



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	053503 – Culinary preparations in Commercial Catering		
Thematic Area	Management and contemporary cuisine	Year	Third
Course Type	Optional	Credits	6 cr. ECTS
In-class Hours	90 hours	Hours of Individual Work	60 hours

BRIEF COURSE DESCRIPTION

This course is focused on the development of culinary preparations related to the different types of restaurant businesses and the different foods they offer. Students will learn to optimise their execution and their service organisation in the kitchen.

Moreover, students will be taught the guidelines for designing menus, how to arrange the elements in a dish and how to plate.

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

SS2 – Identify and make the currently most important culinary productions and dishes in the world.

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

SS7 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

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

SS9- Recognize the organoleptic properties of foods, for their interaction and combination in the gastronomic application.

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.

LEARNING OBJECTIVES

- Know, apply and design advanced culinary preparations, optimizing and controlling the process and execution in commercial catering.



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- Create, know and execute the correct culinary elaborations for the different kind of commercial catering: traditional catering industry, hotels, catering services, commercial, fast-food, etc.
- Know the most representative products and elaborations around the world, and be able to prepare and study its influence in contemporary European cuisine.

THEMATIC CONTENTS

1. Culinary productions according to commercial catering: optimization of systems in the culinary process, realisation and control.
2. Bakery and patisserie in commercial catering.
3. Pre-cooked foods: fourth and fifth range.
4. Special needs: health, culture and beliefs.
5. Designing a dish: plating and garnishing.
6. Menu designing guidelines.
7. Advanced culinary techniques. Preparation, preservation and regeneration. Practical applications.

LEARNING METHODOLOGY

The aim of this theoretical and practical course is that students achieve the aforementioned objectives and provide them with a general overall of the sector.

Methodology used in this course combines lectures which give students the necessary tools to do the activities and achieve the results; and practical classes where students will be taught basic preparations. All this will be complemented by autonomous learning.

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. Students must attend to a minimum of 80% of the classes in order to be assessed by continuous assessment.

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.



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Assessment systems	Continuous	Final
Activity	Percentage weight	Percentage weight
THEORETICAL PART		
Theoretical work	20 %	15 %
PRACTICAL WORK		
Case studies (C)* / Practical work (F)	25 %	20 %
Monitoring of the practical classes and their evolution	15 %	
FINAL EXAM		
Final theoretical exam	20 %	25 %
Final practical exam	20 %	40 %

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:

- 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.
- 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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- Kinton, Ronald y Ceserani, Victor (2000) *Teoría del Catering*. Zaragoza. Editorial Acribia.
 - VV.AA. (2005), *El libro del Salado*. Barcelona. Editorial Montagud.
 - L'École Lenôtre (1997) *Buffets Salés. Les Lilas, France*. Ed Jérôme Villette.
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- González Castro, R (2014) Gestión de la Producción en Cocina. Madrid. Editorial Paraninfo.
- Castellano Almagro, M^a. I. y Badillo Martínez, A. Los procesos de Servicios en Restauración (capítulo I), Madrid. Ed. Síntesis.
- Alacreu Ginés, J. R. (2003) Gestión de Banquetes. Madrid. Ed. Síntesis.
- Vives, R (2013) Operaciones Básicas y Servicios en Restauración y en Eventos Especiales (capítulo VI). Madrid. Ed. Síntesis.
- VV.AA. (2004) Cocina Dulce. Barcelona. Ed. Montagud.
- Balaguer, O. (2001) La Cocina de los Postres. Barcelona. Ed. Montagud.
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