

Course title:	<b>Catering training</b>				Code:
Field of study:	<b>Tourism and recreation</b>				Year / semester: <b>1-5</b>
Specialization:	<b>Hotel management and catering industry</b>				Modes: <b>S</b>
Number of hours / semester: <b>90/0</b>					ECTS credits: <b>0</b>
Lectures: <b>90/0</b>	Classes:	Laboratories:	Projects:	Seminars:	

**Name of lecturer: Zbigniew Bajon**

**Department: Hotel Management and Catering Industry**

e-mail: [wshig@wshig.poznan.pl](mailto:wshig@wshig.poznan.pl)

**Course position in the study programme:**

- specialization course

**Objectives:**

- the aim of catering training is to prepare students to guide the work of others; to teach them work and cooperate in a team, to become responsible for the quality of work done, the way and organization of performing tasks. Students should also learn instructions and regulations, such as industrial safety regulations or HACCP principles in detail.

**Course contents:**

- the organization of an eating place – customer service
- the organization of waiters' work, the organization of work in restaurant bars.
- the organization and technique of customer service: serving cold snacks, serving hot snacks, serving soups, serving second courses, serving desserts, serving breakfasts.
- the organization of occasional events: participation in taking orders for organizing such parties, participation in making the party menu.
- participation in preparing offers
- participation in settling accounts for ordered occasional events.

**Teaching methods:** classes

**Assessment methods:** credit – the assessment of practical servicing

**Recommended reading:**

1. Lempka A., Produkty spożywcze. PWE Warszawa 1985.
2. Świdorski F. (red.), Towaroznawstwo żywności przetworzonej, SGGW, Warszawa 1999.
3. Magoń W., Owoce i warzywa z importu, CRS, Warszawa 1972.
4. Żeromski Z., Sery, WNT, Warszawa 1979.
5. Melchior H., Kastner H., Przyprawy, WNT, Warszawa 1978. Miklaszewski S. (red.),