



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	063408 - Catering management		
Year	3º	Credits	4,5 cr ECTS
In-class hours	45 hours	Hours of individual work	68 hours
Thematic Area	Catering	Course Type	Core Subject

BRIEF COURSE DESCRIPTION

This subject investigates the catering industry from different dimensions. On the one hand, the structure of the industry, its characteristics and its contribution to society.

On the other hand, the subject investigates the importance of proper supervision and monitoring of cost structure in order to be able to make objective decisions, based on the analysis of the information of a given business unit.

The subject's main contribution is its managerial and business orientation perspective which is a pivotal point for future hospitality and restaurant industry professionals.

Students studying management in the restaurant industry acquire specific skills in operational management, operating accounts analysis, as well as budget making and monitoring.

This perspective enables professionals to interpret economic data and performance indicators and, from these, make informed decisions that lead a company's strategy and operations.

BASIC SKILLS

BS02 – 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.

BS04 – Students must be able to transmit information, ideas, problems and solutions to both specialized and non-specialized audiences.



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GENERAL SKILLS

GS02- Have business vision.

GS06- Be customer-oriented.

GS08- Master the techniques of oral and written communication in order to transmit information, ideas, opinions, etc.

SPECIFIC SKILLS

SS05- Understand and apply the political, legal, and institutional framework that regulates tourism companies and activities.

SS14- Identify and manage the internal aspects, functions, and operational processes of tourism business units.

SS15- Plan, organize, manage, and control different types of tourism organizations.

SS16- Manage financial resources.

LEARNING METHODOLOGY

The learning methodologies planned for this subject contemplate different activities that contribute to develop the skills related to this course. Some of the learning activities that will be developed are the following:

- Lectures
- Case studies
- Discussions
- Practical exercises
- Problem-based learning

ASSESSMENT SYSTEM

The assessment system measures the student's achievement of learning outcomes regarding the subject's competences and contents.

Students may choose continuous assessment or single assessment:

Continuous Assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course and a final individual examination. Students must attend classes in order to be assessed by continuous assessment.



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Single Assessment: for those students who cannot come to class regularly, they can choose to be assessed by single assessment. The teaching-learning process is assessed by means of the assessment of all activities and in-person individual examination at the end of the course.