

# SYLLABUS

## *Bachelor Degree in Culinary and Gastronomic Sciences*

Code- Subject	<b>054407 – Advanced practical training in culinary Management and innovation in the food and Catering industries</b>		
Thematic Area	Training for Specialization	Year	Fourth
Course Type	Optional	Credits	6 cr. CREDITS
In-class Hours	5 hours	Hours of individual work	145 hours

### BRIEF COURSE DESCRIPTION

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The subject of Practical training for Perfection in Culinary Management and Innovation in the Food Industry and Collectives should serve the student to reflect upon professional actions, and to acquire and develop skills, attitudes and competences, as well as perfecting in the professional field of collective or social restaurant services and the food industry.

### BASIC SKILLS

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

BS5 - Students should have developed the learning skills necessary to undertake further studies with a high degree of autonomy

### GENERAL SKILLS

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GS1 - Being able to cope with complex situations or requiring the development of new solutions

GS2 - Making an extra effort to reach a goal or objective, undertaking new challenges, projects ...

GS3 - Solving situations with initiative and autonomy, incorporating a creative and innovative spirit

GS6 - Answering customer needs and expectations

GS7 -Managing moments of pressure in the work environment

GS9-Using the potential of information and communication technologies for efficient management of the work environment

## **SPECIFIC SKILLS**

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

SS11 - Interpreting and applying food safety regulations in culinary areas

SS22 - Distinguishing and applying the documentation related to the kitchen production units, to carry out budgetary controls, reports, etc.

SS24 - Recognizing and applying 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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1. Know the functions of the different fields associated with the mention
2. Encourage reflection between theory and practice oriented towards innovation.
3. Develop the necessary skills for the optimal development of the profession.
4. Encourage observation and critical analysis.
5. Develop behaviors that involve ethical burden in accordance with the recommended principles of the degree.
6. Become aware of your own strengths and weaknesses, recognize your own personal skills, attitudes and competencies. Promote self-assessment in a job context.
7. Develop criteria for decision making and act with initiative.
8. Implement collaborative activities and teamwork, within multicultural environments.

## **THEMATIC CONTENTS**

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The subject of Practical training for Perfection in Culinary Management and Innovation in the Food Industry and Collectives is the perfection of the acknowledgment and is displayed around the following core contents:

- Management of operations and processes in culinary and gastronomic companies
- Gastronomic services.
- Planning and logistics in the culinary sector.
- Technological innovation.
- Organization of work teams
- Production management in the kitchen.
- Quality and safety management and food hygiene

These contents are specified according to the reality of the company where the student is assigned. Together with the educational collaboration agreement, there is attached the individualized program of internship where the tasks and functions to be developed are specified.

## LEARNING METHODOLOGY

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The learning strategy of this subject focuses on the location of the student in a real environment and the assignment of a series of activities and responsibility related to the functions of the workplace and the culinary organization in which the practices are developed.

In this real context, the student has the possibility to develop the transversal and specific competences and to activate them in non-simulated situations.

The tutor of the internship, in permanent contact with the student, guides, corrects and directs the student on how to improve their capacity. In regular meetings between tutor and student we analyze the progress and evaluate the results. The student's relationship with the rest of the organization's professionals allows them to develop teamwork skills, stimulate their initiative and implement the distinctive competences of the professional profile.

Each internship subject has an associated internship program with the functions, competencies and learning outcomes to be assimilated, focused mainly on professional socialization and observation. At mid-term, the student participates in a follow-up meeting of mandatory character at University, where the evolution of the training (learning, difficulties, objectives and challenges) is evaluated and contrasted with the partial assessment made by the tutor of the company. At the end of the internship, the student makes an assessment of their experience in the company and the company evaluates the student's internship. The University, through the *Career Services* tutor, is responsible for ensuring the follow-up and final evaluation of the student's internship.

## ASSESSMENT SYSTEM

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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. Due to the nature of this subject, the student will only be able to choose a 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 that incorporates divided into:

- Assessment of the company's tutor (30%).
- Memory prepared by the student (50%).
- Attendance and participation in the classroom activities (20%)

### **Course reassessment**

Students who didn't achieve the learning objectives can resit assessment to demonstrate the acquisition of skills and knowledge associated with the course.

### **SOURCES OF BASIC INFORMATION**

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Rodríguez-Moreno, M. L. (Coord.), Álvarez, M., Figuera, P. y Rodríguez, S. (2009). Estudios universitarios, proyecto profesional y mundo del trabajo. Cómo tender puentes entre la universidad y la vida activa. En *Manual para la transición*. 1-163. Servicio de Publicaciones de la Universidad de Barcelona. ISBN: 9788447533749.

Rodríguez, M.L., Serreri, P. y Del Cimmuto, A. (2010). *Desarrollo de competencias. Teoría y práctica. Balance proyecto profesional y aprendizaje basado en el trabajo*. Barcelona: Laertes.

Rodríguez, S. y Prades, A. (2010). Sobre la empleabilidad de los graduados universitarios: del diagnóstico a la acción. *Revista de Educación*, 351, 107-137.