

**COURSE DATA****Data Subject**

Code	36375
Name	Catering
Cycle	Grade
ECTS Credits	6.0
Academic year	2023 - 2024

Study (s)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	3	Second term

Subject-matter

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	16 - Catering	Obligatory

Coordination

Name	Department
SORIANO DEL CASTILLO, JOSE MIGUEL	265 - Prev. Medicine, Public Health, Food Sc., Toxic. and For. Med.

SUMMARY

The Subject Collective Restoration of the third year of the Degree in Gastronomic Sciences, taught at the Faculty of Pharmacy of the University of Valencia. This subject has a total of 6 ECTS credits that are taught in the second semester.

The Collective Restoration aims to strengthen the knowledge of the services needed to prepare and distribute meals to different sectors of the population, emphasizing the protocols and basic rules for proper functioning both in the kitchen and in the living room.



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

No requeridos

OUTCOMES

1212 - Degree in Gastronomic Sciences

- Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.
- Have knowledge and understanding in the field of gastronomic sciences.
- Learn the fundamentals for using the scientific equipment directly related to professional activity.
- Be able to engage in new fields of gastronomy in general through independent study.
- Be able to work in a team and to organise and plan activities, always taking account of gender perspective.
- Be able to distribute time appropriately for carrying out individual or group tasks.
- Prepare and handle the writings, reports and action procedures best suited to the problems raised, using non-sexist language.
- Be able to apply this knowledge to the professional world, contributing to the development of human rights, democratic principles, the principles of equality between women and men, solidarity, environmental protection and the promotion of a culture of peace from a gender perspective.
- Know how to organise gastronomic events and activities.
- Apply the knowledge acquired in previous subjects to mass catering.

LEARNING OUTCOMES

In accordance with the provisions of the degree syllabuses, the learning results described for the subject of collective restoration are several:

- Know how to apply to the collective restoration the knowledge acquired in previous subjects



- Prepare dietary charts
- Know specific regulations for collective restoration
- Know the protocol in collective restoration
- Be able to organize large events and gastronomic activities

DESCRIPTION OF CONTENTS

1. INTRODUCTION.

Basic concepts, definition and objectives.
Types of collective restoration.

2. MANAGEMENT OF THE COLLECTIVE RESTORATION

Kitchen management
Planning of spaces, facilities and equipment.
Hot chain and cold chain.
Reception of raw materials.
Product storage
Conservation processes
Defrosting
Preparation of dishes.
Temperature abatement
Reheating
Storage of finished products.

3. FLOWCHARTS

Creation of flow charts in the preparation of dishes

4. CRITICAL POINT CONTROL

Control of critical points in the preparation of dishes

5. FOOD PROCESSING AND NUTRITIONAL VALUE OF PREPARED DISHES

Planning, design and elaboration of menus for different communities



6. DIETARY CHARTS

Preparation of dietary charts

WORKLOAD

ACTIVITY	Hours	% To be attended
Other activities	45,00	100
Theory classes	15,00	100
Study and independent work	90,00	0
TOTAL	150,00	

TEACHING METHODOLOGY

The methodology of theoretical teaching will be based on the teaching of:

- Theory classes. Through the delivery of face-to-face classes aimed at the presentation by the faculty of the most important concepts and contents of each subject, with the aim that the students acquire the knowledge related to the subject, promoting participation.
- Tutorials. The students will attend them in small groups. In them, the faculty will value the learning process of the students in a globalized way, will solve the doubts that may have arisen throughout the classes, and will guide them on the most useful work methods to solve the problems that arise. you can present them.
- Study-Preparation of Seminars, Classes and Exams. Through the use of autonomous work hours for the reading and preparation of classes, preparation of exams and the work to be presented in seminars.
- Visits to centers of interest.

EVALUATION

Performing a written test to ensure knowledge and understanding of the minimum theoretical contents established for the subject (75%). The written test will include questions from the lectures and visits.

Continuous evaluation with the possible realization, presentation and defense of individual and collective reports about proposed topics, explained and discussed in the classroom during lectures or visits. The level of comprehension of the content as well as the skills for its exposition, defense and discussion will be valued (10%).

Evaluation of the work of the seminars through supervision of the work carried out in it, originality, the ability to solve problems and the ability to make well-detailed and organized reports (15%) will be assessed.



It is necessary to have 5 points out of 10 in the written test that includes theory and practical questions to overcome the subject.

REFERENCES

Basic

- - Aranceta J. Nutrición comunitaria. 2ª ed, Masson. Barcelona. 2001
- - Ken Albala, Food: A Cultural Culinary History, 2013, The Teaching Company.
- - Mataix J Quiles JL Rodríguez Huertas J. Aporte de grasa. En Guías alimentarias para la población. Española. Madrid Soc Esp Nut Comunitaria (SENC) 2001, 231-237
- - Serra L, Aranceta J Objetivos nutricionales para la población española. Consenso de la Sociedad Española de Nutrición Comunitaria. En: Guías Alimentarias para la población española. Madrid. Sociedad Española de Nutrición Comunitaria (SENC) 2001,345-351.
- - Serra L, Ribas L, Román B. Recomendaciones sobre la ingesta de hidratos de carbono en la población española. En: Guías alimentarias para la población española Madrid Sociedad Española de Nutrición Comunitaria (SENC) 2001,239-248
- - Serra L, Aranceta J Nutrición y Salud Pública. 2ª ed. Masson. Barcelona. 2006

Additional

- <https://www.foodtimeline.org/foodfaqindex.html>