

Code - Course	063402 – Catering Management		
Thematic Area	Restaurant and catering management	Year	Third
Course Type	Optional (Hotel management)	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

BRIEF COURSE DESCRIPTION

The importance of the restaurant and catering industry within the tourism sector demands specific knowledge to understand and manage the different types of establishments and subsectors that make up this industry.

This subject gives the students the opportunity to know, gain and practice the necessary competencies to manage professionally the different establishments offering food and beverage services.

This sector is in constant evolution and what is valid today may no longer be so tomorrow ; this is why the subject aims at providing the students with the knowledge and tools that will enable them to manage restaurants and run operations successfully and to offer innovative solutions to restaurant businesses.

The learning methodology will allow the students to identify the organizational needs, to know about the operational logistics since the moment guests enter the restaurant until they leave as well as to master management tools like budgeting, income statements...so that they can understand the importance of any restaurant business ultimate goal: customer satisfaction.

This course is compulsory for the Hotel Management specialization in the Tourism degree and is a mandatory subject to progress in the chosen academic specialization.

BASIC SKILLS

BS02 – Students must be able to apply their knowledge to their work in a professional way and possess the skills used to develop and defend arguments and solve problems within their study field.

BS04 – Students must be able to transmit information, ideas, problems and solutions to both specialized and non-specialized audiences.

GENERAL SKILLS

GS02- Have business vision.

GS06- Be customer-oriented.

GS08- Master the techniques of oral and written communication in order to transmit information, ideas, opinions, etc.

SPECIFIC SKILLS

SS05- Understand and apply the political, legal, and institutional framework that regulates tourism companies and activities.

SS14- Identify and manage the internal aspects, functions, and operational processes of tourism business units.

SS15- Plan, organize, manage, and control different types of tourism organizations.

SS16- Manage financial resources

ACADEMIC CONTENTS

1. The restaurant and catering business.

2. Production systems.

3. Initial activity in the management process: Organization, coordination and staff.

4. Budgeting in the management process: Organization, coordination and staff.

LEARNING METHODOLOGY

The teaching-learning methodology applied to this subject combines a number of key elements, which in a complementary way, help students achieve the skills and competencies specified above.

Listed below are the tools and elements used in a general way for the subject. However, this proposal does not exclude the use of other methodologies that may be considered necessary as well.

- Explanatory lessons
- Group work
- Individual work
- Data research
- Virtual forum

ASSESSMENT SYSTEM

The evaluation process determines the degree of a student's achieved learning with regards to the competencies of the course in hand.

Students are able to request to be evaluated via a system of continuous, semester-long assessment or a single assessment at the end of each semester.

Continuous Assessment consists of the evaluation of the teaching-learning process based on the continuous monitoring of the student's performance through the acquired comprehension, coursework and exams.

Single Assessment consists in the evaluation of the student's learning administered at the end of the established period of time. This system of evaluation is available for all students that provide appropriate proof of their inability to regularly attend class. This assessment is determined based on the learning evidences proven through this evaluation.

Systems of Evaluation	Continuous	Single
Partial written tests	50 %	---
Resolution of practical exercises	10 %	---
Projects delivered by the student	---	40 %
Individual Written Final Exam	40 %	60 %

Review and Reassessment of the Course

In certain cases, if a student fails to achieve the learning objectives of the course, they have the right to the process of reassessment, which offers a second opportunity to prove their achieved competencies.

REFERENCES

Bachs, J.; Bancells, J.; Blasco, A.; Vives, R. (2006). *Manual de gestión de producción de Alojamiento y Restauración*. Editorial Síntesis. Madrid.

Cerra, J.; Dorado, J. A.; Estepa, D.; García, P. E. (2001). *Gestión de producción de alojamientos y restauración*. Editorial Síntesis. Madrid.

Luján, N. *Historia de la Gastronomía*.

Nanclares Fragoso, J. (2001). *Marketing y planificación para restaurantes*. Ed. Paraninfo

Ojuno, C. (2001). *Control de costes en restauración*. Editorial Paraninfo. Madrid

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