

1. OVERVIEW

Subject Area	Social & Mass Catering
Degree	Bachelor's Degree in Human Nutrition and Dietetics
School/Faculty	School of Biomedical and Health Sciences
Year	2nd year
ECTS	6 ECTS
Type	Compulsory
Language(s)	Spanish
Delivery Mode	On campus and blended
Semester	Semester 4
Coordinating professor	Mónica Manzano Mosteiro

2. INTRODUCTION

SOCIAL & MASS CATERING is a compulsory subject area worth 6 ECTS credits, delivered over one semester in blended learning mode in the second year of the Bachelor's Degree in Human Nutrition and Dietetics under Module 3: Food Hygiene, Safety and Quality Management.

To be considered a professional in the area of Human Nutrition and Dietetics, it is essential to have broad scientific knowledge regarding the organisation and management of food services, how food service professionals are trained and the preparation of dishes for groups. This subject area will allow students to delve into the different areas that comprise the world of catering.

Social catering involves the provision of services needed to prepare and deliver food to people. When this activity is run by a service provider, it is referred to as mass catering.

The aim of this subject area is to train students of the degree in Human Nutrition and Dietetics in the management of catering services, the kitchen space, cooking techniques, the effect of food processing on nutritional value, as well as the planning of menus according to consumer needs. Students will also learn good hygiene practices, as well as in the specific regulations required in the field of mass catering.

The entire syllabus will lay the foundations for students to be able to act and make decisions accordingly on any aspect related to mass and social catering.

3. SKILLS AND LEARNING OUTCOMES

Key Skills (CB, by the acronym in Spanish)

- CB2: Students can apply their knowledge to their work professionally and possess the necessary skills, usually demonstrated by forming and defending opinions, as well as resolving problems within their study area.
- CB4: Students can communicate information, ideas, problems and solutions to both specialist and non-specialist audiences.

General skills (CG, by the acronym in Spanish)

- CG25: Be involved in the management, organisation and delivery of food services.
- CG27: Take action in terms of food quality and safety, with regard to products, facilities and processes.
- CG28: Provide appropriate training on health, hygiene, dietetics and nutrition to staff involved in catering services.

Cross-curricular skills (CT, by the acronym in Spanish)

- CT2: Leadership: ability to offer ideas, approaches and interpretations through strategies which offer solutions to real-life problems.
- CT3: Teamwork: ability to integrate and collaborate actively with other people, areas and/or organisations to reach common goals, evaluate and integrate contributions from the rest of the group members and create a good working environment.
- CT9: Ability to put knowledge into practice, using the skills acquired in the classroom to mock situations based on real life experiences that occur in the relevant profession.

Specific skills (CE, by the acronym in Spanish)

- CE70: Know the history and types of mass catering.
- CE72: Know the different types of diets and how to design tailored menus.
- CE73: Learn how to unify menus according to specific needs as part of a catering service.

Learning outcomes (RA, by the acronym in Spanish):

- RA1: Know about and contribute towards the design, organisation and management of the different food services, aware of how to contribute towards achieving of quality systems.
- RA2: Be able to provide scientific, technical advice on food products and their development.

The following table shows how the skills developed in the subject area match up with the intended learning outcomes:

Skills	Learning outcomes
CB2, CG25, CT9, CE70	RA1: Know about and contribute towards the design, organisation and management of the different food services, aware of how to contribute towards achieving of quality systems.
CB2, CG25, CT9, CE71	RA2: Be able to provide scientific, technical advice on food products and their development.

4. CONTENTS

UNIT 1. HISTORY AND CONTEXT OF MASS CATERING

- Topic 1: History of mass catering
- Topic 2: Current trends in gastronomy

UNIT 2. INTRODUCTION TO MASS & SOCIAL CATERING

- Topic 3: Introduction to mass & social catering
- Topic 4: Food safety in mass catering
- Topic 5: Areas of production. Facilities and equipment

UNIT 3. MANAGEMENT OF MASS CATERING

- Topic 6: Managing raw ingredients: reception and stock
- Topic 7: Managing product storage and preservation of raw ingredients
- Topic 8: Managing meal preparation and running a kitchen.

UNIT 4. COOKING TECHNIQUES IN MASS CATERING

- Topic 9: Pre-prepared catering: systems and applications
- Topic 10: Main cooking techniques used in mass catering

UNIT 5. NUTRITIONAL VALUE AND MASS CATERING REGULATIONS

- Topic 11: Impact of processing on food's nutritional value
- Topic 12: Specific regulations for mass catering

UNIT 6. MENU PLANNING IN MASS CATERING

- Topic 13: Menu planning based on consumer needs
- Topic 14: Mass catering in schools, nursing homes and hospitals

5. TEACHING/LEARNING METHODS

The types of teaching/learning methods are as follows:

- Lecture
- Project-based learning
- Spoken presentations by students
- Collaborative learning
- Case studies
- Simulated environments

6. LEARNING ACTIVITIES

The types of learning activities, plus the amount of time spent on each activity, are as follows:

On campus

Learning activity	Number of hours
Lecture	50
Independent working	38
Case studies	16
Group activities	15
Spoken presentations	4

Learning activity	Number of hours
Design of strategies, procedures and intervention plans	8
Tutorials	13
Knowledge test	6
TOTAL	150

Blended learning

Learning activity	Number of hours
Reading of content	15
Online seminars	15
Independent working	50
Online tutorials	20
Case studies	16
Group activities	15
Spoken presentations by students	5
Design of strategies, procedures and intervention plans	8
Knowledge test	6
TOTAL	150

7. ASSESSMENT

The assessment methods, together with their respective weighting towards the final grade for the subject, are as follows:

On campus:

Assessment method	Weighting
Participation in debates	10%
Submission of reports and strategy design activity	20%
Spoken presentation	10%
Knowledge test	50%
Performance observation	10%
TOTAL	100%

Blended:

Assessment method	Weighting
Submission of reports and strategy design activities	20%
Spoken presentation	20%
Participation in debates	10%
Knowledge tests	40%

Assessment method	Weighting
Performance observation	10%
TOTAL	100%

On the Virtual Campus, when you open the subject area, you can see all the details of your assessment activities, including the deadlines and assessment procedures for each activity.

9. BIBLIOGRAPHY

The core bibliography is indicated below:

Online resources and websites: