



Universitat de Lleida

DEGREE CURRICULUM
RESTAURANT MANAGEMENT

Coordination: DARIES RAMON, NATÀLIA

Academic year 2018-19

Subject's general information

Subject name	RESTAURANT MANAGEMENT			
Code	102628			
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Bachelor's Degree in Tourism	3	COMPULSORY	Attendance-based
Course number of credits (ECTS)	6			
Type of activity, credits, and groups	Activity type	PRAULA		TEORIA
	Number of credits	2.4		3.6
	Number of groups	1		1
Coordination	DARIES RAMON, NATÀLIA			
Department	BUSINESS ADMINISTRATION			
Important information on data processing	Consult this link for more information.			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
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Subject's extra information

Recomanacions:

Important haver cursat l'assignatura d'Organització i Gestió d'Allotjaments i Restauració

Aquesta assignatura té com a objectiu bàsic el coneixement de les diferents activitats compres dins l'àmbit global de Restauració, amb especial atenció a totes les activitats desenvolupades específicament en el sector. Una breu introducció d'història bàsica de la restauració, coneixement dels diferents tipus de restauració, els establiments i la normativa que es regeixen. L'organització i el Lay-out dels establiments, l'elaboració d'ofertes gastronòmiques, així com la seva gestió econòmica, càlcul de marges, matèries primeres, processos. La seguretat alimentària i la seva normativa i el servei al client en establiments de restauració

Learning objectives

See competences

Competences

University of Lleida strategic competences

- Correctness in oral and written language.
- Master Information and Communication Technologies.

Goals

- This subject aims basic knowledge of the different activities within the global scope of restoration, with special attention to all activities specifically in the tourism sector. With a brief introduction of basic story of the restoration, the content will focus on:
 - Knowledge of the different types of restaurants, and establishments as well as rules for governing.
 - Organization and Lay-out of catering establishments, including spaces, furniture and gender and material for each
 - Development of gastronomic and economic management, margin calculation, raw materials, processes.
 - Restaurants management techniques.
 - Food Safety and regulations.
 - Expectations and Customer Service in restaurants.

Degree-specific competences

- Create and direct a tourist service business which attends and responds to the surroundings in which it operates.
- Undertake the functions tied to the different functional areas of a touristic business and institutions.
- Apply instrumental techniques in the analysis and resolution of business problems and the making of decisions.

Degree-transversal competences

- Ability to organise and plan.
- Team work and leadership.
- Be able to work and learn in an autonomous way and at the same time adequately interact with others through cooperation and collaboration.

Subject contents

Temary

Management of the restaurants

Warehouse and Commissary

Prices

Banquets

Drinks

The operating account of the company

The budgets of the company

Analysis of the results of the company

ICG Front Rest Program

Bibliography

Recommended bibliography

FELIPE GALLEGO, JESÚS (2005) *Manual Práctico de Restaurante*. Ed. Paraninfo

BAYÓN MARINÉ, F.; MARTÍN ROJO, I (2004) *Operaciones y Procesos de producción en el sector turístico*. Ed Síntesis

MARTÍN ROJO, I. (2009)4ª edición. *Dirección y gestión de empresas del sector turístico*. Ed Pirámide

CLEMENT OJUGO (2002). *Control de Costes en restauración*. Ed Paraninfo