

29223 - Food Services Management

Información del Plan Docente

Academic Year	2017/18
Faculty / School	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	6.0
Year	3
Semester	Second semester
Subject Type	Compulsory
Module	---

1.General information

1.1.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

4.1.Assessment tasks (description of tasks, marking system and assessment criteria)

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

The methodology followed in this course is oriented towards achievement of the learning objectives.

Several teaching and learning tasks are implemented as theory sessions, seminars, computer lab sessions, laboratory sessions, and also autonomous work.

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Students are expected to participate actively in the class throughout the year.

5.2.Learning tasks

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

Participatory lectures

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

Practical lessons in classroom

Face-to-face. 35 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.

Laboratory sessions

Face-to-face. 2 hours. Students are divided into small groups. Practice sessions where students will carry out verification activities.

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.Syllabus

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.

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- Food safety management systems. Traceability. Food allergen management for food services. Maintenance (updating, verification).
- Diets manual in food services.
- Menu planning for school groups, geriatric centers and hospitals.

5.4.Course planning and calendar

For further details concerning timetable, classroom and further information regarding this course please refer to "Facultad de las Ciencias de la Salud y del Deporte" web site. <https://fccsyd.unizar.es/>

More information will be provided via Moodle.

5.5.Bibliography and recommended resources