

STUDY SUBJECT DESCRIPTION
CATERING SERVICES

Title of Study Programme and Code	Type (compulsory/optional)	Cycle	Year of study when the component is delivered (if applicable)
Management of tourism services	Compulsory	1 st	1 st year
Semester/trimester when the component is delivered	Number of ECTS credits allocated	Language of instruction	Mode of delivery (face-to-face/e-learning/...)
2 nd	5 ECTS	Lithuanian	Face-to-face (e-learning, if needed)
Learning outcomes		Study methods	Assessment methods
After completion of the study subject, a student should be able: LO 1 Knows the quality requirements for catering companies LO 2 Knows table serving and customer service etiquette in a catering company LO 3 Ability to organize work in a catering company LO 4 Ability to create menus, know the peculiarities of food production and design LO 5 Ability to serve customers in a catering company LO 6 Knows the organizational structure of catering companies and the responsibilities of employees LO 7 Knows the differences between the national cuisines of the world, the importance of culinary heritage for tourism and nutritional trends		Interactive lecture, Problem solving; Workshops; Case studies, Consultations	Test Evaluation of project work
Prerequisites (these courses must have successfully completed before s/he can take this course)			
Course content			
1. History of the catering business. Types and categories of catering establishments. 2. Hygiene and sanitation in catering establishments. Qualitative requirements for mass caterers. 3. Spatial interior layout of catering companies, creation of a suitable atmosphere. 4. Catering equipment (mechanical equipment, heating, refrigeration equipment, bar equipment). 5. Organizational structure of catering companies, responsibilities of employees			

6. Creating a menu.
7. Table serving etiquette and serving trends.
8. Customer service in catering companies.
9. Peculiarities of national cuisines of the world. Culinary heritage.
10. Food production and design.
11. A healthy diet. Slow nutrition.

Recommended or required reading and other learning resources/tools
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| <ol style="list-style-type: none"> 1. Vasiljeva, A. Maitinimo įmonių veiklos organizavimas. Vilnius: Ciklonas, 2010 . 2. Melville, R. Gamybos organizavimas maitinimo įmonėse. UAB „Vitae litera“, 2011. 3. Davis, B., Lockwood, A. and etc. Food and beverage management. Taylor and Francis Group, 2012. 4. Чудновский, А.Д. Туризм и гостиничное хозяйство. Учебник. Москва: Юркнига, 2005. 5. Bondarčuk, S. Organizacija gostiničnogo choziaistva. Kijev, 2001. |
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