

Code - Course	181207 – Productions systems and processes in cooking				
Type	Compulsory subject		Year	1 st	
Thematic Area	Culinary and wine preparations		Credits	6 ECTS	
Professor in charge of the course			Vinyet Capdet		
In-class	60 hours	Teacher-led	40 hours	Individual	50 hours

BRIEF COURSE DESCRIPTION

The aim of this course is to be the students' first contact with the world of cooking. The contents of this course are laid out combining theory and practice. Students will be in contact with the basic ingredients and techniques for handling them.

Contents are divided in three blocks, In the first block students will learn about catering as a business. They will identify production processes at an organizational level and recognize the roles of staff in each of the areas. In the second block students will learn about the facilities, equipment, appliances, utensils and machinery connected to the different areas and types of productions. In the third block students will acquire the theoretical knowledge about the food preparation techniques and its practical application. They will also be introduced to the cooking techniques, which will be developed in following courses.

Two more blocks will be present throughout the course. On one hand, students will learn the basic culinary terminology. On the other hand, they will learn and apply the basic notions of hygiene and food safety.

This course is essential to understand and start in the culinary technique.

TITLE RELATED LEARNING OUTCOMES

TC02- Acknowledge the main tools for the managing of organizations in food and beverage management and food industry.

TC07- Define theoretical, technical and instrumental basics related to gastronomy, catering and food industry, applied to culinary processes in the sector.

TH09- Apply technology with method, technique and skill to related culinary processes, considering materials, tools and instruments.

TS01- Achieve autonomous learning, based in analysis, synthesis, global visions and applied knowledge capabilities, enabling decision-making and adaptation to new scenarios.

SUBJECT RELATED LEARNING OUTCOMES

M13H1- Identify the different business models in commercial and collective catering, as well as the appropriate facilities, equipment, machinery and technology for each production type.

M13C5- Design the culinary process following creation, executing and final results phases.

M13H6- Execute good practices related to food manipulation, control and distribution.

ACADEMIC CONTENTS

1. Business models in commercial and welfare catering

- 1.1. Food industry sector. Types of companies, establishments and formulas.
- 1.2. Areas of culinary production. Different types of companies in the food industry (restaurants, catering, central kitchen, industrial kitchens, etc.)
- 1.3. Culinary production systems. Production systems. Distribution and service systems of each production system. Characteristic cooking or preservation methods for each system.
- 1.4. Factors that determine the choice of a production system.
- 1.5. Staff organization charts and functions for production and/or service.
- 1.6. Haute cuisine and culinary trends.

2. Operations and types of culinary production associated to different business models

- 2.1. Organization of culinary elaboration processes. Tasks or phases formulation.
- 2.2. Organization of the reception of ingredients. Types. Provisioning management.
- 2.3. Service in kitchen according to the business model. Description, types and organization variables. Previous tasks to the kitchen service "mise en place".
- 2.4. Customer delivery organization. Variables in models with extended to delivery or by-order delivery.

3. Production areas: Reception, storage, preparation, cooking, plating, distribution, cleaning and waste. Management basic documentation.

- 3.1. Reception space, controls, supervision and admission criteria.
- 3.2. Storage space: Neutral positive cold, negative cold.
- 3.3. Cold room: Space and organisation.
- 3.4. Cooking area: Space and organisation.
- 3.5. Service area: Space and organisation.
- 3.6. Auxiliary areas: Space and organisation.

- 4. 4. Facilities, equipment and machinery related to different types of production.**
 - 4.1. Rules for their correct placement and use.
- 5. 5. Appliances and utensils on professional kitchen**
 - 5.1. Appliances and utensils for handling ingredients
 - 5.2. Appliances and utensils for cooking ingredients
 - 5.3. Appliances and utensils for the storage of ingredients
 - 5.4. Appliances and utensils for advanced cooking
- 6. 6 Basic notions of hygiene and food safety (food handler certification)**
 - 6.1. Importance of hygiene and food safety in the culinary world. Legal framework. Food handling definition.
 - 6.2. Physical, chemical and microbiological hazards.
 - 6.3. Good practices for food handlers.
 - 6.4. Good handling practices in the different areas of culinary production.
- 7. Basic culinary terminology**
- 8. Food pre-processing techniques**
 - 8.1. Cleaning, preparation, conservation and cutting of vegetables.
 - 8.2. Techniques for cutting, dividing and deboning meat.
 - 8.3. Cleaning, preparation, conservation of mushrooms.
 - 8.4. Introduction, aspects of quality, reception, storage and conservation techniques for shellfish.
 - 8.5. Introduction, aspects of quality, reception, storage and conservation techniques for fish.
- 9. Basic preparation for a wide range of applications. Intermediate preparations.**
 - 9.1. Basic elaborations: Basic stocks
 - 9.2. Basic elaborations: Sofritos
- 10. Documentation: concept of handling waste, technical sheet, production sheet and introduction to food-cost sheet.**

LEARNING METHODOLOGY

Systems and Processes of Cooking Production course is a theoretical and practical subject that provides the acquisition of skills related to this subject, giving students a general and basic vision of the sector.

The learning methodology will be based on a part of theoretical sessions where the students will do exercises to achieve the objectives mentioned. On the other hand, during practical sessions, the foundations of culinary techniques applied to different products

will be taught to the students. The students are required to invest time in self-learning as well (60% of the course time).

The students will dedicate 40% of the course time to face-to-face classes, both theoretical and practical where they will receive contextual and conceptual explanations about the topics previously specified. The explanations will be combined with activities that the students must solve individually or in groups, depending on what is determined at each moment.

Attendance at practical sessions is mandatory for the correct follow-up of the subject.

The learning methodologies used in this subject include a wide range of different actions to respond to the achievement of the assigned competencies, which involve the development of different types of skills related to learning processes and applicability of attitudes within the environment of the organizations, based on the following activities:

- Expository class
- Practical sessions
- Seminars
- Reverse classroom
- Challenge-based learning
- Learning Portfolio

ASSESSMENT SYSTEM

The assessment system measures the student's achievement of learning outcomes regarding the subject's competences and contents.

Students may choose continuous assessment or single assessment:

Continuous Assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course and a final individual examination. Students must attend classes to be assessed by continuous assessment.

Single Assessment: for those students who cannot come to class regularly, they can choose to be assessed by single assessment. The teaching-learning process is assessed by means of the assessment of all activities and in-person individual examination at the end of the course.

To qualify for this form of assessment, students must apply within the first 15 days of the start of the course through the assessment section of Virtual Campus.

The assessment activities planning will be public for the students from the start.

As this subject is theoretical and practical, the evaluation will be divided into two parts. The final mark of the subject is obtained from the weighted average of the marks of the assignments, theoretical and practical exams and activities carried out during the course.

Assessment systems	Continuous	Final
ASSESSMENT DURING THE COURSE		
Cold room assignment	15 % (group)	20 % (individual)
Food loss activity - Individual	5 %	5 %
Partial practical exam - Individual	5 %	----
Monitoring of the execution during the practical sessions - individual	20 %	----
Partial theoretical exam	15 %	15 %
Total	60 %	40 %
FINAL ASSESSMENT		
Final theoretical exam - individual	20 %	20 %
Final practical exam - individual	20 %	40 %
Total	40 %	60 %

****The final practical exam of single assessment students will be different from the one carried out by the students performing continuous assessment.***

To pass the course, it is mandatory to have obtained a minimum final grade of "4" In the two final exams, practical and theoretical.

Revision and Reassessment of the Course

The student has the right to revise all the evidence that has been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, to opt for the subject reassessment, it will be necessary to have obtained a final grade of the subject between "4-4.9", and to have attended the individual final exam/s or final work/s of the course.

The reassessment process will only involve the modification of the final grade in the case that the new assessment activity is passed, and, in any case, the maximum grade will be "5". This grade will be averaged with the other grades of the assessment activities carried out by the student during the corresponding academic period, considering the percentages established in each subject, setting the final grade for the course.

The re-evaluation process will only imply the modification of the final qualification certificate if the new evaluation test is approved and, in any case, the maximum qualification will be "5". This grade will be averaged with the rest of the grades of the evaluation activities that the student has carried out during the corresponding school period, considering the percentages established in each subject, and configuring the final grade for the subject.

REFERENCES

Área de Formación de Mercabarna (1997). *Manual de Carnicería. Nivel 1*. Barcelona, Mercabarna.

Arméndariz Sanz, José Luis (2013). *Procesos de preelaboración y conservación en cocina*. Madrid, Editorial Paraninfo.

Comité Gastronómico Joël Robuchon (2004). *Larousse Gastronomique en español*. Barcelona, Spes Editorial.

Rabaso, R.; Aneiros, F. (1970). *El práctico. Resumen mundial de cocina y pastelería*. Buenos Aires, Santiago Rueda Editor.

McGee, Harold (2007). *La cocina y los alimentos. Enciclopedia de la ciencia y la cultura de la comida*. Barcelona, Mondadori.

Fundació Alícia y CETT (2011). *Aparatos y utensilios aplicados en la cocina profesional*. Barcelona, Fundació Alícia y CETT.

Pérez, Núria, Civera, Juan José (2011). *Procesos de Preelaboración y Conservación en Cocina*. Madrid, Editorial Síntesis.

This, Hervé (1996). *Los secretos de los pucheros*, Zaragoza, Editorial Acribia

This, Hervé (1999). *Los misterios de la cocina*, Zaragoza, Editorial Acribia

This, Hervé (2013). *La ciencia de los fogones*, Zaragoza, Editorial Acribia

Other references:

Alicia&el Bullitaller (2006). *Léxico científico gastronómico*. Barcelona, Editorial Planeta.

Andrés, José (2019). *Vegetables Unleashed: A Cookbook*, New York, Anthony Bourdian/Ecco publishing

Le Caisne, Arthur (2018). *Secrets of the Butcher: How to Select, Cut, Prepare, and Cook Every Type of Meat*, New York, Black Dog & Leventhal Publishers

Masui, Chihiro (2009). *Pescado. Un arte de Japón*. Barcelona, Monteagud Editores.

Myhrvold, Nathan; Young, Chris; Bilet, Maxime (2021). *Modernist Cuisine: The Art & Science of Cooking. Volumes 2,3 and 4*, Seattle, The Cooking Lab editions.

Teubner, Christian (2009) *The vegetable bible*, New York, Chartwell Books

Web resources:

chefsimon.com

<http://webtv.ac-versailles.fr/restauration/Cuisine>

<http://stellaculinary.com>

www.gastronomiaycia.com

<http://www.canalcandido.tv/>

Canal Innova culinaria:

<https://www.youtube.com/channel/UCQzbSJML6ZqZTtXCXWvybNQ/videos>