



Universitat de Lleida

# DEGREE CURRICULUM **RESTAURANT MANAGEMENT**

Coordination: BONILLO JIMENEZ, LUIS

Academic year 2022-23

## Subject's general information

<b>Subject name</b>	RESTAURANT MANAGEMENT			
<b>Code</b>	102628			
<b>Semester</b>	2nd Q(SEMESTER) CONTINUED EVALUATION			
<b>Typology</b>	<b>Degree</b>	<b>Course</b>	<b>Character</b>	<b>Modality</b>
	Bachelor's Degree in Tourism	3	COMPULSORY	Attendance-based
	Double bachelor's degree: Degree in Business Administration and Management and Degree in Tourism	4	COMPULSORY	Attendance-based
	Double bachelor's degree: Degree in Business Administration and Management and Degree in Tourism	5	COMPULSORY	Attendance-based
<b>Course number of credits (ECTS)</b>	6			
<b>Type of activity, credits, and groups</b>	<b>Activity type</b>	PRAULA		TEORIA
	<b>Number of credits</b>	2.4		3.6
	<b>Number of groups</b>	1		1
<b>Coordination</b>	BONILLO JIMENEZ, LUIS			
<b>Department</b>	BUSINESS ADMINISTRATION			
<b>Important information on data processing</b>	Consult <a href="#">this link</a> for more information.			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
BONILLO JIMENEZ, LUIS	luis.bonillo@udl.cat	6	

## 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 compreses 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

- 1-Management of the restaurant
- 2-Production sheets and scandals
- 3-Prices
- 4-Budgets Storage and inventory management
- 5-Creation of gastronomic offers (safety and hygiene, HACCP)
- 6-banquets
- 7-Drinks

## Methodology

- Master lessons
- Practical cases
- Technical visits
- debates
- Case studies
- Oral Exhibitions
- Teamwork

## Evaluation

- Written test I 25%
- Written test II 25%
- Practical exercises: 15%
- synthesis work 20%
- Directed interventions, technical outings and assistance: 15%

### Clarifications

Students who, for whatever reason, do not do any of the activities that give a grade will have a 0 in this section. When the student has not completed the continuous evaluation of the subject, but has carried out evaluation activities that represent equal to or less than 50% of the overall qualification of the subject, he will achieve a final qualification of "NOT PRESENTED". According to art. 3.1 of the UdL assessment regulations, the student may not, under any circumstances, use unauthorized means or fraudulent mechanisms during the assessment tests.

The student who uses any fraudulent means related to the test and/or carrying unauthorized electronic devices, will

have to leave the exam or the test, and will be subject to the consequences provided for in these regulations or in any other internal regulations of the UdL. Alternative assessment In the event that a student documents his/her inability to attend the activities scheduled within the continuous assessment (due to paid work, second or subsequent enrollment in the subject, reconciliation of work and family life and mobility stays) may opt for a single test to validate skills and knowledge that will be carried out on the day and at the time established in the Degree assessment calendar for the final test of the ordinary assessment. The request for this evaluation modality must be made before March 1st with documentary evidence and, once made, it cannot be modified.

On the following web page of the Faculty you can find the document that you must fill out and hand in to the professor responsible for the subject:

<http://www.fdet.udl.cat/export/sites/Fdet/ca/.galleries/Documents/Secretaria-documents/Sollicitud-davaluacio-alternativa.pdf>

## 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