



## COURSE DATA

### DATA SUBJECT

**Code:** 36375

**Name:** Catering

**Cycle:** Undergraduate Studies

**ECTS Credits:** 6

**Academic year:** 2026-27

### STUDY (S)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de l'alimentació	3	Second quarter

### SUBJECT-MATTER

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	Catering	COMPULSORY

### COORDINATION

VALERO CORTES MARIA FRANCISCA

## SUMMARY

The Subject Collective Restoration of the third year of the Degree in Gastronomic Sciences, taught at the Faculty of Pharmacy of the University of Valencia. This subject has a total of 6 ECTS credits that are taught in the second semester.

The Collective Restoration aims to strengthen the knowledge of the services needed to prepare and distribute meals to different sectors of the population, emphasizing the protocols and basic rules for proper functioning both in the kitchen and in the living room.

## PREVIOUS KNOWLEDGE

### RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE

There are no specified enrollment restrictions with other subjects of the curriculum.

### OTHER REQUIREMENTS



## COMPETENCES / LEARNING OUTCOMES

### 1212 - Degree in Gastronomic Sciences

Aplicar los conocimientos adquiridos en asignaturas previas en la restauración colectiva.

Be able to distribute time appropriately for carrying out individual or group tasks.

Be able to engage in new fields of gastronomy in general through independent study.

Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.

Have knowledge and understanding in the field of gastronomic sciences.

Learn the fundamentals for using the scientific equipment directly related to professional activity.

Saber aplicar esos conocimientos al mundo profesional, contribuyendo al desarrollo de los Derechos Humanos, de los principios democráticos, de los principios de igualdad entre mujeres y hombres, de solidaridad, de protección del medio ambiente y de fomento de la cultura de la paz con perspectiva de género.

Saber organizar grandes eventos y actividades gastronómicas.

Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.

Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.

## DESCRIPTION OF CONTENTS

1- Introduction: Presentation . Bibliography

2- Basic concepts.

3- Collective Restoration Models.

4- Production and distribution systems.

5- New cooking techniques.

6- Design, basic characteristics of the establishments and specific equipment in the different stages of Collective Catering.

7- Legislation on Collective Catering.

8- Repercussions on the nutritional value of food in Collective Catering.

9- Menu design.

10- Preparation of diets in school cafeterias.

11- Preparation of diets in adult dining rooms.

12- Preparation of diets in nursing homes.



13- Hospital nutrition.

14- Quality control.

## WORKLOAD

### PRESENCIAL ACTIVITIES

Activity	Hours
Theory	15,00
Other activities	45,00
<b>Total hours</b>	<b>60,00</b>

### NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	0,00
Individual or group project	0,00
Independent study and work	90,00
Preparation of lessons	0,00
Preparation for assessment activities	0,00
Resolution of case studies	0,00
<b>Total hours</b>	<b>90,00</b>

## TEACHING METHODOLOGY

The methodology of theoretical teaching will be based on the teaching of:

- Theory classes. Through the delivery of face-to-face classes aimed at the presentation by the faculty of the most important concepts and contents of each subject, with the aim that the students acquire the knowledge related to the subject, promoting participation.
- Tutorials. The students will attend them in small groups. In them, the faculty will value the learning process of the students in a globalized way, will solve the doubts that may have arisen throughout the classes, and will guide them on the most useful work methods to solve the problems that arise. you can present them.
- Study-Preparation of Seminars, Classes and Exams. Through the use of autonomous work hours for the reading and preparation of classes, preparation of exams and the work to be presented in seminars.
- Visits to centers of interest.

## EVALUATION



Performing a written test to ensure knowledge and understanding of the minimum theoretical contents established for the subject (75%). The written test will include questions from the lectures and visits.

Continuous evaluation with the possible realization, presentation and defense of individual and collective reports about proposed topics, explained and discussed in the classroom during lectures or visits. The level of comprehension of the content as well as the skills for its exposition, defense and discussion will be valued (10%).

Evaluation of the work of the seminars through supervision of the work carried out in it, originality, the ability to solve problems and the ability to make well-detailed and organized reports (15%) will be assessed.

It is necessary to have 5 points out of 10 in the written test that includes theory and practical questions to overcome the subject.

## REFERENCES

### BASIC BIBLIOGRAPHY

- CESNID. Collective catering: planning of facilities, premises, and equipment. Masson. Barcelona. 1999.
- CESNID. Collective Catering: HACCP User Manual. Masson. Barcelona. 2002.
- Gil A. Nutrition Treaty. Medical Action. Madrid, 2005.
- Hudson NR. Management practice in dietetics. Wadsworth/Thomson. Belmont, California, 2000.
- Kinton , R., Ceserani , V., Foskett , D. Catering theory. Acribia. 2000.
- Mahan LK, Escott-Stump S. Nutrition and Diet Therapy by Krause. 12th edition. McGrawHill . Mexico, 2008.
- Mataix J. Human Nutrition and Food. Ergon . Madrid, 2009.
- Ministry of Health and Consumer Affairs. Guide to Good Hygiene Practices. 2000.
- Serra Majem LL, Aranceta J. Nutrition and Public Health. Methods, Scientific Basis, and Applications. 2nd ed. Masson. Barcelona, 2006.
- Taylor, E.; Taylor, J. Fundamentals of catering theory. Acribia. 2001.

### IN-DEPTH BIBLIOGRAPHY

- Bouetard J. and Santos JJ. The Complete Cold Line. Central Kitchen Organization: The White Paper. Innova Concept. Ingeniería SL 2009.
- Brown J. Nutrition at Different Stages of Life. 2nd ed. McGraw-Hill Interamericana. Mexico, 2006.
- Martínez R, Polanco I. The white paper on school nutrition. McGrawHill , 2007.
- Montes, Eduardo. Kitchen Design and Management. Food Hygiene Manual Applied to the Restaurant Sector. Díaz de Santos Publishing House. 2005.
- UNE Standards. Catering Services. AENOR. 2006.
- Salas- Salvadó J, Bonada A, Trallero R, Engràcia M. Nutrition and clinical dietetics. Masson. Barcelona, 2008.

### BIBLIOGRAPHY (MAGAZINES)



- Journal of Food Service
- CATERNEWS
- QUICK RESTORATION
- HORECA
- HOSTELCO
- ALIMARKET
- GASTRONOMICS, etc.

**BIBLIOGRAPHY: Internet addresses**

- [www.restauracion colectiva.com](http://www.restauracion colectiva.com)
- [www.codexalimentarius.net](http://www.codexalimentarius.net)
- [www.hosteleriatcs.com](http://www.hosteleriatcs.com)
- [www.consumaseguridad.com](http://www.consumaseguridad.com)
- <http://www.aesan.msc.es>