

Level: bachelor				
Course title: Professional practice 1 (120b)				
Status: obligatory				
ECTS: 3				
Requirements: None				
Learning objectives To learn the basic tasks within the production and service department in food and beverage facilities.				
Learning outcomes Capacity to effectively perform professional work in production and service department in food and beverage facilities.				
Syllabus Introduction to labour organization in food and beverage facilities. Introduction to safety measures at work and work protective clothing. Menu writing. Introduction to spatial and functional equipping of food and beverage facilities. Introduction to serving systems. Introduction to sanitation and cleaning. Introduction to the rules of procurement and storage of food and beverages. Introduction to price calculation, standards and standardized recipes to prepare food and beverages. Introduction to basic characteristics of main and festive meals. Introduction to procedures for preparation and serving hot drinks and cocktails. Introduction to preparation and serving hot and cold appetizers. Introduction to preparation and serving soups and stews. Introduction to preparation and serving of table d'hote. Introduction to preparation and serving a la carte. Introduction to preparation and serving side dishes, stews, salads and sauces. Introduction to preparation and serving of bakery and confectionery products. Introduction to harmonization of food and wine.				
Weekly teaching load				Other: AFT 8
Lectures:	Exercises:	Other forms of teaching:	Student research:	
Teaching methods - demonstrative-illustrative method - working tasks under the supervision of the responsible person in food and beverage facilities				
Grades				
Activity	points			
Practice presence	0-5			
Practice activity	0-5			
Practical work	50-90			