

Code - Course	053503 - Food Production in Commercial Catering		
Type	Optional	Year	Third
Thematic Area	Management and contemporary cuisine	Credits	6 ECTS
Professor in charge of the course	Montserrat Saperas		
In-class	86h	Teacher-led	40h
		Individual	58h

BRIEF COURSE DESCRIPTION

This course is focused on the development of culinary preparations related to the different types of restaurant businesses and the different foods they offer. Students will learn to optimize their execution and their service organization in the kitchen.

Moreover, students will be taught the guidelines for designing menus, how to arrange the elements in a dish and how to plate. For this, it considers also the nowadays sustainable gastronomy parameters.

BASIC SKILLS

BS2 – Students must be able to apply their knowledge to their work in a professional way and possess the skills used to develop and defend arguments and solve problems within their study field.

SPECIFIC SKILLS

SS2 – Identify and make the currently most important culinary productions and dishes in the world.

SS03 – Organize, develop and evaluate culinary production processes and the food plating.

SS7 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

SS08 – Use the culinary production processes and the basic preparation, transformation and preservation processes of foods of animal and plant origin.

SS9- Recognize the organoleptic properties of foods, for their interaction and combination in the gastronomic application.

SS13 – Interpret and apply the composition, the nutrition value and the functional properties of the various group foods to the culinary techniques, as well as the attention to groups with special needs.

LEARNING OBJECTIVES

- Know, apply and design advanced culinary preparations, optimizing and controlling the process and execution in commercial catering.
- Create, know and execute the correct culinary elaborations for the different kind of commercial catering: traditional catering industry, hotels, catering services, commercial, fast-food, etc.
- Know the most representative products and elaborations around the world, and be able to prepare and study its influence in contemporary European cuisine.

ACADEMIC CONTENTS

1. Culinary productions according to commercial catering. Classification of gastronomic offers and principles of designing them.
2. Design of gastronomic offer for special needs: health, culture, beliefs.
3. Bakery and patisserie in commercial catering. From cakes to desserts.
4. Elaboration design: plating and food presentation
 - a. Plating principles
 - b. Food elaborations composition
5. Advanced culinary techniques. Preparation, preservation and regeneration. Practical applications.
6. Sustainability on gastronomy.

LEARNING METHODOLOGY

Food Production in Commercial Catering is a theoretical and practical course that chases the acquisition of the program skills and provides a general vision of the catering sector to the students.

The learning methodology is founded in a bloc of theoretical lectures that give the students the necessary tools to execute the practical exercises and achieve the stated results; in addition, another bloc of practical sessions, in which the bases and pre elaborations of ingredients are taught and the student has to complement with autonomous work.

The learning hour dedication is distributed between a 60% of time for the face to face classes, theoretical and practical and a 40% of the time for autonomous work. In the face to face lectures the conceptual and contextual thematic content is developed, combined with activities that the students have to solve individually or in groups, in function of the subject that belongs.

The attendance to the lectures is obligatory for the correct tracking of the course.

ASSESSMENT SYSTEM

The evaluation process determines the degree of a student's achieved learning with regards to the competencies of the course in hand.

Students are able to request to be evaluated via a system of continuous, semester-long assessment or a single assessment at the end of each semester.

Continuous Assessment consists of the evaluation of the teaching-learning process based on the continuous monitoring of the student's performance through the acquired comprehension, coursework and exams.

Single Assessment consists in the evaluation of the student's learning administered at the end of the established period of time. This system of evaluation is available for all students that provide appropriate proof of their inability to regularly attend class. This assessment is based on the learning evidences proven through this evaluation.

To qualify for this form of assessment, students must apply within the first 15 days of the start of the course through the assessment section of Virtual Campus.

The evaluation system is for all the students and it will measure the achievement of the competencies of the course in hand.

The evaluation system seeks to ensure that the student performs an appropriate and continuous monitoring of the subject and combines individual and teamwork techniques.

The results of continuous learning are valued, through the evolution of student performance in class. The evaluation is completed with the development of theoretical works, which are submitted on the set dates. In addition, the final exam will consider the theoretical and the cooking part.

The deadlines for submitted the exercises are set during the course and will not be extendable, so students need to be aware of the information on the subject.

As it is a theoretical – practical course, the evaluation is divided in two parts. The final grade of the course is the average between the assignments, practical and theoretical exams and activities of the course.

To calculate the final grade it is mandatory to deliver ALL the evaluative activities. In relation to case studies all of them should be submitted to calculate the case studies average.

The planification of the evaluation activities will be published at the beginning of the subject.

Depending on the chosen evaluation system, the evaluation percentages are the following:

Assessment systems	Continuous	Final
Activity	Percentage weight	Percentage weight
THEORETICAL PART		
Theoretical work	20 %	20 %
PRACTICAL PART		
Case studies (C)*/ Practical work (F)	25 %	20 %
Monitoring of the practical classes and their evolution	15 %	
FINAL EXAM*		
Final theoretical exam	20 %	20 %
Final practical exam	20 %	40 %
Total	100%	100%

To pass the course, it is mandatory to have obtained a minimum final grade of "5", as long as the student has completed the individual exam/s or work/s established in the course. This

exam/s or final work/s must be graded with a minimum of "4" each in order to be able to calculate the average of all the assessment activities carried out during the course.

Review and Reassessment of the Course

The student has the right to revise all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the subject reassessment, it will be necessary to have obtained a final grade of the subject between "4-4.9", and to have attended the individual final exam/s or final work/s of the course.

The reassessment process will only involve the modification of the final grade in the case that the new assessment activity is passed, and, in any case, the maximum grade will be "5". This grade will be averaged with the other grades of the assessment activities carried out by the student during the corresponding academic period, considering the percentages established in each subject, setting the final grade for the course.

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Web resources:

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Unilever Food Solutions. (n.d.). *Chefmanship Academy*.
<http://www.unileverfoodsolutions.com.sg/our-services/chefmanship-academy>

ChefSteps. (n.d.). *ChefSteps*. <https://www.chefsteps.com/>

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