

Course Syllabus

Course Code	Course Title	ECTS Credits
HSPO-218	Summer Internship II	0
Prerequisites	Department	Semester
None	Hospitality	Summer
Type of Course	Field	Language of Instruction
Required	Hospitality	English
Level of Course	Lecturer(s)	Year of Study
Diploma		2 nd
Mode of Delivery	Work Placement	Corequisites
Face to Face	N/A	None

Course Objectives:

The practicum aims to give students an opportunity to apply classroom theories to practical issues in a business setting.

Students could be employed in the following fields:

- Hotels
- Restaurants
- Institutional feeding organizations
- Food and Beverage caterers
- Wholesale Travel Agencies
- Any organization in the Hospitality Industry

Main Objectives of the practicum are to:

- Familiarize students with the philosophy, mission, organization, culture and management style of the organization they are employed by. Gain competence in performing actual tasks on jobs in their designated areas.
- Participate or be exposed to management activities and any management information systems used within the organization.
- Involve students with revenue budgeting, forecasting and strategies adopted by their department.

Duration of Practical work: 16 weeks each summer period.

Learning Outcomes:

After completion of the course students are expected to be able to:

- Develop a reflective paper to include the following:
 - internship expectations prior to the experience;
 - description of the host organization;
 - self-assessment of the internship experience;
 - personal reflections for self-development and present, as well as future considerations
 - reference to challenging situations and methods of resolution applied
 - reflection on most valuable learning experiences

Assessment Methods:

Training Logbook completed by the supervisor at training premises and by the student evidencing progress made and tasks achieved.