



SYLLABUS

1. COURSE DESCRIPTION

Degree:	Nutrition and Dietetics
Course:	Collective Restoration
Module:	Hygiene, Food Safety and Quality Management
Department:	Molecular Biology and Biochemical Engineering
Academic Year:	2017-18
Term:	First
ECTS credits:	4.5
Year:	3rd year
Type:	Compulsory
Language:	Spanish

Course Model:	C1	
a. Basic learning (EB):		50 %
b. Practical learning (EPD):		50 %



SYLLABUS

2. LECTURERS

Coordinator	
Name:	Hygiene, Food Safety and Quality Management
School:	School of Experimental Sciences
Department:	Molecular Biology and Biochemical Engineering
Area:	Nutrition and Bromatology
Office Hours:	Mondays: 10.00-13.00 and Tuesdays: 10.00-13.00 (please, make a previous appointment through e-mail)
Office:	22.B09
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SYLLABUS

3. TOPICS

BASIC LEARNING (EB):

1. 'COLLECTIVE RESTORATION'

UNIT 1. Introduction. Basic concepts, definition and objectives. Types of 'collective restoration'.

UNIT 2. Kitchen management: places, facilities and equipment management.

UNIT 3. 'Hot-chains' and 'cold-chains'.

UNIT 4. Receiving raw materials and managing the stock.

UNIT 5. Stocking and raw materials preservation.

UNIT 6. Preparation of dishes. Preservation, stocking and distribution of finished products.

UNIT 7. Elaborated dishes: useful life and labelling.

2. CONTROLLING THE RISKS AND NUTRITIONAL VALUE DURING THE MENU ELABORATION

UNIT 8. Making flow diagrams and risk management tables during the elaboration of dishes.

UNIT 9. Food processing and nutritional value of prepared dishes.

UNIT 10. Planning, design and elaboration of menus for different groups.

PRACTICAL LEARNING (EPD):

Practices in the laboratory.

Practices in classroom.

Practices in the IT classroom.

Practical cases, real examples, analysis and discussion of videos, visits to food establishments (whether it is possible).

Practice 1. Allergens detection in the elaboration of dishes.

Practice 2. Making data sheets of the collective restoration menus.



SYLLABUS

Practice 3. Making a HACPP (Hazard Analysis and Critical Control Points) for collective restoration I.

Practice 4. Making a HACPP (Hazard Analysis and Critical Control Points) for collective restoration II.

Practice 5. Design and practical management in collective restoration establishments (visits to food chains, according to their availability).