MODULE DESCRIPTION

Module Title	Hospitality Industrial Practical Training				
Module Code	HIPT – I, II, III				
Module Type	Practical (Internship), Compulsory				
Level	Undergraduate				
Year / Semester	After the completion of the 1st,2nd, 3rd years of study				
Instructor's Name	**TBA**				
ECTS	**6** (2X3 practical trainings)	**Lectures/week**	N/A	**Laboratories/ week**	4 months practical industrial training
Module Overview	Hospitality industrial practical training (internship) is conducted during the period from the 1st of June until the last week of September and aims to enhance the aspect of theoretical knowledge acquired by interacting in real working conditions. The practical training enables students to improve leadership abilities and operational skills as important prerequisites for a future career in the hospitality industry.				
Learning Outcomes	Upon completing the practical training (internship), students should: ▪ Apply their academic knowledge into the practical aspects of the hospitality and catering industry ▪ Become familiar with the operations and procedures of a hotel, or any other catering enterprise assigned for their practical training ▪ Acquire the skills that will ensure a successful career in the hospitality and catering industry ▪ Be able to proceed with further professional progression within the hospitality industry and food and beverage departments ▪ Be able to put into practice the production and service processes and methods available to the hotelier and the caterer ▪ Be equipped with the necessary experience and knowledge for the future				
Prerequisites	N/A				
Course Content	The Hotel Administration Department of Casa College sets the criteria for the hotels where the students will conduct their Summer Industrial Practical Training. More specifically, the criteria involve the hotels having a good reputation and high-quality services. An important determinant is also the willingness of the managerial team and the employees to enable the process of practical training for the students by being available and willing to				

	adequately guide and supervise them. The content of the practical training is adjusted on an individual basis through a trilateral agreement among the hotel, the student, and the Hotel Administration Department of Casa College. It is expected the agreement to include a payment from the hotel to the students in accordance with his/her services.
Teaching Methodology	During the Summer industrial training, the students are continuously supervised and assessed by both the Casa College academic staff and the employers/managers/supervisors. After the completion of their Summer industrial practical training, the students have to submit to the Head of the hospitality department, the Casa College Internship Log Book, which they kept during all the months they were practicing. The Log Book should be duly signed by all the hotel supervisors in charge of the trainees and well-informed about the student's practical experiences during the months of internship
Bibliography	There is no predetermined bibliography
Language of Instruction	English
Assessment	Updated and correct completion of Logbook - 15% Written assessment, feedback from the employer - 35% The total presentation of the Logbook (experiences gained through the industrial placement, reviews written down, problems and solutions given at work, working photos like special dishes, events held attached) - 50%