



SUBJECT SYLLABUS

ACADEMIC OVERVIEW

INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

COURSE NAME AND CODE: **Emphasis Foods & Beverages (4319PFAB)**

PROGRAM: **Bachelor of Administration & Service (BA&S)**

LEVEL OF STUDY: **Undergraduate Programme**

GENERAL ACADEMIC INFORMATION			
LATEST UPDATE	2020-2		
ACADEMIC DEPARTMENT	Service, Quality, and Hospitality		
Subject type	Elective/Emphasis		
Language	English		
	Programme	Semester	

Semester	BBA	Elective	
	BA&S	Elective	
	BIB	Elective	
	BIMLA	Elective	
	BEIF	Elective	
	GAS	Elective	
Number of Academic Credits	2		
Hours of academic work	96		
Contact hours	32		
Hours of independent/autonomous work	64		
Learning prerequisites	<ul style="list-style-type: none"> • Understand the impact of Quality Management on clients and other stakeholders. • Analyse, propose and argue solutions to quality and service problems in accordance with the principles of Quality Management and Applying quality approaches in different organizations. • Understand and value the total cost of quality. • Understand the usefulness of quality management for the competitiveness of the organization. 		
International Component	<ul style="list-style-type: none"> • National and international standards, policies, regulations and mores related to the professional field. • Vocabulary and technical language to communicate in different cultural contexts. • Intercultural challenges. 		

Sustainable Development Goals (SDG)	SDG: 4. Quality Education					
COURSE DETAILS						
COURSE DESCRIPTION	This deepening empowers the Administration & Service student to learn logistics and internal management of different types of gastronomic establishments, as well as the industrial processes of products with a view to marketing. Likewise, the key service factors in this type of company will be developed in order to build customer loyalty.					
Key Words:	Food and Beverages, gastronomic establishments, service.					
COMPETENCES DEVELOPED	EICEA ILOS or Programme ILOS	Course ILOS	Type	Content	Teaching and Learning strategy	Assessment Method
	ILO02 ILO03	Applies techniques of the food and beverage production chain, including handling, processing, preparation and cooking.	Skill	Food Module: 1. Preparation of raw sausages, and cooked sausages. 2. Manufacture of fresh cheeses and dairy by-products. 3. Manufacture of bakery products. 4. Preparation of preserves, jams and sauce.	Experiment Based Learning	Summative Assessment
	ILO02 ILO03 BA&S ILO07	Knows the management of the risk factors involved in the different food and beverage production processes	Knowledge	Beverages and Service Module: 1. Origin of whiskeys, beer, wine, and spirits. 2. Pairing alcoholic beverages with food. 3. Service of wiskhyes distillates, beer and wine. 4. Concepts crucial for successful bartending.	Theoretical Class	Summative Assessment
	ILO02 ILO03 BA&S ILO07 BA&S ILO08	Understands the logistics processes and internal management of different gastronomic	Skill		Experiment Based Learning	Formative Assessment

		establishments such as restaurants, catering services, bars, cafes, food and beverage industries, among others.				
	<p>ILO02: Critical Thinking: Evaluate information using critical and analytical reasoning to address changing economic and business situations.</p> <p>LO03: Teamwork: Understand and work with others of different backgrounds to solve problems, develop meaningful relationships, and share knowledge.</p> <p>BA&S ILO07: Understand the needs of people and organizations as well as the tendencies of service and hospitality, which prevail in the marketplace in order to design solutions that satisfy the needs of both internal and external customers.</p> <p>BA&S ILO08: Understand transformational leadership to improve organizations and human resource development.</p>					
Bibliography	<ul style="list-style-type: none"> • Wayne Gisslen. (2013). Professional Baking. 6a ed. Hoboken, NJ : John Wiley & Sons • Ruhlman, M. & Polcyn, B. Charcuterie: The craft of Salting, Smoking and Curing. New York : W. W. Norton & Company. • Myhrvold, N. Young C. & Bilet, M. Modernist Cuisine: The Art and Science of Cooking. First Edition. Washington: The Cooking Lab. • Page, K. & Dornenburg, A. (2008) . The Flavor Bible: The essential Guide to culinary creativity, based on the wisdom of America's most imaginative chefs. New York: Little Brown Publications. • • Lecturas Complementarias • Gisslen, W. (2011). Professional Cooking. 7a ed. Hoboken, NJ : John Wiley & Sons • Grimes, L. (2010). The Cook's Book of everything.1a ed. Sydney: Murdoch Books Pty Limited. 					