

SYLLABUS

Code-Course	053402 – Culinary Management and Operational Management		
Thematic Area	Management and Innovation	Year	Third
Course Type	Optional	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

BRIEF COURSE DESCRIPTION

Nowadays, food industry and welfare catering sectors are increasingly in search of qualified specialists. Therefore, there is a need to train professionals with the appropriate general and specific knowledge such as operations management.

In this course students will learn, acquire and practice the necessary requirements for them to be able to manage and organize a central kitchen or a production centre.

This optional course belongs to the specialization in culinary management and food industry and welfare catering innovation and it is important in order to progress in the different learning pathways.

GENERAL SKILLS

GS3 – Resolve situations with initiative and autonomy by means of creativity and innovation.

GS5 – Organise and coordinate work teams with a sense of leadership and solve possible group conflicts.

GS9 – Use the potential of the information and communication technologies for an efficient management of the working environment.

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 ...

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

THEMATIC CONTENTS

1. Production management.
2. Lean manufacturing.
3. Plant layout and optimization of productive areas.
4. Purchases and supplies management.
5. Logistics and transport.
6. Quality and prevention management.
7. Maintenance plan.
8. ERP implementation.
9. Design of a pre-prepared foods recipe centre.
10. Operations and processes management.

LEARNING METHODOLOGY

This course combines lectures with seminars, workshops and visits to companies of the sector. Students will have to do assignments individually or in group where they will have to do some research on the contents learnt in class; participate in discussions on the virtual campus and read papers.

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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
Attendance and participation in debates	15 %	-
Assessment of practical exercises	45%	-
Student assignments	40%	40%
Final written exam	-	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:

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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

Joël Bouëtard, José Juan Santos. La ingeniería de procesos en Línea fría completa, Cocinas centrales metodología de Organización.