

Course Title	Internship I				
Course Code	TCUA-120				
Course Type	This course serves as both Elective and Requirement, according to the program.				
	C	Culinary Diploma		Requirement	
	A	All Programs		General Elective	
Level	Diploma (Short Cycle)				
Year / Semester	Year 1, C' Semester				
Teacher's Name	Demetris Kouklou				
ECTS	2	Lectures / week		Laboratories / week	
Course Purpose and Objectives	This course enables students to acquire practical experience from industry operations. It aims to give students an opportunity to apply classroom theories to practical issues in a business setting.				
Learning Outcomes	Upon completion of this course students will be able to: 1. Demonstrate their knowledge and understanding of the specific needs in a professional environment. 2. Apply the knowledge and skills acquired in the classroom to a professional context. 3. Develop practical skills in the discipline of culinary and food preparation arts. 4. Demonstrate an understanding of the time commitments and responsibilities of the works' community. 5. Develop an understanding of the organizational structure and academic practices in the industry.				
	6. Successfully negotiate time conflicts, responsibilities and duties.				

TCUA – 100 Introduction to Gastronomy & Culinary Theory

Prerequisites

N/A

Required



ΦΟΡΕΑΣ ΔΙΑΣΦΑΛΙΣΗΣ ΚΑΙ ΠΙΣΤΟΠΟΙΗΣΗΣ ΤΗΣ ΠΟΙΟΤΗΤΑΣ ΤΗΣ ΑΝΩΤΕΡΗΣ ΕΚΠΑΙΔΕΥΣΗΣ



