

SYLLABUS

Code-Course	053404 – Culinary preparations in the food and catering industry		
Thematic Area	Food industry and welfare culinary techniques.	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 demand knowledgeable experts and culinary specifics.

It is essential that students learn the production methods and systems used for cooking large amounts of food and the changes that happen during preparation, cooking and storing processes.

This course is divided in two blocks: food industry and welfare catering.

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

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

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.

SS23 – Design, cooperate and control menu planning and diets adaptation to welfare catering and food industry.

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.

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LEARNING OBJECTIVES

- Know and apply the different culinary techniques appropriate to the different types of establishments in the collective restoration.
- Know the specific culinary processes to make appropriate preparations for their development and application in the food industry.
- Create a gastronomic offer appropriate to the service of communities, adapted to special diets with an innovative approach.
- Direct, supervise and control culinary production centers.
- Participate actively contributing value experience in new product development teams.
- Know the impact of culinary techniques and processes on the nutritional composition of food.

THEMATIC CONTENTS

1. Welfare catering.
 - 1.1. Identify the welfare catering establishments.
 - 1.2. Type of establishments and menu designing.
 - 1.3. Food preparations in establishments with cold line.
 - 1.4. Food preparations in establishments with hot line.
 - 1.5. Food preparations and distribution systems: direct and deferred catering.
 - 1.6. R&D in welfare catering.
2. Food industry.
 - 2.1. Industrial processes.
 - 2.2. Conservation of food
 - 2.3. Packaged
 - 2.4. Unusual ingredients in cooking

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2.5. Unusual ingredients in cooking

2.6. Proteins

LEARNING METHODOLOGY

This course combines lectures, seminars and laboratory and kitchen practices with in-class activities. Students will also 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
Practical exercises	10%	-
Students assignments	50%	50%
Final written exam	40%	50%

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.

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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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The Celiac Diet: What You Need for Optimum Health and Energy. Tate Publishing Company, 2012.

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