

# SYLLABUS

## *Bachelor Degree in Culinary and Gastronomic Sciences*

Code-Course	<b>054406 - Main Culinary productions</b>		
Thematic Area	Culinary techniques in collectives and in the food industry	Year	Fourth
Course Type	Optional	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of individual work	90 hours

### BRIEF COURSE DESCRIPTION

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Knowing the problems of large productions, processes, particularities, trends, ways of visualizing problems, planning, organizing, designing, from the point of view of a technical manager or R + D + I processes. The target is to create a job position with multidisciplinary knowledge.

### BASIC SKILLS

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BS2 - Students can apply their knowledge to their work or vocation in a professional way and have skills typically demonstrated through the production and defense of arguments, and the solving of problems within their area of study.

### SPECIFIC SKILLS

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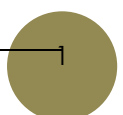
SS02 - Identifying and executing the most significant elaborations of the world gastronomic map.

SS03 - Organizing, developing and evaluating the processes of culinary production, arrangement and design of dishes.

SS07 - Identifying and classifying the different families of processed and unprocessed food products for the culinary application.

SS08 - Using the culinary processes of production and basic processes of elaboration, transformation and preservation of foods of animal and vegetable origin.

SS09 - Recognizing the organoleptic properties of food, for their interaction and combination in the gastronomic application



SS16 - Informing and advising scientifically and technically the food industry and consumers to design intervention and training strategies in the field of culinary and gastronomic science

SS24 - Recognizing and implementing the main basic operations of industrial processes to ensure the control of processes and products intended for human consumption

## LEARNING OBJECTIVES

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- Know the specific culinary processes to make appropriate preparations for their development and application of 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 and expertise in new product development teams.
- Know the impact of culinary techniques and processes on the nutritional composition of food.

## THEMATIC CONTENTS

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1. Optimization of systems of the culinary process, execution and control
2. Design and interpretation of results of culinary prototypes for the food industry
3. Creation of gastronomic offer with innovation in the 4th and 5th range
4. Optimal culinary operations and processes for large productions
5. Systems of preservation and service of large productions
6. Industrial production: Volume, scaling and portioning
7. Design of systems of operations in the different productions: continuous, deferred ..

## LEARNING METHODOLOGY

The subject combines expository on-site sessions, seminars, laboratory practices and cooking, together with the resolution of practical exercises in the classroom and the realization of group work autonomously

## ASSESSMENT SYSTEM

The assessment is the process of evaluation of the degree of assimilation of the learning by the student in relation to the competences of this subject.

In this sense, the student may choose to be assessed continuously during the course or through a single assessment at the end of the established period.

**Continuous Assessment:** this consists of the evaluation of the teaching-learning process from the continuous monitoring during the course of work carried out by the student and the learning incorporated.

**Final assessment:** this consists of the evaluation of this process at the end of the established period, for all students who, for justified reasons, cannot attend classes regularly. This assessment is made based on the evidence that this subject has designed for these purposes.

Assessment system	Continuous	Final
Resolution of practical evaluable activities	10%	---
Work done by the student	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.

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.

## SOURCES OF BASIC INFORMATION

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Guía de la alimentación saludable en la etapa escolar, de la Generalitat de Catalunya

Congreso de restauración colectiva 2016 i 2018

Crecimiento de los Grupos Geriátricos. Alimarket

Congreso alimentaria 2016

### **Web resources:**

<http://apaprocessing.com>

[www.rational-online.com](http://www.rational-online.com)

[www.campofriofoodgroup.com](http://www.campofriofoodgroup.com)

[www.endermar.com](http://www.endermar.com)