



<b>Code - Subject</b>	<b>58 0038 – Restaurant design and architecture</b>				
<b>Type</b>	Elective		<b>Credits</b>	3 ECTS	
<b>Subject</b>	Restaurant business management				
<b>Subject Manager</b>	Jordi Gargallo				
<b>In person</b>	21 hours	<b>Addressed</b>	29 hours	<b>Autonomous</b>	25 hours

## BRIEF DESCRIPTION

The course will analyse all aspects related to the design of production systems and organisation of spaces and interior design. In addition to applying the techniques of planning and choosing different types of kitchens and their operations in a catering company, the production of the finished product, emphasising each of its processes from a theoretical perspective, as well as from the perspective of its more practical application. The course covers various stages of production, starting with the importance of planning as a management tool, the different ranges of products that exist or preservation systems. With visits to different operational centres, it will be possible to check the theoretical knowledge applied to practice.

## LEARNING OUTCOMES

The learning process designed for this subject allows the achievement of the following Subject Learning Outcomes:

M03H1- Plan the operational processes of the different areas of a restaurant business through the creation of management indicators.

M03C3- Define specifications for the design of catering spaces and equipment, taking into account current legal regulations, market trends and emerging customer needs.

M03H4- Estimate the viability of restoration projects and their respective investments, considering the profitability indicators expected by investors and the technical feasibility of the project in its geographical context.

M03S5- Determine the risk management associated with the creation of new gastronomic products or investment projects.

M03S7- Design optimal operational flows for the implementation of a profitable and well-adapted gastronomic offer within the framework of social and/or corporate events.

They also contribute to the achievement of the following Degree Learning Outcomes: *TC01, TH01, TH03, TH04, TH05, TS02*. All of them can be consulted at [the following link](#)



## THEMATIC CONTENTS

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1. Design, layout and flows.
2. Functional analysis of spaces.
3. Facilities and Machinery
4. HACCP system
  - 4.1. Definition
  - 4.2. The HACCP plan
5. Practical hygiene guides.
  - 5.1. Cross contamination
  - 5.2. Processes
  - 5.3. Cleaning and disinfection
6. Innovation applied to restaurant design.
  - 6.1. Trends in technology and well-being in design
  - 6.2. Design of gastronomic spaces
  - 6.3. Creativity in events

## LEARNING METHODOLOGIES

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The learning methodologies associated with this subject include a wide variety of different actions in order to respond to the achievement of the associated learning outcomes, and which involve the development of different types of capabilities related to the learning of processes and applicability of attitudes within the environment of organizations based on the following activities:

- Kitchen Design Activity
- Final Activity: Design and planning of a dark kitchen

## EVALUATION SYSTEM

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The evaluation system measures the student's learning process taking into account the learning outcomes and the content of each subject. Given the nature of this program, an important part of learning is based on the active participation of students during the sessions. For this reason, attendance at a minimum of 80% of the sessions is considered mandatory. In each session, the student must sign the attendance control during the session.

Students can choose between continuous assessment or single assessment:

**Continuous Assessment:** The teaching-learning process is assessed through continuous monitoring of the activities carried out by students during the semester and a final individual assessment. Students must attend at least 80% of classes to be assessed through continuous assessment.

**Single Assessment:** Students who cannot attend class regularly may choose to be assessed through the single assessment. The teaching-learning process is evaluated through the evaluation of all activities and a final individual test.

To take advantage of this modality, you must apply through the evaluation section of the Virtual Campus within the first 15 days from the start of the course.



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

Activities	Guy	Continue	Unique	Delivery week <sup>1</sup>
Kitchen Design Activity	Individual	40%	60%	2nd week
Activity Design and planning of a dark kitchen	Group	60%	40%	Exam week
Total		100%	100%	

In order to pass the course, it is essential to have obtained a minimum final grade of "5", provided that the student has completed the individual test/s or assignment/s established in the course. This test/s or final assignment/s must be graded with a minimum of "4" in order to calculate the average of all the assessment activities carried out during the course.

### **Review and Reassessment of the Subject**

The student has the right to review all the assessment evidence that has been designed to assess his/her learning. The review period is public and is available in the assessment section of the course, on the virtual campus of the course. It is the student's duty to read and understand the review and reassessment processes of the course. All requests for review must follow the established process in a timely manner. Any request for review outside the established process will not be considered approved.

If the student fails to achieve the learning objectives of the subject, in order to be eligible for a re-evaluation of the subject it is essential to have obtained a final grade of the subject between "4-4.9", and to have taken the individual final test/s of the course.

The re-evaluation process will only involve modification of the final grade record if the new assessment test is passed and, in any case, the maximum grade will be "5". This grade will be averaged with the rest of the grades from the assessment activities that the student has completed during the corresponding academic period, taking into account the percentages established in each subject, configuring the final grade for the subject.

### **COPYING AND PLAGIARISM**

Without prejudice to other matters that may be considered appropriate and in accordance with current academic discipline regulations, irregularities committed by a student that may give rise to a change in grade will be assessed with a grade of zero (0). Assessment

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<sup>1</sup>The delivery week is an estimate that is subject to changes that may arise as a result of possible modifications in the planning or circumstances of the study plan.



activities classified in this way and by this procedure will not be recoverable. These irregularities include, among others:

- The total or partial copy of a practice, report or any other assessment activity.
- Allowing others to copy the exam/assignment.
- Presenting group work that has not been completely completed by the group members.
- Present as your own those materials prepared by a third party, even if they are translations or adaptations, and in general, works with elements that are not original and exclusive to the student.\*\*\*
- Have communication devices (such as mobile phones, smart watches, etc.) accessible during individual theoretical-practical assessment tests (exams).

\*\*\* Artificial Intelligence is considered a third

## SOURCES OF INFORMATION

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CAÑIZAL, M. (1996). *Catering outside the home* . AMV Editions.

HEIZER, J., & RENDER, B. (1997). *Manufacturing management: Strategic decisions* . Prentice Hall.

Jones, P. (2002). *Introduction to hospitality operations* . Continuum.

Montes, E., Lloret, I., López, M.A., Buenos, M., México, A., & Bogotá, A. (2019). *Kitchen design and management: Food hygiene manual applied to the restaurant sector* (3rd ed.; L.E. Montes, I. Lloret, & M.A. López, Eds.). Díaz de Santos Editions.  
<http://www.editdiazdesantos.com>

Powers, T., & Barrows, C. (nd). *Introduction to the hospitality industry* . Wiley.

Sala, Y., & Montañés, J. (2013). The book “A 90 cm above the ground” published by the Silestone Institute has been selected as an international finalist for the Gourmand Awards. Silestone Institute. <https://silestoneinstitute.com/the-book-a-90-cm-above-the-ground-published-by-the-silestone-institute-has-been-selected-as-an-international-finalist-for-the-gourmand-awards/>

*The White Paper on the Cold Line. The complete cold line, organization of central kitchens* . (nd). Retrieved October 1, 2021, from <https://lineafria.es/producto/el-libro-blanco-de-la-linea-fria-la-linea-fria-completa-organizacion-de-cocinas-centrales/>