



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	051211 - Logistics and Supply Chain		
Thematic Area	Management and innovation	Year	Third
Course Type	Optional	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	

BRIEF COURSE DESCRIPTION

Learning the functioning of the supply chain and the importance of logistics is essential to be able to apply knowledge to the analysis and practice of the tasks carried out in welfare catering establishments.

In this course, students will learn the importance of sales managing, the relationship with suppliers and customers and the complexity of HoReCa channel and the welfare catering sector.

SPECIFIC SKILLS

SS17 - Interpret financially and economically important information of catering businesses in order to properly diagnose, control and adopt corrective measures to be implemented to guarantee their sustainability.

SS22 – Distinguish and apply the documentation related to cooking production to carry out budget **controls, reports ...**

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

- Determine the most appropriate purchase method based on the production system, the production schedule and the economic objectives, guaranteeing a correct supply planning.
- Adapt the logistics process to the appropriate production system according to the production demand to ensure adequate supply to all centers.
- Design the system and the most efficient production process, determining the direction of the production chart and its distribution, which ensures the logistics system of the operating centers abstaining from the applicable legislative norms.



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THEMATIC CONTENTS

1. Introduction. Basic concepts.
2. Catering businesses. Types and characteristics.
3. Traceability and critical aspects.
4. Suppliers in catering sector.
5. Supply chain.
6. The management and distribution of intermediate preparations and prepared meals.
7. Waste and sustainability management.
8. Business expansion, contest management, concessions and green purchases.

LEARNING METHODOLOGY

This course combines face-to-face classes with three visits (Mercabarna, welfare catering business, food packaging business) and their corresponding seminars. Students will have to do a group assignment.

ASSESSMENT SYSTEM

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.

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
Students assignments	40%	40%
Final written exam	60%	60%



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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

- Manual de Foodservice; Mario Cañizal
- Gestion de Restauracion.-Josep M^a Vallsmadella –
- Planificacion de locales y equipamientos; Yolanda Sala y Jordi Montañes
- Revision y validación de menus para catering.-CESNUT
- www.restauracioncolectiva.com
- www.anta-asoc.org