


	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		
		CÓDIGO: P/CL009_D002	

PROGRAMME IN FOOD TECHNOLOGY

Academic course: 2018-2019

Identification and characteristics of the subject					
Code	502237			Créditos ECTS	6
Name (Spanish)	Catering y Restauración				
Name (English)	Catering and Foodservice				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	First (7º)	Type	Elective (optativa)		
Module	Elective				
Subject	Catering and Foodservice				
Language	Spanish				
Professor/s					
Name	Room	e-mail	Web link		
María de Guía Córdoba Ramos	D705	mdguia@unex.es			
Alicia Rodríguez Jiménez	D710	aliciarj@unex.es			
Field of knowledge	Nutrition and Bromatology				
Department	Animal Production and Food Science				
Coordinator (if there is more than one professor)	María de Guía Córdoba Ramos				
Lessons and contents					
Syllabus					
<p>SECTION I.-</p> <p><u>Lesson 1. Introduction to the Catering industry.</u></p> <p><u>Lesson 2. Staff of the Catering industry.</u></p> <p><u>Lesson 3. Health and safety in the Catering industry.</u></p> <p><u>Lesson 4. Staff hygiene.</u></p> <p>SECTION II.-</p> <p>Lesson 5. Characteristics of the construction and installation of the</p>					

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establishments related to the Catering.

Lesson 6. Planning and design of facilities.

Lesson 7. Equipment and utensils in the Catering industry.

Lesson 8. Hygiene and direction of facilities, plants and teams.

Lesson 9. Effect of conservation techniques on foods.

Lesson 10. Culinary processes in the Catering industry.

SECTION III.-

Lesson 11. Menu planning.

Lesson 12. Food purchase, storage and control.

Lesson 13. Management and quality control in the Catering industry.

Lesson 14. Legislation.

Lesson 15. Applicative study in the different industry of the Catering.

PRACTICAL SYLLABUS

Practical lesson #1: **Visits to school canteens.**

Practical lesson #2: **Visits to Catering industries.**

Practical lesson #3: **Visits to hospital canteens.**

Practical lesson #4: **Risk analysis and control of critical points in a catering.**