

# **CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES**

**HIGHER TECHNICIAN IN RESTAURANT  
BUSINESS SERVICE MANAGEMENT**



Barcelona School  
of Tourism, Hospitality  
and Gastronomy

***THROUGH  
EXPERIENCES***

## CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES

### HIGHER TECHNICIAN IN RESTAURANT BUSINESS SERVICE MANAGEMENT

PROFESSIONAL MODULE	HOURS	ECTS
<b>MP01 Raw materials supply control</b>	66	3
<b>MP02 Service processes in bar-cafeteria</b>	165	14
<b>MP03 Service processes in restaurants</b>	198	18
<b>MP04 Sommelier</b>	99	10
<b>MP05 Planning and management of services and events in catering</b>	99	10
<b>MP06 Food quality and safety and hygiene management</b>	66	15
<b>MP07 Gastronomy and nutrition</b>	66	3
<b>MP08 Administrative and commercial management in catering</b>	99	4
<b>MP09 Human resources and team management in catering</b>	66	3
<b>MP10 English</b>	132	7
<b>MP11 Second Foreign Language: French</b>	132	7
<b>MP12 Training and Career Counselling</b>	66	5
<b>MP13 Business and entrepreneurship</b>	66	4
<b>MP14 Project for the management of catering services</b>	264	5
<b>MP15 Apprenticeship in workplaces</b>	416	22

#### **MP01 Raw materials supply control**

Hours: 66

ECTS: 3

The technician:

selects raw materials identifying the organoleptic qualities and their applications.

Applies the methodology of food tasting in the selection of raw materials, recognizing and evaluating the organoleptic characteristics.

Recognizes sensory attributes of tested products by describing sensory characteristics.

Classifies the products tested evaluating their suitability to the proposed objectives and the gastronomic offer of the establishment.

Receives raw materials verifying compliance with quality and food safety protocols.

Stores raw materials and other supplies in catering by identifying conservation and location needs.

Controls consumptions and stocks by recording the entry and exit movements of the goods.

FU 1: raw materials in catering.

FU 2: food tasting.

FU 3: cellar and warehouse management.



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### **MP02 Service processes in bar-cafeteria**

Hours: 165

ECTS: 14

The technician:

determines the type of bar-cafeteria services, characterizing the organizational structures.

Coordinates the operations of set-up of facilities and assemblies, relating the techniques depending on the type of service.

Selects beverages by recognizing the features and applications.

Prepares and serves drinks in bars-cafés, applying the appropriate procedures to the needs of preparation and service.

Prepares and serves food in bars-cafés, applying the appropriate procedures to the needs of preparation and service.

UF 1: organization of the bar-cafeteria.

UF 2: drinks service at the bar-cafeteria.

UF 3: food service to the bar-cafeteria.

### **MP03 Service processes in restaurants**

Hours: 198

ECTS: 18

The technician:

determines the type of restaurant services by characterizing the organizational structures.

Coordinates the operations of set-up of facilities and assemblies, relating the techniques depending on the type of service.

Performs customer service and care operations applying procedures based on the needs of each service.

Recognizes communication and sales techniques, applying them in customer service and attention procedures.

Performs culinary elaborations and food manipulations in front of diners, identifying and applying pre-established techniques and procedures.

FU 1: the organization of the restaurant.

FU 2: restaurant service and post-service.

FU 3: culinary elaborations before clients and their service.

### **MP04 Sommelier**

Hours: 99

ECTS: 10

The technician:

selects wines by identifying the characteristics and components.

Carries out wine tastings recognizing and analyzing the organoleptic characteristics.



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Manages the control of the winery, identifying the conditions and attending to the offer.

Designs the wine offer justifying the elements that compose it.

Directs the fine-tuning of appliances and equipment for the wine service, applying the techniques depending on the type of service, the associated documentation and the established protocol.

Controls the service of wines and other beverages to the restaurant, identifying the techniques of service and attention to customers.

FU 1: viticulture, oenology and wine tasting.

FU 2: wine in catering.

### **MP05 Planning and management of services and events in catering**

Hours: 99

ECTS: 10

The technician:

advises on the design of spaces for service in catering establishments, characterizing the needs of spaces and resources.

Plans facilities for catering services and events in the restaurant field justifying and characterizing them.

Organizes services by determining the structures, according to the elements and variables to take into account.

Directs the service, controlling and coordinating the processes and actions.

Applies the protocol characterizing the elements that compose it.

Recognizes the different work areas of a kitchen describing the characteristics and basic functions that are developed.

Recognizes the main cooking techniques relating them to the gastronomic offer of the establishment.

FU 1: design of facilities and spaces in restaurants.

FU 2: event management in catering.

FU 3: protocol in restaurants.

FU 4: the organization of the kitchen and culinary elaborations.

### **MP06 Food quality and safety and hygiene management**

Hours: 66

ECTS: 15

The technician:

supervises the cleaning and disinfection of tools, equipment and facilities, assessing the impact on the hygienic-sanitary quality of the products.

Verifies good hygienic practices by evaluating the dangers associated with poor hygiene habits.

Applies self-control systems based on HACCP and traceability control, justifying the associated principles.

Identifies quality management systems by characterizing the steps for their design and implementation.

Controls the application of quality standards by characterizing measurement methods and tools.



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Controls the environmental management of the catering establishments, recognizing the benefits, as well as their implications in the health field.

FU 1: hygienic practices and self-control systems.

FU 2: management of tourism and environmental quality.

### **MP07 Gastronomy and nutrition**

Hours: 66

ECTS: 3

The technician:

identifies gastronomic trends by analyzing the principles and characteristics.

Recognizes Spanish and international gastronomy by identifying the most representative products, preparations and traditions and / or customs.

Identifies the nutritional properties of foods by analyzing the functions in food.

Applies basic principles of dietetics in catering establishments relating the dietary and nutritional properties of food with the needs of customers.

FU 1: gastronomy.

FU 2: dietetics and nutrition

### **MP08 Administrative and commercial management in catering**

Hours: 99

ECTS: 4

The technician:

establishes organizational structures in catering, characterizing the different organizational models and the objectives of the company.

Evaluates the different types of companies in the catering subsector by analyzing the variables of positioning and results in the market.

Prepares the specific commercialization plan of the catering companies characterizing the elements, strategies and actions that make it up.

Controls the administrative management in restaurant areas by analyzing the documentation and the information it contains.

Controls the management of costs and budgets of the production areas, recognizing and determining the structure of the levels of supply, expenses and income.

Designs gastronomic offers characterizing and selecting the elements and variables that make them up.

FU 1: commercialization in catering companies.



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FU 2: cost management and design of gastronomic offers

### **MP09 Human resources and team management in catering**

Hours: 66

ECTS: 3

The technician:

determines the jobs in the restaurant area, characterizing the different professional profiles.

Plans human resources applying the organization systems of dependent personnel.

Collaborates in the selection of personnel taking into account the forecasts and needs of the company or restaurant area.

Integrates the personnel of the company or of the catering area adapting the current models of human resources organization.

Leads teams applying human resources management techniques to achieve goals.

FU 1: human resources in catering.

FU 2: team management in catering.

### **MP10 English**

Hours: 132

ECTS: 7

The technician:

recognizes professional and everyday information contained in all types of oral speeches issued by any means of communication in standard language, accurately interpreting the content of the message.

Interprets professional information contained in complex written texts, comprehensively analyzing the contents.

Emits clear and highly structured oral messages, analyzing the content of the situation and adapting to the interlocutor's linguistic register.

Prepares documents and reports for the professional field or daily life, using the appropriate records for each situation.

Applies professional attitudes and behaviours of the hospitality sector in communication situations, following international conventions.

FU 1: technical English

### **MP11 Second foreign language**

Hours: 132

ECTS: 7

The technician:



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recognizes professional and everyday information contained in clear and simple oral speeches delivered in standard language, identifying the global content of the message.

Interprets professional information contained in simple written texts, comprehensively analyzing their contents.

Emits simple, clear and highly structured oral messages, using the appropriate registers for each situation.

Prepares simple texts in standard language related to the professional field or daily life, using the appropriate registers for each situation.

Applies professional attitudes and behaviours of the hospitality sector in communication situations, following international conventions.

FU 1: second foreign language.

### **MP12 Training and Career Counselling**

Hours: 66

ECTS: 5

The technician:

selects employment opportunities, identifying the different insertion possibilities and life-long learning alternatives. Applies teamwork strategies, assessing effectiveness and efficiency to achieve the organization's objectives.

Exercises the rights and fulfills the obligations derived from labor relations, recognizing them in the different employment contracts.

Determines the protective action of the Social Security system against the different contingencies covered, identifying the different types of benefits.

Evaluates the risks derived from professional activity, analyzing working conditions and risk factors present in the work environment.

Participates in the development of a risk prevention plan in a small company, identifying the responsibilities of all the agents involved.

Applies individual and collective prevention and protection measures, analyzing risk situations in the work environment of the higher technician in kitchen management.

FU 1: labour integration.

FU 2: prevention of occupational risk.

### **MP13 Business and entrepreneurship**

Hours: 66

ECTS: 4

The technician:



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recognizes the capacities associated with the entrepreneurial initiative, analyzing the requirements derived from jobs and business activities.

Defines the opportunity to create a micro-business, assessing the impact on performance around it and incorporating ethical values.

Carries out activities for the constitution and start-up of a travel agency and event management micro-business, selecting the legal form and identifying the associated legal obligations.

Carries out administrative and financial management activities for a travel agency and event management micro-business, identifying the main accounting and fiscal obligations and getting to know the documentation.

FU1: Enterprise and entrepreneurship

### **MP14 Project for the management of catering services**

Hours: 264

ECTS: 5

The technician:

identifies needs of the productive sector relating them to typical projects that can satisfy them.

Designs projects related to the competencies expressed in the title, including and developing the phases that compose it.

Plans the implementation or execution of the project, determining the intervention plan and associated documentation.

Defines the procedures for monitoring and controlling the execution of the project, justifying the selection of variables and the instruments used.

FU 1: project for the management of catering services

### **MP15 Apprenticeship in workplaces**

Hours: 416

ECTS: 22

The technician:

identifies the structure, organization and working conditions of the company, centre or service, relating them to the activities carried out.

Develops ethical and work attitudes typical of the professional activity in accordance with the characteristics of the job and the procedures established by the workplace.

Carries out the reference training activities following protocols established by the work centre