

## Internship III

<b>Course Title</b>	Internship III								
<b>Course Code</b>	THOM – 308								
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the following table:								
	<table border="1"> <tr> <td>Hospitality Bachelor</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Bachelor	Requirement	All Programs	General Elective			
Hospitality Bachelor	Requirement								
All Programs	General Elective								
<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)								
<b>Year / Semester</b>	Year 3, C' Semester								
<b>Teacher's Name</b>	Nicos Magos								
<b>ECTS</b>	2	<b>Lectures / week</b>		<b>Laboratories / week</b>					
<b>Course Purpose and Objectives</b>	This internship as a training experience will allow students to apply the knowledge and skills acquired in class and from previous internships in a supervised practice environment and to receive hands-on experience as a competent mid-level employee. Students as competent and properly trained individuals will be able to undertake tasks, duties and responsibilities assigned by the supervisor on a completely independently basis.								
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>1. Demonstrate their knowledge and understanding of the specific needs in hospitality establishments,</li> <li>2. Develop practical skills in the discipline of tourism and hospitality,</li> <li>3. Demonstrate and understanding of the time commitments and responsibilities of the works' community,</li> <li>4. Develop an understanding of the organizational structure and academic practices in hospitality industry.</li> <li>5. Successfully negotiate time conflicts, responsibilities and duties.</li> </ol>								
<b>Prerequisites</b>	THOM – 208 Internship II			<b>Required</b>					
<b>Course Content</b>	<p>Students will be employed in any of the following fields:</p> <ul style="list-style-type: none"> <li>• Hotels</li> <li>• Restaurants</li> <li>• Institutional feeding organizations</li> </ul>								

	<ul style="list-style-type: none"> <li>• Any food service organizations</li> <li>• Front office</li> <li>• Food &amp; beverage department</li> <li>• Kitchen</li> <li>• Housekeeping department</li> <li>• Bars</li> </ul> <p>By working in the field students should establish contacts and relationships with important figures in the industry but also understand the nature, opportunities and demands of the profession.</p>
<b>Teaching Methodology</b>	N/A
<b>Mode of delivery</b>	Practical - Employment in the private sector.
<b>Bibliography</b>	<b>Required</b>
	N/A
	<b>Recommended</b>
	N/A
<b>Assessment</b>	The students will be assessed through their performance in their employment and completion of a logbook.
<b>Language</b>	English