

Course Title	Catering Operations Design and Fitting				
Course Code	ICUL-405E				
Type of Course	Compulsory				
Level	1 st Cycle				
Year / Semester of study	Fourth / Fall				
Lecturer's Name					
ECTS	6	Lectures / week	3	Laboratories / week	0
Course Objectives	<p>The aim of the course is to give students sufficient knowledge and understanding in the identification, selection, analysis and operation of professional equipment, with the corresponding limitations of the parts of the cost, principles of construction and engineering.</p> <p>Students will develop high skills in designing, drafting, organizing and implementing plans and specifications for the needs and functional requirements of the legislation.</p>				
Learning Outcomes	<p>Upon completion of the course, students are expected to:</p> <ul style="list-style-type: none"> • Involve and understand the design of the Culinary Arts services. • Know the team and the design process. • Consider and recognize the need for a feasibility study. • Perceive the functional design. • Understand how the atmosphere is planned. • Understand the design of the workspace. • Know the requirements of the equipment, how to select and design the equipment. • Know the space requirements. • Plan and arrange facilities. • Evaluate the provisions of food and equipment maintenance services. • Recognize and operate new machines that make their appearance in the food market. 				
Pre-requisites	All courses of the 1 st , 2 nd and 3 rd year	Co-requisites	None		

<p>Course Content</p>	<p>Principles of designing space and mass production facilities</p> <ul style="list-style-type: none"> • Introduction to design principles • Design of premises and facilities • Designation of mass production areas <p>Identification and selection of equipment</p> <ul style="list-style-type: none"> • General principles of equipment selection • Supplies of equipment • Programming the choice of kitchen equipment • Layout of the equipment <p>Food production system</p> <ul style="list-style-type: none"> • Analysis of food production systems • Traditional system • Central production system • Prepared food system • Organization of production process <p>Maintenance</p> <ul style="list-style-type: none"> • Professional spaces • Equipment and machinery
<p>Teaching Methodology</p>	<p>Lectures, practice designing</p>
<p>Bibliography</p>	<p>Required:</p> <ul style="list-style-type: none"> • Design and Equipment for restaurants and Foodservice: A Management View, Costas Katsigris, Chris Thomas, Edwin J. Norman, 4th Edition, Wiley • Personal Booklet-Lecturer's notes <p>Suggested:</p> <ul style="list-style-type: none"> • Food & Beverage Service, Dennis Lillicrap, Edward Arnold
<p>Evaluation</p>	<p>Projects, tests, laboratories and final exams.</p> <ul style="list-style-type: none"> • Class Participation • Projects

	<ul style="list-style-type: none"> • Lab Assessment • Mid-Term • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="491 434 1182 714"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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Language	English														