

29.

Course Title	Practical Training II				
Course Code	PRCT207				
Course Type	Practical				
Level	Bachelor's				
Year / Semester	2 nd Year / 4 th Semester				
Instructor's Name	Panayiotis Hadjisymeou				
ECTS	5	Lectures / week		Laboratories / week	
Course Purpose and Objectives	<p>In addition to the knowledge acquired during their studies, this course gives the students the opportunity to gain more practical experience in other fields of the Food sector. The student is expected to build on the experiences gained the first Practical Training course and to deepen his / her knowledge.</p> <p>Practical Training II has an educational character, it remains relevant and in line with said programme of study. It aims at the application of the knowledge students have gained during their studies and the development of further and specialised skills that are required in this specific field.</p>				
Learning Outcomes	<p>Upon the completion of the course, students are expected to:</p> <p>Knowledge</p> <ul style="list-style-type: none"> • Recognise products, equipment and tools related to their field of study and how to safely use them. • Recognise the factors that affect the quality of foods and products. <p>Skills:</p> <ul style="list-style-type: none"> • Apply the appropriate cooking/baking and storage methods for each item separately (e.g. meat, fish, etc. / pasta, creams, preparations with eggs, etc.) and the factors that affect their quality. • Apply basic food refrigeration, defrosting, and food preservation techniques. • Execute cooking / baking - pastry recipes, whilst utilising various categories of food and using a variety of appropriate techniques. • Manage the facilities cleaning schedule <p>Competences:</p> <ul style="list-style-type: none"> • Integrate their knowledge and skills when handling different types of food, on food technology, the interaction between different ingredients, and the effect of temperature when making recipes. 				
Prerequisites	PRCT101 Practical Training I	Co-requisites			

Course Content	<p>Throughout the duration of practical training, the site manager/supervisor works closely with the supervising teacher in order to make sure that the skills and competences disclosed in the practical training logbook are met. The supervising teacher visits the students' workplace and becomes acquainted with the tasks assigned to the students, monitors and signs the practical training logbook, and monitors the students' performance and solves their problems as they relate to their work placement. The supervising teacher also evaluates the performance of the students based on specific criteria, as presented in the practical training logbook. Relevant instructions are enclosed in the practical training logbook. Both the site manager and the supervising teacher compose and sign the student performance report. The supervising teacher confirms that the practical training logbook has been duly completed, both by the student, the site manager/supervisor, and him/herself, and whether the practical training can be assessed as "Success" or "Failure".</p>
Methodology	<p>Students are obligated to participate to work placement opportunities offered by selected work places for a period of 12 consecutive weeks during the summer months (June - August).</p>
Bibliography	<p>Practical Training Logbook</p>
Assessment	<p>Based on the above, the teacher evaluates Practical Training I as "Success" or "Failure":</p> <ul style="list-style-type: none"> • At least 70% participation to Practical Training I, as per the practical training logbook • Assessment and report of the supervising teacher, as found in the practical training logbook • Report of the site manager, as found in the practical training logbook <p><u>The following conditions should be met:</u> In case of Failure, the students are obligated to repeat the course</p>
Language	<p>Greek or English</p>