


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

## PROGRAMME IN FOOD TECHNOLOGY

Academic course: 2019-2020

Identification and characteristics of the subject					
Code	502237			Créditos ECTS	6
Name (Spanish)	<b>Catering y Restauración</b>				
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		
<b>María de Guía Córdoba Ramos</b>	D705	mdguia@unex.es			
<b>Alicia Rodríguez Jiménez</b>	D710	aliciarj@unex.es			
Field of knowledge	Nutrition and Bromatology				
Department	Animal Production and Food Science				
Coordinator (if there is more than one professor)	<b>María de Guía Córdoba Ramos</b>				
Lessons and contents					
Syllabus					
<p><b>SECTION I.-</b></p> <p><b><u>Lesson 1. Introduction to the Catering industry.</u></b></p> <p><b><u>Lesson 2. Staff of the Catering industry.</u></b></p> <p><b><u>Lesson 3. Health and safety in the Catering industry.</u></b></p> <p><b><u>Lesson 4. Staff hygiene.</u></b></p> <p><b>SECTION II.-</b></p> <p><b><u>Lesson 5. Characteristics of the construction and installation of the</u></b></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.**