

<b>Course Title</b>	Internship I							
<b>Course Code</b>	THOM – 108							
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the following table:							
	<table border="1"> <tr> <td>Hospitality Diploma/Bachelor</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma/Bachelor	Requirement	All Programs	General Elective		
Hospitality Diploma/Bachelor	Requirement							
All Programs	General Elective							
<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)							
<b>Year / Semester</b>	Year 1, C' Semester							
<b>Teacher's Name</b>	Nikos Magos							
<b>ECTS</b>	2	<b>Lectures / week</b>		<b>Laboratories / week</b>				
<b>Course Purpose and Objectives</b>	<p>The focus of this internship is to enable students to be trained for entry level positions in the hospitality industry. Students will get hands on experience and insights into the practical nature of the industry. The internship will give students an opportunity to apply classroom theories to practical issues by performing basic duties and responsibilities in the selected segment of the industry. Thus, students will be able to develop practical skills during the internship period, explore career opportunities, be exposed to industry standards and conditions, and also provide students with the opportunity to start their own professional network.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> <li>• Develop basic professional competencies</li> <li>• Establish contacts and relationships with important figures in the industry</li> <li>• Understand the nature, opportunities and demands of the profession</li> <li>• Set the pathway for future internships and career progression</li> </ul>							
<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 clear 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 an understanding of the time commitments and responsibilities of the works' community.</li> <li>4. Comprehend the organizational structure and practices in hospitality industry.</li> <li>5. Successfully negotiate time conflicts, responsibilities and duties.</li> <li>6. Gain an adequate basic experience in hotel and catering Industry.</li> </ol>							

<b>Prerequisites</b>	THOM – 100 Introduction to Hospitality Management	<b>Required</b>	
<b>Course Content</b>	<p>Students will be employed in any of the following fields:</p> <ol style="list-style-type: none"> <li>1. Hotels</li> <li>2. Restaurants</li> <li>3. Institutional feeding organizations</li> <li>4. Any food service organizations</li> <li>5. Front office</li> <li>6. Food &amp; beverage department</li> <li>7. Kitchen</li> <li>8. Housekeeping department</li> <li>9. Bars</li> </ol>		
<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		