26226 - Industrial Cooking and Collective catering

Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	294 - Degree in Food Science and Technology
ECTS	6.0
Course	3
Period	Second semester
Subject Type	Compulsory
Module	---

1.Basic info

1.1.Recommendations to take this course

1.2.Activities and key dates for the course

2.Initiation

2.1.Learning outcomes that define the subject

2.2.Introduction

3.Context and competences

3.1.Goals

3.2.Context and meaning of the subject in the degree

3.3.Competences

3.4.Importance of learning outcomes

4.Evaluation

5.Activities and resources

5.1.General methodological presentation

The learning process that is designed for this subject is based on the following:
The course is structured in 26 lectures participatory, 7.5 hours 26.5 hours seminars and laboratory practices and visits organized in small groups to central kitchens, as well as a joint visit to a delicatessen industry.
Regarding participatory lectures, it is scheduled for delivery in advance the documentation for each subject so that the student's review in detail before the corresponding class. In addition, students will find in the ADD presentations classes, protocols practices, additional supporting material, a discussion forum, a section of "news" and continuous assessment tests once made.
The practice sessions will take place in 4 hours. company visits and / or collective restoration will take place. The seminars will be conducted in sessions of 2 hours and in them videos are screened, topical issues are discussed and

prestigious professionals in the field of Culinary Technology, industrial cooking and catering, which transmit be invited to students their personal experiences and establish a discussion with them to address their concerns. An important part of the materials handled students in the seminars will be in English.

5.2.Learning activities

The program that the student is offered to help you achieve the expected results includes the following activities ...
* Theoretical sessions
TOPIC I: General Aspects (2 hours of teaching)
Kitchen kitchen home and business. Concepts and objectives of the culinary technology. The industrial cooked. Collective restoration. chemical and physical processes in the culinary processes.
TOPIC II: The culinary technology and kitchen (3 hours)
Culinary effects on the major nutrients and organoleptic characteristics of food techniques. Kitchenware and industrial equipment. culinary space and organization of industrial kitchen. Cooked and precooked industrial design, processes, equipment and facilities.
TOPIC III: The current Collective restoration (3 hours)
catering and delayed restoration. Special features and technological needs of the collective and delayed restoration. Distribution and storage systems: hot, refrigerated, frozen. , Regeneration systems. Equipment and facilities.
TOPIC IV: Culinary Techniques (12 hours)
Additional culinary operations: selection, cleaning, and division. Cooking processes: cooking in aqueous medium, air cooking, cooking fat medium, microwave cooking, vacuum cooking, mixed cooking. Bonding operations, fillers and coatings. Preparation of sauces and broths. Masses of bakery.
TOPIC V: Hygiene and dietary aspects in collective social restoration (6 hours).
Hygienic design of kitchens and dining facilities. Elements of food hygiene in catering. Preparation and dietary assessment of school menus for seniors and special (allergies and intolerances, vegetarian, cultural diversity and nutrition-related diseases).
* Practical sessions (practical sessions are four hours)
1. Dispersions: foams and emulsions
a) Preparation and chemical fundamentals of preparing emulsions, foams and air. Know the different types of emulsions. Mounted clear, preparation of mayonnaise. Microscopic observation.
b) Factors influencing the stability of an emulsion, emulsifying agents. Conditions required to achieve the stability of an emulsion. Experiments emulsion breaking and foams.
2. Hydrocolloids
Development of products with different hydrocolloids. Experimental verification of its solulibilidad, gel-type forming and its comportment against heat.
Elaborations: gelatin with gum carragenana with xanthan gum, pectins with.
3. cooking and frying
a) culinary operations for preparing vegetables cooked in boiling water, steamed under pressure and system vacuum. Cleaning, selection and size reduction. Vacuum packaging. Baking wet steam. Handling equipment. QA. Evaluation of the texture of cooked foods and measure its color. Microscopic observation and sensory analysis.
b) The importance of the temperature and product size in frying.
c) for preparing culinary batters for frying food operations. Comparison of different formulations of batter. Pre-floured, breading, frying and freezing.
d) Assessment of the quality of frying oil. Determination of smoke point in different oils. Determining polar compounds in the frying oil.
4.- Preparation mass
a) Operations for the preparation of different types masses panarias, beaten, and pastry. Selection of ingredients, mixing, kneading, fermentation and baking. Handling equipment. Variations of the processes.
b) Quality control. Evaluation of physico-chemical mass and final product characteristics. Sensory evaluation.
5. Development of menus in restaurants
Using computer programs and web pages for the preparation and nutritional assessment of menus according to current dietary recommendations.
* Seminars (seminars The estimated duration is 2 hours)
Seminar 1: prepared dishes
Seminar 2: Reinventing the texture and flavor of food
Seminar 3: Cooking vacuum

Seminar 4: Heat, temperature and chocolate
* Visits
be visits to companies and institution kitchens mass catering (ARAMARK; SERAL; COMBI-CATERING Miguel Servet Hospital) and an industry of prepared meals (TUROLINNOVA).

5.3.Program

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5.4.Planning and scheduling

The dates and key milestones of the subject are described in detail , along with other subjects of the third course in the Degree of Science and Food Technology , on the website of the Faculty of Veterinary Medicine (link : http : // veterinaria.unizar.es/gradocta/) . This link will be updated at the beginning of each academic year .

5.5.Bibliography and recomended resources

see spanish version