

SYLLABUS

Code-Course	053501 - Optimization of Circuits of Production		
Thematic Area	Culinary process and management	Year	Third
Course Type	Optional	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

BRIEF COURSE DESCRIPTION

It is essential to properly design the production circuits in restaurant businesses. It is necessary to acquire knowledge to understand and manage the different types of establishments and subsectors.

The aim of this course is to provide students with the opportunity to learn, acquire and practice the necessary requirements to manage the different restaurant businesses in a professional way.

This sector is constantly evolving and, therefore, the continued updating of knowledge about production designing techniques is necessary to train professionals. In this course, students will be given the tools and knowledge to ensure they can manage and carry out operations in a restaurant successfully. It is also important to learn how to provide innovative solutions to companies.

Students will be taught to identify the organisational needs: operational logistics from the arrival of customers to their departure; management tools such as the budget or the income statement; the importance of the ultimate objective of any restaurant business which is customer's satisfaction.

GENERAL SKILLS

GS3 – Resolve situation 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.

GS7 – Students must be able to deal with pressure in a work environment.

SPECIFIC SKILLS

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

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

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.

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.

SS20 – Design the production processes establishing the organisational structure and the necessary resources according to the company's objectives.

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

LEARNING OBJECTIVES

- Plan and design the most appropriate lay out space for a given gastronomic offer as well as optimize all available material and intangible resources ensuring the designed quality standard.
- Know the integral production process and determine the different systems and new techniques in order to design the most appropriate process that guarantees the excellence of the final product and ensures its profitability.

THEMATIC CONTENTS

1. Management.
2. Management process initial activity. Organisation and personnel.
3. Management process activity. Leadership and control.

LEARNING METHODOLOGY

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This course combines face-to-face classes and oral presentations. Students will be provided with photocopies and research articles and will have to do assignments in groups or individually to acquire the knowledge studied in class. Students will have to participate in online discussions about current articles

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 written tasks	50%	-
Practical exercises	10%	-
Students assignments	-	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:

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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

Bachs, J.; Bancells, J.; Blasco, A.; Vives, R. (2006). *Manual de gestión de producción de Alojamiento y Restauración*. Editorial Síntesis. Madrid.

Cerra, J.; Dorado, J. A.; Estepa, D.; García, P. E. (2001). *Gestión de producción de alojamientos y restauración*. Editorial Síntesis. Madrid.

Luján, N. *Historia de la Gastronomía*.

Nanclares Fragoso, J. (2001). *Marketing y planificación para restaurantes*. Ed. Paraninfo.

Ojuno, C. (2001). *Control de costes en restauración*. Editorial Paraninfo. Madrid.

Rochat, M (2002). *Marketing y Gestión de la restauración*. Gestión 2000. Barcelona.