

Level: bachelor				
Course title: Professional practice 2 (T217)				
Status: obligatory for modules of Hotel Management and Gastronomy				
ECTS: 3				
Requirements: None				
Learning objectives Introduction to technologies needed for food and drink processing in the hospitality industry and basic services in hospitality.				
Learning outcomes Mastering professional practical work in a hotel or restaurant kitchen.				
Syllabus Getting to know the organization of work in hospitality facilities where the practice takes place. Getting to know the organizational scheme of accommodation, restaurant service and kitchen. Doing practical work in the aforementioned sectors. Overview of schedules and description of jobs and assignments of employees in the sector where the student is working. Overview and analysis of the means for supply (menus, wine and drink charts), introduction to methods and ways of producing and serving food and participation in production and serving process, overview of documentation circulation procedures and calculation of prices, overview and training of work operations in the production and serving process, participation in preparing and serving food and drinks as well as doing jobs in the hotel household, conducting sanitary measures and work safety measures. Filling out all exercises and topics given in the Practicum with a journal of practice and taking them before the course teacher.				
Weekly teaching load				Other:-
Lectures: 0	Exercises: 0	Other forms of teaching: 8	Student research: 0	