

Academic Year/course: 2022/23

29223 - Food Services Management

Syllabus Information

Academic Year: 2022/23

Subject: 29223 - Food Services Management

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

2. Learning goals

3. Assessment (1st and 2nd call)

4. Methodology, learning tasks, syllabus and resources

4.1. Methodological overview

The methodology followed in this course is oriented towards the achievement of the learning objectives. A wide range of teaching and learning tasks are implemented, such as lectures, practice sessions, laboratory sessions, workshops, assessment tasks, and autonomous work and study.

4.2. Learning tasks

This course is organized as follows:

- **Lectures** (23 hours). The basic theoretical contents of the course are exposed. Students are expected to participate actively in the class throughout the year.
- **Practice sessions** (35 hours). They will take place in the computer lab, in medium-sized groups. These internship students, working in groups or individually, will solve issues related to the program of the course.
- **Laboratory sessions** (2 hours). Students are divided into small groups. Practice sessions where students will carry out verification activities.
- **Evaluation Test.** 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.

4.3. Syllabus

This course will address the following topics:

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 company and the environment: macro and microenvironment. Areas
- The subsystem of operations in the food business.
- Management of activities and the quality of the foodservice. Quality control.

- Production systems in foodservice: technological and processing aspects.
- Managing the kitchen's work and personnel.
- 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.

4.4. Course planning and calendar

Further information concerning the timetable, classroom, office hours, assessment dates and other details regarding this course will be provided on the first day of class or please refer to the Faculty of Health and Sport Sciences website and Moodle.

4.5. Bibliography and recommended resources

<http://psfunizar10.unizar.es/br13/egAsignaturas.php?codigo=29223>