

**Code: 1802 Food Production Processes and Restoration Work****Degree:** 2<sup>nd</sup> cycle – Gastronomical Sciences**Curricular Year:** 1<sup>st</sup>**Credits:** 2 ECTS**Language:** Portuguese/English**Responsible:** Maria Paulina Estorninho Neves da Mata**Other lecturer(s):** -**Web Site:** <http://www.isa.utl.pt/home/node/4333>**1. Contact hours:****Lecture/Practicals 21 Others 7 Total 28****2. Objectives:**

The aims of this module are to familiarize the students with food production in various types of restaurants.

It intends to give students an overview of working conditions, economic aspects of work organization and management of teams, but also aesthetic issues.

It is also intended to familiarize students with various aspects of the development of new products in restaurants, in particular the role of the creative process and the research.

**3. Programme:**

Standards of conduct and work procedures in restaurants.

Processes of creation, standardization, market adaptation, systematization of production and construction of menus.

Planning and operation at restaurants.

Cooking methods and utensils.

Considerations on the dining room service.

Management of teams.

**Teaching method**

The course will be given with the collaboration of professional chefs and includes:

- Lectures, using the data show, for the introduction to the various topics.
- Theoretical and practical sessions on some less common cooking techniques (e.g. sous-vide cooking and low temperature cooking).
- Technical visits to public catering units to observe various aspects of the production processes.
- Use of a website with study material and contact by email.

**4. Bibliography:****Main Bibliography**

Fine, G. A., *Kitchens: The Culture of Restaurant Work*, University of California Press, 2008

Cousins, J.; Lillicrap, D.; *Food and Beverage Service*, Hodder Education, 2006

Dornenburg, A.; Page, K., *Culinary Artistry*, John Wiley & Sons, 1996

Ruhlman, M., *The Making of a Chef*, Henry Holt & Company, 2009

Mario Cañizal, *Manual de Food Service*, 2007

**5. Assessment:**

Individual project

Reports of the visits.

**6. Estimated Workload:**

56	Hours
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**7. Last Update:**

3/1/2011
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