Syllabus

Kursbeschreibung

Titel der Lehrveranstaltung	Management von Beschaffungsvorgängen; Betrieb und Instandhaltung von Gastronomiebetrieben
Code der Lehrveranstaltung	40412
Zusätzlicher Titel der Lehrveranstaltung	
Wissenschaftlich-disziplinärer Bereich	AGRI-04/B
Sprache	Italienisch
Studiengang	Bachelor in Gastronomie und Önologie in Bergregionen
Andere Studiengänge (gem. Lehrveranstaltung)	
Dozenten/Dozentinnen	Prof. Riccardo Guidetti, Riccardo.Guidetti@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/48877 Dr. Pasqualina Gloria Sacco, PasqualinaGloria.Sacco@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/48345
Wissensch. Mitarbeiter/Mitarbeiterin	
Semester	Erstes Semester
Studienjahr/e	2nd
KP	6
Vorlesungsstunden	36
Laboratoriumsstunden	24
Stunden für individuelles Studium	90
Vorgesehene Sprechzeiten	18
Inhaltsangabe	Elements of technical-economic choice of plants Design and management

	Integrated design Service plants Refrigeration plants Plants for food preservation and air conditioning The concept of hygienic design of equipment Main equipment in catering Waste management systems Elements of logistics and procurement IT solutions
Themen der Lehrveranstaltung	Elements of energy and basic concepts for understanding plants. Electrical energy: basic concepts and distribution networks. Refrigeration systems: the refrigeration cycle, system components, types. Food preservation and air conditioning systems: Mollier diagram, main quantities. Elements of energy balances, carbon footprint and environmental certifications. Hints on environmental impacts and sustainability. Smart catering and enabling technologies. Elements of technical-economic choice of plants: definition of industrial plant applied to catering, fixed costs and variable costs, economic indices for evaluating the performance of a plant. The Food Cost. Design and management: methodological criteria and input and output elements of a catering project. Integrated design: safety-hygiene-environment. The premises for mountain catering: the kitchen, consumption premises, service premises. Influence of food destination and organisation of spaces. Types of lay-out: restaurants, canteens, self-service. Analysis of cases. Lay-out analysis techniques. The concept of hygienic design of equipment: reference standards, application concepts, food contact materials. The main equipment in catering: definition, sizing, powers. Waste management systems. Elements of logistics and procurement. Food distribution: internal handling systems. (systems, flows, influences on lay-out). Food distribution: external handling systems (procurement, distribution); vending machines. Modelling logistics systems for the catering industry: logistics and storage systems. IT solutions.

Stichwörter	Procurement of catering systems Operation and maintenance of catering systems Food service systems design Food service systems machinery and processes Food service systems equipment performance
Empfohlene Voraussetzungen	-
Propädeutische Lehrveranstaltungen	None
Unterrichtsform	Lectures, numerical exercises and development of a project.
Anwesenheitspflicht	No
Spezifische Bildungsziele und erwartete Lernergebnisse	The course falls within the integrative related area as it allows the student to grasp some engineering aspects necessary for the management of mountain restaurants. The teaching aims to provide professional knowledge on the sizing criteria of systems and equipment for mountain catering, with particular regard to the main regulations on the safety of systems and equipment. Another main objective is to analyze the logistics models used in the catering sector with the aim of optimizing supply.
Spezifisches Bildungsziel und erwartete Lernergebnisse (zusätzliche Informationen)	Students, after following the course, will be able to: 1. Identify (both qualitatively and quantitatively) the management and design elements required for a mountain restaurant structure. 2. Know the different layouts and equipment for mountain catering 3. Know how to apply (problem solving) quantitative methods for the management and design of mountain catering establishments. 4. They will have acquired the ability to work in a team following a project to be developed. 5. They will be able to assess the functionality of mountain restaurant facilities 6. They will be able to describe catering facilities by identifying the flows of materials and people. 7. They will have acquired the ability to represent a mountain restaurant facility in a simplified manner.
Art der Prüfung	Written and project work: 1) Written with numerical exercises and test questions on the course programme. There will be two intermediate tests on the partial programme or, alternatively, a single written test on the entire programme at the end of the course. 2) Students will then be divided into groups (max. 4 people per group) and will be assigned a project topic (project

	work) that they will have to develop and present to the lecturer.
Bewertungskriterien	The grade is the sum of the two parts of the examination: - The written test contributes 80% to the overall grade; - The project contributes 20% to the overall grade. The criteria adopted are: - Written test: the correctness of the execution of the exercises (problem solving) clarity of the answers and the property of language, the ability to synthesise, the argumentative pertinence and the relevance of the topics dealt with are assessed; - Project: the ability to collaborate, the creative ability and critical originality, the ability to rework are assessed.
Pflichtliteratur	Material distributed and recommended in class. Text: A. Montanari -Progettare la Ristorazione Professionale - Tecniche Nuove.
Weiterführende Literatur	AA. Professional Kitchens, FCSI - HUSSB.Milson, D. Kirk - Principles of design and operation of catering equipment - Ellis Horwood Limited C.Katsigris, C. Thomas - DESIGN and EQUIPMENT for RESTAURANTS and FOODSERVICE - John Wiley & Sons, Inc. D.
Weitere Informationen	-
Ziele für nachhaltige Entwicklung (SDGs)	Kein Hunger, Gesundheit und Wohlergehen, Hochwertige Bildung, Geschlechter-Gleichheit, Maßnahmen zum Klimaschutz, Menschenwürdige Arbeit und Wirtschaftswachstum, Industrie, Innovation und Infrastruktur, Nachhaltiger Konsum und Produktion, Bezahlbare und saubere Energie