



Centre adscrit



UNIVERSITAT DE
BARCELONA

SYLLABUS

Master in Hotel management and Hospitality

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|----------------|---|--------------------------|----------|
| Code - Course | 580009 – Commercial càtering and institutional catering | | |
| Course year | 1 | Credits | 3 ECST |
| Thematic Area | Restaurat and institutional càtering management | Course type | Optional |
| In-class hours | 21 hours | Hours of individual work | 54 hores |

BRIEF COURSE DESCRIPTION

This course unit will introduce students to the planning and the choice of different types of kitchen and their operations in a catering business and to the production of the finished product placing the emphasis on each of its processes from a theoretical and a practical perspective.

Students will learn about the different production stages: the importance of planning as a management tool; the range of products available; the preservation systems.

Visiting different operational centres will help students to apply their theoretical knowledge in practice

BASIC SKILLS

BS6 – Students must have a thorough understanding knowledge that provides a base or opportunity for original development and / or application of ideas often in a research context.

GENERAL SKILLS

GS1- Business oriented.

GS2 – Teamwork.

SPECIFIC SKILLS

SS1 – Design and implement marketing strategies that respond to new emerging business opportunities in the sector.



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SS5 – Assess investments and make decisions on new projects by means of managing and controlling associated risks.

SS7 – Plan, coordinate and control the organizational processes and the service processes in all areas of management in hotel companies and restaurant businesses.

ACADEMIC CONTENT

1. Case study: the food and beverage department in a ski resort.
2. Hospital catering.
3. Catering Arts.
4. Ibergate. Airline catering.

LEARNING METHODOLOGY

Oral presentations about practical experiences with establishments design, hotel business conceptualizing and events management as complementary products to the establishment's main activities.

ASSESSMENT SYSTEM

The evaluation process determines the degree of a student's achieved learning with regards to the competencies of the course in hand.

Students are able to request to be evaluated via a system of continuous assessment along the academic year or a single assessment at the end of the established period of time.

Continuous Assessment consists of the evaluation of the teaching-learning process based on the continuous monitoring of the student's performance through the acquired comprehension, coursework and exams. Attending a minimum of 80% of the classes is required to follow this system.

Single Assessment consists in the evaluation of the student's learning administered at the end of the established period of time. This system of evaluation is available for all students that provide appropriate proof of their inability to regularly attend class. This assessment is determined based on the learning evidences proven through this evaluation.



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| Evaluation systems | Continuous | Single |
|---------------------------|------------|--------|
| Tasks done by the student | 60 % | 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:

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.

REFERENCES

HEIZER, J., RENDER, B., (1997) Dirección de la producción . Decisiones estratégicas. Prentice Hall. Madrid.

CAÑIZAL, Mario (1996) La restauración fuera del Hogar. AMV Ediciones. Madrid.-POWERS BARROWS, Introduction to the Hospitality Industry. Editorial Willey.

JONES, Introduction to Hospitality Operation. Editorial Cassell.

COUSINS, FOSKETT Y SHORTT. Food & beverage Management. Editorial Longman.



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E. FIGEE y M. OORTWIJN. High Pressure Cooking. Editorial Price & Waterhouse

Lo mejor de la gastronomía 2006 / Rafael García Santos. - Barcelona : Destino, 2005

El Bulli 1983-1993 / Ferran Adrià, Juli Soler, Albert Adrià. - Roses : Bullibooks, 2004.

El Bulli 1994-1997 / Ferran Adrià, Juli Soler, Albert Adrià. - Barcelona : El Bulli Books, 2003.

El Bulli 1998-2002 / Ferran Adrià, Juli Soler, Albert Adrià. - Barcelona : El Bulli Books, 2002

El Bulli 2003 / Ferran Adrià, Juli Soler, Albert Adrià. - Roses : El Bulli books, 2005

El Bulli 2004 / Ferran Adrià, Juli Soler, Albert Adrià. - Roses : El Bullibooks, 2005.

Les postres d'el Bulli / Albert Adrià. - Barcelona : Empúries, 1998.

Los secretos de El Bulli : recetas, técnicas y reflexiones / Ferran Adrià. - Barcelona : Altaya, 1998

Clorofila / Andoni Luis Aduriz. - Donostia : Mugaritz, 2004