



## COURSE CONTENT

Academic year 2020/2021

Code-Course	051207 – Production systems and processes in cooking		
Thematic Area	Enogastronomic and culinary preparations	Year	First
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	100 hours	Hours of Individual Work	50 hours

### BRIEF COURSE DESCRIPTION

The aim of this course is to be the **students'** first contact with the world of cooking. The contents of this course are laid out combining theory and practice. Students will be in contact with the basic ingredients and techniques for handling them.

Contents are divided in 3 blocks. In the first block students will learn about catering as a business. They will identify production processes at an organizational level and recognize the roles of staff in each of the areas. In the second block students will learn about the facilities, equipment, appliances, utensils and machinery connected to the different areas and types of production. In the third block students will acquire the theoretical knowledge about the food preparation techniques and its practical application. They will also be introduced to the cooking techniques which will be developed in following courses.

Two more blocks will be present throughout the course. On the one hand, students will learn the basic culinary terminology. On the other hand, they will learn and apply the basic notions of hygiene and food safety.

### 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.

### GENERAL SKILLS

GS4 – Implement, manage and evaluate quality and risk prevention environmental management systems.

GS6 – Meet the **customers'** needs and expectations.



### SPECIFIC SKILLS

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

SS04 – Design a cooking area taking into account the optimization of production and the sanitary regulations.

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

SS11 – Interpret and implement the food safety regulations in the culinary sector.

SS24 – Recognize and implement the main basic operations of industrial procedures in order to guarantee the control of processes and products intended for human consumption.

### LEARNING OBJECTIVES

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- Know and identify the different business models in commercial and collective catering, as well as the facilities, equipment, machinery and technology appropriate to the corresponding production type.
- Develop the analysis capacity that allows designing the culinary process following the creation, execution and final result phases.
- Execute good practices related to the handling, control and distribution of food.
- Know and apply the appropriate culinary techniques for the realization of culinary elaborations according to the objectives of the gastronomic offer.
- Know and apply the most relevant techniques and elaborations of traditional Catalan and Spanish Cuisine.

### THEMATIC CONTENTS

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1. Business models in commercial and welfare catering.
2. Operations and types of culinary production associated with the different business models.
3. Production areas: reception, storage, preparation, cooking, plating, distribution, cleaning and waste. Management basic documentation.



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4. Facilities, equipment and machinery connected to the different types of production. Regulations for proper placement and usage.
5. Appliances and utensils in a commercial kitchen.
6. Basic notions of hygiene and food safety (food handler certification)
7. Basic culinary terminology
8. Food pre-processing techniques
9. Basic preparations for a wide range of applications / Intermediate preparations

### LEARNING METHODOLOGY

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This theoretical and practical course help students acquire the skills related to this subject by means of a general overview of the sector.

It combines lectures, exercises and practical classes where students will learn the foundations of pre-preparations. Students will also have to invest time in self-learning.

### ASSESSMENT SYSTEM

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The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

**Continuous assessment:** the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course. **Students must attend to a minimum of 8% of the classes in order to be assessed by continuous assessment.**

**Final examination:** it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Final written exam	40%	50%
Theoretical assessment	20%	10%
Final practical exam	15 %	40%
Partial practical exam	5%	-



Evaluation of the hands on  
lessons

20%

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### REVIEW AND REASSESSMENT OF THE COURSE

The student has the right to review 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 reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

- A. Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.
- B. Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

### BIBLIOGRAPHY

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- Comité Gastronómico Joël Robuchon (2004). *Larousse Gastronomique en español*. Barcelona, Spes Editorial.
  - Rabaso, R.; Aneiros, F. (1970). *El práctico. Resumen mundial de cocina y pastelería*. Buenos Aires, Santiago Rueda Editor.
  - McGee, Harold (2007). *La cocina y los alimentos. Enciclopedia de la ciencia y la cultura de la comida*. Barcelona, Mondadori.
  - Fundaciò Alícia y CETT (2011). *Aparatos y utensilios aplicados en la cocina profesional*. Barcelona, Fundaciò Alícia y CETT.
  - Arméndariz Sanz, José Luis (2013). *Procesos de preelaboración y conservación en cocina*. Madrid, Editorial Paraninfo.
  - Pérez, Núria y Civera, Juan José (2011). *Procesos de Preelaboración y Conservación en Cocina*. Madrid, Editorial Síntesis.
  - Área de Formación de Mercabarna (1997). *Manual de Carnicería. Nivel 1*. Barcelona, Mercabarna.