

University Of Oradea	PROCEDURE to initiate, approve, monitor and periodically evaluate of study programs	COD: SEAQ PE – U. 01						
			4	5	6	7	8	9
							Approved in Senate meeting on: -- 03.03.2014	

DISCIPLINE DESCRIPTION

1. Information on the study programme

1.1 Academic institution	University Of Oradea
1.2 Faculty	Faculty Of Environmental Protection
1.3 Department	Zootechnics And Agrotourism
1.4 Field of study	Engineering And Management In Agriculture And Rural Development
1.5 Cycle of study	Bachelor/Master
1.6 Study programme/Qualification	Engineering and Management in Public Alimentation and Agritourism / Engineer

2. Information on the discipline

2.1 Name of discipline	Services in public alimentation and catering						
2.2 Course holder	Lecturer Ph.D. GherdanAlina Emilia Maria						
2.3 Seminar/Laboratory/Project holder	Lecturer Ph.D. GherdanAlina Emilia Maria						
2.4 Year of study	III	2.5 Semester	V	2.6 Type of evaluation	Ex	2.7 Regime of discipline	I

(C) Compulsory; (O) Optional; (E) Elective

3. Total estimate time (hours per semester of didactic activities)

3.1 Number of hours per week	3	out of which: 3.2 course	2	3.3 seminar/laboratory/project	1
3.4 Total hours in the curriculum	42	out of which: 3.5 course	28	3.6 seminar/laboratory/project	14
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					28
Additional documentation in the library/ on specialised electronic platforms and in the field					20
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					30
Tutorship					2
Examinations					4
Other activities.....					
3.7 Total hours of individual study	70				
3.9 Total hours per semester	112				
3.10 Number of credits	4				

4. Prerequisites (where appropriate)

4.1 curriculum	(Conditioning)
4.2 competences	

5. Conditions (where appropriate)

5.1. related to course	Classroom equipped according to requirements (laptop, video projector and appropriate software)
5.2. related to seminar/laboratory/ project	Laboratory room equipped as required (laptop, video projector and appropriate software, floorboards)

6. Specific competences acquired

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Professional competences	<ul style="list-style-type: none"> To collect, analyze and interpret data and information in quantitative and qualitative terms, from various alternative sources, respectively from real professional contexts and literature, in order to formulate arguments, decisions and approaches regarding the catering activity To plan the flows, processes and technical, economic, financial and socio-cultural systems in the public catering and agritourism units; control and evaluation of these activities. To properly use the notions learned in the course of services in public alimentation and catering; To interpret case studies similar to realities; To identify, select and adequately combine technical and economic documentation with the theories, methods and basic knowledge of the field
Transversal competences	<ul style="list-style-type: none"> The ability to act independently and creatively in approaching and solving the problems, objectively and constructively evolving the critical states in the field of public alimentation and catering To demonstrate preoccupation for professional development through the training of practical thinking skills

7. Objectives of discipline (coming from the specific competences acquired)

General objective	<ul style="list-style-type: none"> Fundamenting knowledge of economy externalized in the case of public alimentation and catering
Specific objectives	<ul style="list-style-type: none"> Familiarizing with basic concepts of public alimentation and catering services Understanding how to organize your business Knowing the functioning way of the units with this field of activity Knowing the typology and components of catering and alimentation services Evaluation of the effectiveness of this activity

8. Content*/

8.1 Course	Methods of teaching	No. of hours/Remarks
1. Services (conceptual delimitations)	Lectures, debates.	2
2. Characteristics, classification criteria (caen)	Lectures, debates.	2
3. Tourist services	Lectures, debates.	2
4. Classification of tourist services	Lectures, debates.	2
5. Complementary tourism services	Lectures, debates.	2
6. Public catering services	Lectures, debates.	2
7. Recreational services	Lectures, debates.	2
8. Accommodation services	Lectures, debates.	2
9. Catering services	Lectures, debates.	2
10. Organization and operation of food units	Lectures, debates.	2
11. Behavior of hotel and restaurant staff	Lectures, debates.	2
12. Hospitality industry	Lectures, debates.	2
13. Economic and social efficiency of services	Lectures, debates.	2
Bibliography:		
<ol style="list-style-type: none"> Vintilă, I; Turcescu, A.; 2005, Tehnologia activităților din unitățile de alimentație publică și turism, Editura Didactică și Pedagogică, București, Vintilă I, Chicos St, 2004 – Artă științată în catering, Editura Didactica si Pedagogică București Andrei, R, Copețchi, M, Dragnea, L, 2006, Manual de tehnici operaționale în activitatea de turism, Editura Irecson, București, Stănculescu G, 2003 – Managementul operațiunilor de turism, Editura ALL Beck, București, Stănculescu G, Tigu G, Lupu N, Stancioiu F, Titan E, 2003 – Lexicon de termeni turistici, 		

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 8. Ioncică, M., Stănciulescu, G. 2006 – Economia turismului și serviciilor, Editura Uranus, București,
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 10. Neacșu N, Băltărețu A, 2008, Economia turismului. Studii de caz. Statistici. Legislație, Editura Uranus, București,
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 14. Căndea M, Erdeli G, 2000, România, potential turistic și turism, Editura Universitară, București,
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 23. Sue Baker, Pam Bradley, Jeremz Huyton, 2002 Principiile operațiunilor de la recepția hotelului, Editura All Beck, București,
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 28. WTTC (2006): *România. Impactul Turismului și Călătoriilor asupra locurilor de muncă și economiei.* London

8.2 Seminar	Methods of teaching	No. of hours/ Remarks
1. Organization and structure of restaurants and hotels 2. Human resources in restaurant and hotels 3. Provision of units by functional activities 4. Rules and working techniques for performing servicing	Lecture, debate, deduction	4
5. Organizing breakfast, lunch and dinner	Lecture, debate, deduction	4
6. Preparation and processing of necessary products	Problem, deduction, application Lecture, debate, deduction	2
7. Services offered in bars, hotel rooms, banquets (festive meals)	Problem, deduction, application Lecture, debate, deduction	2
8. Ethics rules and consumer service technique in restaurant and hotel	Problem, deduction, application	2
9. The raw materials needed in the culinary technology	Problem, deduction, application Lecture, debate,	2

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	deduction	
10. Marketing, promotion and advertising on the technology of making lists of dishes and drinks	Problem, deduction, applicationLecture, debate, deduction	2
11.Evidence, the operative and classical information system for evidence. IT systems for restaurants and hotels	Lecture, debate, deduction	2
12. Hygiene and work safety in public alimentation units	Lecture, debate, deduction	4
8.3 Laboratory		
8.4 Project		

Bibliography:		
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13. S.J. Mesbenger. Working in the hotel and catering industry, 1990		

* The content, respectively the number of hours allocated to each course / seminar / laboratory / project will be detailed during the 14 weeks of each semester of the academic year.

9. Corroboration of discipline content with the expectations of the epistemic community, professional associations and representative employers from the field corresponding to the study programme

<ul style="list-style-type: none"> The content of the discipline is accordant with the content of similar subjects that are taught in other university centers in the country.

10. Evaluation

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	Logical coherence of expression; the degree of assimilation of specialized language; the correctness of assimilation of accumulated knowledge;	Final evaluation: grid test (written exam at the end of the semester)	60%
10.5 Seminar	Ability to hold a discussion and case study based on assimilated knowledge.	Final evaluation: Oral presentation of a case study	40%
10.8 Minimum standard of performance: knowing the fundamental elements of theory and solving a simple case study.			

Date of completion
03.10.2023

Signature of course holder**
Lecturer, Ph.D. Gherdan Alina

Signature of
Lecturer, Ph.D. Gherdan Alina
(gherdanalina7@gmail.com)

Date of approval in the department

Signature of the Head of Department
Șef lucr.dr. Dodu Monica
Dean signature
Conf. univ. dr. ing. Cristina Maerescu
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