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| Level: bachelor | | | | |
| Course title: Professional Practice 3 | | | | |
| Status: obligatory | | | | |
| ECTS: 3 | | | | |
| Requirements: None | | | | |
| Learning objectives Students should master simple, professional and managerial jobs in the hotel kitchen, restaurant and bar. | | | | |
| Learning outcomes Training for the practical performance of professional and managerial jobs in the hotel kitchen, restaurant and bar. | | | | |
| Syllabus <i>Theoretical instruction</i> Working at the reception, accommodation, dry and refrigerated storage and coarse and fine food processing and preparation of salads and other simple kitchen work. Perform simple and professional activities to prepare all kinds of dishes in cold and warm kitchen, butchers, pastry and other jobs in a hotel kitchen, mastering the kitchen documentation of goods and money flows. Introducing students to the basics of business and practice of the bar, preparing of mixture and decoration. Practising food preparation in front of guests (slicing, filleting, preparing cold dishes and salads in the restaurant hall, rehearsal of flambé savory dishes and desserts. Introducing students to the techniques of preparing espresso coffee and coffee-based drinks, training and technology organizations serving banquet meals, business lunches and dinners, cocktail parties and hot-cold buffet. Introducing students to the administrative work in the restaurant and bar business. <i>Practical instruction</i> Going to a restaurant and introduction with the working process. | | | | |
| Weekly teaching load | | | | Other: |
| Lectures: | Exercises: | Other forms of teaching: | Student research: | 8 |