

## 30826 - Industrial Cooking and Collective catering

### Syllabus Information

**Academic year:** 2023/24

**Subject:** 30826 - Industrial Cooking and Collective catering

**Faculty / School:** 105 - Facultad de Veterinaria

**Degree:** 568 - Degree in Food Science and Technology

**ECTS:** 6.0

**Year:** 3

**Semester:** Second semester

**Subject type:** Compulsory

**Module:**

### 1. General information

The subject Industrial Cooking and Collective Catering aims to provide students with knowledge, from an applied and coordinated perspective, of cooking operations, processes, and systems, both at an industrial level and in deferred catering and collectivises. Issues related to the management, safety and healthy eating of the mass catering are also included. The subject contributes to the training for the performance of different professional profiles since there are many sectors that incorporate culinary technologies during the manufacture or preparation of food.

Its objectives are aligned with the following Sustainable Development Goals (SDGs) of the United Nations Agenda 2030 : Goal 2 (Zero Hunger), Goal 3 (Health and Well-being), Goal 9 (Industry, Innovation and Infrastructure) and Goal 12 (Responsible Production and Consumption).

### 2. Learning results

1. Is able to identify the main food processing techniques used in industrial kitchens and collectivities.
2. Understand the development of the technological processes involved in the culinary preparation of foods destined to form part of the menus that make up human collective nutrition.
3. Understands the positive and negative effects of these processes on the components of the foods used in the preparation of the dishes, as well as the impact on their quality and nutritional value.
4. Knows the most relevant hygienic-sanitary and dietetic aspects of social catering and is able to design menus according to current dietary recommendations.
5. Masters the current approaches required by industrial cooking and collective catering and their different systems of production and distribution.
6. Is able to obtain, interpret and synthesize information about a culinary technique and the transformations it produces in food, and to present their conclusions in a report using terminology with precision, both in Spanish and English.

### 3. Syllabus

Module I: General aspects

Presentation of concepts and objectives. Culinary spaces and space organization.

Module II: Food and cooking

Chemical and physical processes in culinary processes. Effects on nutritional and sensory quality.

Module III: Culinary Techniques

Kitchen utensils and industrial equipment. Preparatory operations. Bonding operations, fillers, and coatings. Preparation of sauces and doughs. Cooking techniques.

Module IV: Catering

Collective and deferred catering. Particularities and technological needs. Distribution systems and storage. Equipment and facilities.

Module V: Hygienic and dietetic aspects in social catering.

Hygienic design. Elaboration and dietary evaluation of menus.

## 4. Academic activities

- Theoretical sessions: 29 hours.
- Seminars and classroom work: 6 sessions of 1 or 2 hours.
- Laboratory practices: 4 sessions of 3 hours.
- Practices in a computer classroom: 1 session of 4 hours.
- Special practices: 2 sessions of 2.5 hours.
- Assessment tests. 3 hours.

In the practical sessions, different cooking techniques and basic operations will be applied, and diets will be designed using specific programs. Special practices will include organized visits to central kitchens and ready meals industries . External specialists will participate in the seminars and classroom work.

## 5. Assessment system

### A) Continuous assessment

**Assessment of theoretical teaching** (60% of the final grade): There will be two tests that will include multiple choice tests (in which the wrong questions will subtract points from the grade) and development questions. The degree of knowledge, the adequacy of the answer to the question, the coherence of the reasoning and the expository capacity will be evaluated.

**Assessment of practical skills** (20% of the final grade): Reports will be made, or questionnaires will be solved and delivered via the platform. Attendance, participation and quality of the report or questionnaire submitted will be evaluated.

**Evaluation of seminars, visits and classroom work** (20% of the final grade): A report will be presented or questionnaires on the subject will be answered. Attendance, participation, and quality of the report or questionnaire submitted will be evaluated.

Each evaluation test or report will be graded from 0 to 10 and a grade  $\geq 5$  must be obtained as an average in each of the types of evaluation.

### B) Overall test

There will be a global test for those students who do not follow the continuous evaluation system, who have not passed any of the continuous evaluation tests or who are not satisfied with the grade of the continuous evaluation

The overall evaluation will include two tests: The first test on theoretical teaching (70% of the final grade) will include a multiple choice test, subtracting the incorrect questions, and a test with open questions. The second theoretical-practical test will include open questions and will represent 30% of the final grade. The degree of knowledge, the adequacy of the answer to the question, the coherence of the reasoning and the explanatory capacity will be evaluated.