

Internship II

Course Title	Internship II							
Course Code	THOM – 208							
Course Type	This course serves as both Elective and Requirement, according to the following table:							
	<table border="1"> <tr> <td>Hospitality Requirement</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Requirement	Requirement	All Programs	General Elective		
Hospitality Requirement	Requirement							
All Programs	General Elective							
Level	Bachelor (1 st Cycle)							
Year / Semester	Year 2, C' Semester							
Teacher's Name	Nikos Magos							
ECTS	2	Lectures / week		Laboratories / week				
Course Purpose and Objectives	The focus of this internship is to enable students to be trained for mid-level positions in the hospitality industry. Students will have an opportunity of work-based learning experience that it will enable them to apply specialized occupational theories, skills, and competencies. Hence, students will be able to undertake initiatives and work more independently in performing certain tasks and duties on behalf of their supervisor. Thus, students will develop professional competencies, career opportunities, comply with industry standards and conditions, and to sustain their own professional network.							
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. To apply cumulative knowledge learned in academic coursework to a management experience. 2. To become familiar with the methods, and develop the discipline, necessary to meet reporting requirements in a hospitality /tourism organization. 3. To explore ways to work with other employees in a diverse hospitality/tourism environment. 4. Verbalize the values and standards of the hospitality establishments where they have worked and evaluate their own fit within those organizational cultures. Assessment will take the form of a written internship logbook - evaluation of personal learning from the practicum experience. 5. Describe the roles and responsibilities of all personnel within their area of work. This objective will be measured via written reports on the selected workplace. 6. To examine methods of organizing and preparing business reports in a digital format for submission electronically. 							
Prerequisites	THOM – 108 Internship I		Required					

Course Content	<p>Students will be employed in any of the following fields:</p> <ul style="list-style-type: none"> • Hotels • Restaurants • Institutional feeding organizations • Any food service organizations • Front office • Food & beverage department • Kitchen • Housekeeping department • Bars <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>
Teaching Methodology	N/A
Mode of delivery	Practical - Employment in the private sector.
Bibliography	Required
	N/A
	Recommended
	N/A
Assessment	The students will be assessed through their performance in their employment and completion of a logbook.
Language	English