

29223 - Food Services Management

Información del Plan Docente

Academic Year	2016/17
Academic center	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
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

5.2. Learning activities

The course is organized into 4 thematic blocks, linked to the management of food services: Basic aspects of management in food production, hygiene and food safety and dietary planning systems services.

The program of the course will be taught according to the activities of teaching and learning

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Participatory lectures

On campus. 23 hours. The basic theoretical contents of the course are exposed.

Practical lessons in classroom

Face-to-face. 37 hours. They will take place in the assigned classroom or classroom computer, in medium-sized groups. These internship students, working in groups or individually, will resolve issues related to the program of the course.

Lectures and/or professional complementary workshops

They will invite nutritionists-Dietitians currently working in different areas of the management of food services or persons in charge of catering companies

Evaluation Test

On campus. The assessment tests will have an approximate duration of 2 hours and a half. At the end of the course, students will make an objective test to verify that they have achieved learning outcomes.

5.3.Program

The program of the course includes the following points:

- The company and the environment: macro and microenvironment. Areas
- The subsystem of operations in the food business.
- Management of activities and the quality of the food service. The quality control.
- Production systems in foodservice: technological and processing aspects.
- Managing kitchen's work and personnel.
- Food safety management for food services.
- Diets manual in food services.
- Menu planning for school groups, geriatric centers and hospital.
- Basics of the food service staff training in nutrition and dietetics.

5.4.Planning and scheduling

5.5.Bibliography and recommended resources