

Course Title	Catering Operations Design and Fitting				
Course Code	ICUL-405				
Type of Course	Required				
Level	1 <sup>st</sup> Cycle				
Year / Semester of study	First / Fall				
Lecturer's Name	Yiannis Kouis				
ECTS	6	Lectures / week	13	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"> <li>• Involve and understand the design of the Culinary Arts services.</li> <li>• Know the team and the design process.</li> <li>• Consider and recognize the need for a feasibility study.</li> <li>• Perceive the functional design.</li> <li>• Understand how the atmosphere is planned.</li> <li>• Understand the design of the workspace.</li> <li>• Know the requirements of the equipment, how to select and design the equipment.</li> <li>• Know the space requirements.</li> <li>• Plan and arrange facilities.</li> <li>• Evaluate the provisions of food and equipment maintenance services.</li> <li>• Recognize and operate new machines that make their appearance in the food market.</li> </ul>				
Pre-requisites	All courses of the 1 <sup>st</sup> , 2 <sup>nd</sup> and 3 <sup>rd</sup> year	Co-requisites	None		

Course Content	<p>Principles of designing space and mass production facilities</p> <ul style="list-style-type: none"> <li>• Introduction to design principles</li> <li>• Design of premises and facilities</li> <li>• Designation of mass production areas</li> </ul> <p>Identification and selection of equipment</p> <ul style="list-style-type: none"> <li>• General principles of equipment selection</li> <li>• Supplies of equipment</li> <li>• Programming the choice of kitchen equipment</li> <li>• Layout of the equipment</li> </ul> <p>Food production system</p> <ul style="list-style-type: none"> <li>• Analysis of food production systems</li> <li>• Traditional system</li> <li>• Central production system</li> <li>• Prepared food system</li> <li>• Organization of production process</li> </ul> <p>Maintenance</p> <ul style="list-style-type: none"> <li>• Professional spaces</li> <li>• Equipment and machinery</li> </ul>
Teaching Methodology	Lectures, practice designing
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> <li>• Διοίκηση Επισιτιστικών Επιχειρήσεων, Food and Beverage Management, Ζαχαρίας Τζωρακολευθεράκης, Interbooks, (τελευταία έκδοση)</li> </ul> <p>Personal Booklet-Lecturer's Notes suggested:</p> <ul style="list-style-type: none"> <li>• Εστιατόριο, Αρβανίτης Κώστας, εκδόσεις Προπομπός</li> <li>• Food &amp; Beverage Service, Dennis Lillicrap, Edward Arnold</li> </ul>
Evaluation	Projects, tests, laboratories and final exams.
Language	Greek