

# COURSE OUTLINE

## 1. Data about the study programme

1.1 Higher education institution	Transilvania University of Braşov
1.2 Faculty	Food and Tourism
1.3 Department	Food and Tourism Engineering and Management
1.4 Field of study <sup>1)</sup>	Engineering and Management
1.5 Study level <sup>2)</sup>	Master
1.6 Study programme/ Qualification	Engineering and Management in Luxury Hospitality (in English)

## 2. Data about the course

2.1 Name of course	Professional practice for dissertation drafting							
2.2 Seminar/ laboratory/ project convenor	Dissertation thesis coordinator							
2.3 Study year	II	2.4 Semester	IV	2.5 Evaluation type	C 4	2.6 Course status	Content <sup>3)</sup> Attendance type <sup>4)</sup>	SC CPC

## 3. Total estimated time (hours of teaching activities per semester)

3.1 Total number of hours in the curriculum	84		
Time allocation			hours
Study of textbooks, course support, bibliography and notes			
Additional documentation in libraries, specialized electronic platforms, and field research			46
Preparation of seminars/ laboratories/ projects, homework, papers, portfolios, and essays			100
Tutorial			20
Examinations			
Other activities – Professional practice workbook			
3.2 Total number of hours of student activity	166		
3.3 Total number per semester	250		
3.4 Number of credits <sup>5)</sup>	10		

## 4. Prerequisites (if applicable)

4.1 curriculum-related	• It is not the case
4.2 competences-related	• It is not the case

## 5. Conditions (if applicable)

5.1 for course development	• It is not the case
5.2 for seminar/ laboratory/ project development	• It is not the case

## 6. Specific competences

Professional competences	<ul style="list-style-type: none"> <li>• PC1 Manage and plan the various resources, such as human resources, budget, timeline, deliverables and quality required for a specific project, and monitor the progress of the project to achieve a specific objective within a given timeframe and budget.</li> <li>• PC2 Provides advice to the industrial units visited on how to better supervise production to ensure correct diagnosis and resolution of manufacturing problems.</li> <li>• PC3 Analyze production processes in order to make improvements. Perform analysis to reduce production losses and overall manufacturing costs.</li> <li>• PC4 Develop processes and techniques for food production or food preservation. They engage in the design, development, construction and operation of industrial processes and techniques for food production.</li> <li>• PC5 Conduct inspections and tests of services, processes or products to assess quality.</li> <li>• PC6 Review and analyze financial information and project requirements, such as budget evaluation, projected turnover and risk assessment to determine project benefits and costs. Evaluate whether the agreement or project will recover its investment and whether the potential return is worth the financial risk.</li> </ul>
Transversal competences	<ul style="list-style-type: none"> <li>• TC1 Organize the team.</li> <li>• TC2 Assume a leadership role.</li> <li>• TC3 Manage material and financial resources</li> <li>• TC4 Manage quality related aspects</li> <li>• TC5 Ensure customer orientation.</li> </ul>

## 7. Course objectives (resulting from the specific competences to be acquired)

7.1 General course objective	<ul style="list-style-type: none"> <li>• The discipline is designed to support the master students in the practical part of their dissertation. Together with the discipline "Dissertation drafting" it is designed to support the realisation of the dissertation thesis.</li> </ul>
7.2 Specific objectives	<ul style="list-style-type: none"> <li>• Develop the analytical skills, based on bibliography and webography study, in order to frame the practical part of the dissertation thesis in the current state of art at national and international level.</li> <li>• Develop the inventiveness by finding methods and solutions that prepare for practical implementation.</li> <li>• Training within the production of technical documentation in a gastronomic or accommodation establishment.</li> <li>• Laying the foundations for entrepreneurial and economic project management skills.</li> </ul>

## 8. Content

8.1 Course	Teaching methods	Number of hours	Remarks
Field documentation at the gastronomic or accommodation establishment where the case study has been planned.	Project-Based Learning	84	
Identification of methods and solutions which prepare for the practical implementation of the case study.			
Documentation on electronic platforms/library			
Bibliographie Recommended by each dissertation thesis coordinator.			

**9. Correlation of course content with the demands of the labour market (epistemic communities, professional associations, potential employers in the field of study)**

Employers' relevant expectations have been identified regarding the development of practical implementation skills and application of the acquired knowledge in the field of engineering and management in luxury hospitality.

**10. Evaluation**

Activity type	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Percentage of the final grade
10.1 Course	Determined by each dissertation thesis coordinator based on the model structure approved at the faculty level.	Determined by each dissertation thesis coordinator	100%
10.2 Minimal performance standard			
<ul style="list-style-type: none"> <li>The minimum performance standard is assessed by each dissertation thesis coordinator.</li> </ul>			

This course outline was certified in the Department Board meeting on 12.09.23 and approved in the Faculty Board meeting on 12.09.23

- 1) Field of study – select one of the following options: Bachelor / Master / Doctorat (to be filled in according to the forceful classification list for study programmes);
- 2) Study level – choose from among: Bachelor / Master / Doctorat;
- 3) Course status (content) – for the Bachelor level, select one of the following options: **FC** (fundamental course) / **DC** (course in the study domain) / **SC** (speciality course) / **CC** (complementary course); for the Master level, select one of the following options: **PC** (proficiency course) / **SC** (synthesis course) / **AC** (advanced course);
- 4) Course status (attendance type) – select one of the following options: **CPC** (compulsory course) / **EC** (elective course) / **NCPC** (non-compulsory course);
- 5) One credit is the equivalent of 25 study hours (teaching activities and individual study).