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Course Title	Practical Training I			
Course Code	PRCT101			
Course Type	Practical			
Level	Bachelor's			
Year / Semester	1 st Year / 2 nd Semester			
Instructor's Name	Panayiotis Hadjisymeou			
ECTS	5	Lectures / week		Laboratories / week
Course Purpose and Objectives	<p>The students are expected to be exposed to the real working conditions of the hotel units, restaurants, bakery and pastry shops etc., so to gain experience whilst applying the knowledge they have acquired.</p> <p>Training the students in workplaces serves as a complement to the training already offered in the workshops of the College and, in essence, it serves as a contact with the reality of industry and provides a taste of how the field of culinary arts operates.</p> <p>This experience will help to expand the knowledge and skills that the students have acquired, ultimately helping them to utilise those knowledge and skills in their future professional lives.</p> <p>Practical Training I has an educational character, it remains relevant and in line with said programme of study. It aims at the application of the knowledge the students have acquired during their studies and the development of further and specialised skills that are required in this specific field.</p> <p>Practical Training I is carried out under the guidance of the supervising teacher</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 how to apply basic procedures of refrigeration, defrosting of foods, and technical preservation of food items. • Recognise the operations of professional kitchens, restaurants or specialised confectionery and bakery facilities • Apply into practice the theory they were taught during their studies <p>Skills</p> <ul style="list-style-type: none"> • Develop basic recipes following instructions in the context of their work and safely using appropriate utensils and equipment • Follow methods and techniques related to Culinary Arts, Baking and Pastry <p>Competences</p> <ul style="list-style-type: none"> • Demonstrate horizontal skills of effective kitchen / lab communication and time management 			

Prerequisites		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 Log-Book</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>		