



Universitat de Lleida

DEGREE CURRICULUM **SYSTEMS OF COLLECTIVE CATERING**

Coordination: SOLIVA FORTUNY, ROBERT CARLES

Academic year 2022-23

Subject's general information

Subject name	SYSTEMS OF COLLECTIVE CATERING				
Code	100626				
Semester	1st Q(SEMESTER) CONTINUED EVALUATION				
Typology	Degree		Course	Character	Modality
	Bachelor's Degree in Human Nutrition and Dietetics		4	OPTIONAL	Attendance-based
Course number of credits (ECTS)	6				
Type of activity, credits, and groups	Activity type	PRALAB	PRAULA		TEORIA
	Number of credits	0.6	2	0.4	3
	Number of groups	1	1	1	1
Coordination	SOLIVA FORTUNY, ROBERT CARLES				
Department	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE				
Teaching load distribution between lectures and independent student work	On-site hours: 60 Off-site hours: 90				
Important information on data processing	Consult this link for more information.				
Language	English Catalan				

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
SOLIVA FORTUNY, ROBERT CARLES	robert.soliva@udl.cat	6	

Learning objectives

1. To know the main historical, social, economical and legal factors influencing the foodservice sector.
2. To analyse the different models and foodservice systems considering the aspects related to nutrition and dietetics.
3. To apply the principles that rule the design of facilities and equipment for foodservice businesses in order to carry out appropriate management and inspection.
4. To know the bases of the production management in foodservice businesses.
5. To apply the bases of quality control to the production of ready-to-eat foods, incorporating methods for the evaluation of organoleptical and nutritional quality.
6. To assess in the implementation of criteria for the planification and production management in catering services devoted to groups with specific needs.
7. To apply the bases of quality management and food safety in foodservice businesses.

Competences

Specific skills

CE9 Knowing their chemical composition, their physicochemical properties, their nutritional value, their bioavailability, their organoleptic characteristics and the modifications they undergo as a consequence of technological and culinary processes.

CE10 Knowing the basic processes in the elaboration, transformation and preservation of the main foods.

CE15 Develop, apply, evaluate and maintain adequate hygiene practices, food safety and risk control systems, applying current legislation.

CE16 Participate in the design, organization and management of the different food services.

SC20 Knowing the aspects related to the economy and management of food companies.

General Skills

CG1. Recognize the essential elements of the dietitian-nutritionist profession, including ethical principles, legal responsibilities and the exercise of the profession, applying the principle of social justice to the professional practice and developing it with respect to people, their habits, beliefs and cultures.

Basic skills

CB3 That students have the ability to gather and interpret relevant data (usually within their area of study) to make judgments that include a reflection on relevant social, scientific or ethical issues.

Transversal skills of the UdL

CT1 To have a correct oral and written expression

CT3 Mastering ICT

Subject contents

Unit 1. Introduction to foodservice. Historical evolution. Main types of business and differences with commercial food production services. Current situation and trends.

Unit 2. Types of service and organization of production. Sources of raw materials. Foodservice for public and private institutions. Types of facilities and distribution systems.

Unit 3. Production planning. Factors in the planning decision. Production planning in different sectors: educational, hospitals, geriatric, social and working facilities.

Unit 4. • Facilities and equipment. Kitchen design: definition and capacity of circuits and zones. Central kitchens. Satellite kitchens. Other facilities. Equipment and tools for culinary production.

Unit 5. Production management. Management of purchases and suppliers. Inventory management. Human resources management. Management of warehouse, quarters and finished product. Business management.

Unit 6. Quality control. Control during production, storage and service. Microbiological standards. Criteria and methods for evaluating the quality of catering services. Sensory evaluation techniques.

Unit 7. Quality management in foodservice. HACCP applied to catering companies. Inspection and control of catering facilities.

Methodology

Lectures

Lectures will be given with the aim of providing an overview of the contents related to the competences to be developed within the subject.

Seminars

They will consist in activities related to applied topics treated in lectures, especially the completion of a course project which will focus around the implementation of a dietary plan proposed by the students. These sessions will stimulate the participation of students and the different presented proposals will be discussed.

Practices

Practical activities will include the following:

- Discussion of issues related to the implementation of dietary plans in the foodservice field.
- Preparation of documents related to the management of production.
- Sensory evaluation applied to the development ready-to-eat foods. Sensory evaluation techniques with

consumers.

- HACCP implementation for cook-chilled products.

Tutorials

Advisory meeting will be held in small groups with the aim of providing learning guidance and clarifying doubts about the activities carried out, with special attention to the course project.

Due to the special circumstances derived from sanitary crisis caused by the COVID-19, this subject may be taught through on-site and off-site classes. As long as circumstances allow it, these will be carried out as on-site activities. If circumstances require a modification in the degree of on-site sessions, this will be informed in due time.

Evaluation

The evaluation will consist of a weighted average of four grades, obtained from the following items:

Written test I (individual): 10/100

Written test II (individual): 10/100

Course project (groupal): 70/100

Exercises on practical cases (individual or groupal):10/100

The overall qualification will be obtained from the sum of the different marks in the activities proposed. Presentation of every activity is essential to pass the course.

Bibliography

- Bello, J. (1998) Ciencia y Tecnología Culinaria. Ed. Díaz de Santos. Madrid.
- Cuevas Insua, V. (2006). APPCC aplicado a la restauración colectiva: guía básica de aplicación a comedores. Ideaspropias, Vigo.
- Johns, N. (1995). Higiene de los alimentos : directrices para profesionales de hostelería, restauración y. Acribia, Saragossa.
- Kinton, R., Ceserani, V. y Foskett, D. (2000). Teoría del Catering. Acribia, Zaragoza.
- Matas, P. E. i Vila Brugalla, M. (2002). Restauración colectiva. APPCC. Manual del usuario. Masson, Barcelona.
- Sala Vidal, Y. i altres. (1999). Restauración Colectiva: planificación de instalaciones, locales y equipamientos. Masson, Barcelona.
- Sala, Y.; Montañés, J. (1999) Restauración colectiva. Planificación de instalaciones, locales y equipamientos. Ed. Elsevier-Masson.
- Marcus, J.B. (2013). Culinary Nutrition. The Science and Practice of Healthy Cooking. Academic Press.
- McGee, H. (2007). La cocina y los alimentos. Ed. Debate.