

# SYLLABUS

|                |                                                        |                          |            |
|----------------|--------------------------------------------------------|--------------------------|------------|
| Code-Course    | <b>053224 – Planning and desing of Culinary spaces</b> |                          |            |
| Thematic Area  | Catering industry                                      | Year                     | third      |
| Course Type    | Mandatory                                              | Credits                  | 3 cr. ECTS |
| In-class Hours | 30 hours                                               | Hours of Individual Work | 45 hours   |

## BRIEF COURSE DESCRIPTION

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The importance of catering industry within the tourism sector makes it necessary to obtain the knowledge to be able to understand the catering industry product. In this sense, the design of space is an unavoidable factor today.

In this subject the student has the opportunity to know, acquire and practice the necessary requirements to be able to design a space and create one of the basic aspects to reach the experiential factor such as the environment that is created. In this subject, not only the purely spatial aspects and their design will be worked on, but also aspects such as the gastronomic offer as a tool for connecting with the client and the space or type of service appropriate to generate a positive and memorable experience.

## BASIC SKILLS

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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

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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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# SYLLABUS

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

SS11 – Interpret and apply the food safety regulations in the culinary field.

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 types of companies in the commercial and collective catering, as well as, the facilities, equipment, machinery and technology appropriate to the corresponding type of production.

## THEMATIC CONTENTS

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1. Design of cooking areas.
2. Cooking areas trends.
3. Cooking areas structures and equipments.
4. Other visions for cooking areas infrastructures and equipments.

## LEARNING METHODOLOGY

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This course consists of theoretical classes where students will read and discuss about topics, and practical classes. Students will also have to do individual and group assignments, desk-based research and participate on the virtual campus forum.

## 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.

# SYLLABUS

**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 |
|------------------------------|------------|-------|
| Attendance and participation | 15%        | -     |
| Students assignments         | 45%        | 40%   |
| Final written exam           | 40%        | 60%   |

## 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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El Libro Blanco de la Línea Fría. La línea fría completa, organización de cocinas centrales, Bouëtard, Joel; Santos, José Juan. 2009

## SYLLABUS

Diseño y gestión de cocinas: Manual de higiene alimentaria aplicada al sector de la restauración. Escrito por Luis Eduardo Montes Ortega, Irene Lloret Fernández, Miguel Angel López Fernández. Ediciones Diaz de Santos S.A.

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Let's Go out again – Interiors For Restaurants, Bars and unusual Food Places – DIE GESTALTEN  
VERLAG. AA.W

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