

## 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 III							
2.2 Course convenor	Conf.dr.psih. Laura CISMARU							
2.3 Seminar/ laboratory/ project convenor	Conf.dr.psih. Laura CISMARU							
2.4 Study year	II	2.5 Semester	III	2.6 Evaluation type	C	2.7 Course status	Content <sup>3)</sup>	SC
					3		Attendance type <sup>4)</sup>	CPC

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

3.1 Total number of hours in the curriculum	140							
Time allocation								
Study of textbooks, course support, bibliography and notes	hours							
Additional documentation in libraries, specialized electronic platforms, and field research								
Preparation of seminars/ laboratories/ projects, homework, papers, portfolios, and essays								
Tutorial								
Examinations								
Other activities – Professional practice workbook								
3.2 Total number of hours of student activity								
3.3 Total number per semester	140							
3.4 Number of credits <sup>5)</sup>	5							

### 4. Prerequisites (if applicable)

4.1 curriculum-related	<ul style="list-style-type: none"> <li>It is not the case</li> </ul>
4.2 competences-related	<ul style="list-style-type: none"> <li>It is not the case</li> </ul>

### 5. Conditions (if applicable)

5.1 for course development	<ul style="list-style-type: none"> <li>Multimedia equipped room</li> </ul>
5.2 for seminar/ laboratory/ project development	<ul style="list-style-type: none"> <li>Equipped kitchen and reception</li> </ul>

### 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>• Correct understanding of the concepts specific to practical work in a gastronomic establishment.</li> <li>• Acquiring practical skills specific to working in a gastronomic establishment.</li> </ul>
7.2 Specific objectives	<ul style="list-style-type: none"> <li>• Explaining and understanding specific concepts related to menu creation and cost control and acquiring practical skills related to their implementation in a luxury gastronomic establishment.</li> <li>• Explaining and understanding specific concepts related to culinary techniques and acquiring practical skills related to their implementation in a luxury gastronomic establishment.</li> </ul>

#### 8. Content

8.1 Course	Teaching methods	Number of hours	Remarks
Menu creation and cost control	Training Practice	70	
Culinary techniques II	Training Practice	70	
Bibliographie C.M. Clyne, & V. Clyne (2015). Modern Buffet Presentation. John Wiley & Sons. The Culinary Institute of America (2011). The Professional Chef. John Wiley & Sons. Walker, J. R. (2021). The restaurant: from concept to operation. John Wiley & Sons. Arduser, L., & Brown, D. R. (2006). The Professional Caterers' Handbook: How to Open and Operate a Financially Successful Catering Business with CD-ROM. Atlantic Publishing Company. National Restaurant Association Educational Foundation (2011). FOUNDATIONS of Restaurant Management & Culinary Arts Level One. Pearson Education. Labensky, S. R. (2013). On Cooking: A text book of Culinary Fundamentals. Pearson Education. Arvanitoyannis, I. S. (2010). Waste management for the food industries. Academic Press.			

Jones, T. (2008). Culinary calculations: simplified math for culinary professionals. John Wiley & Sons.  
 Tian, Y. (2015). Impact of Menu Designs and Personal Dietary Behaviors on Young Millennials' Restaurant Menu Choices.  
 Wang, Y. (2012). Designing restaurant digital menus to enhance user experience (Doctoral dissertation, Iowa State University).

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

The contents were developed based on the specific needs that have been identified in the field of premium hospitality. The acquisition of the specified knowledge and the practical skills related to the specific activities carried out in a luxury gastronomy establishment are very useful for the quality of the master students training, contributing directly to the possibility of their immediate employment in executive or decision-making positions.

**10. Evaluation**

Activity type	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Percentage of the final grade
10.4 Course	The correct understanding of the theoretical concepts related to menu creation, cost control and culinary techniques, as well as their appropriate use in specific luxury gastronomic contexts.	Oral examination	25%
10.5 Seminar/ laboratory/ project	The appropriate application of the theoretical concepts related to menu creation, cost control and culinary techniques in luxury gastronomy.	Evaluation of the written project	25%
		Grade proposed by the practice coordinator from the hospitality establishment where the practice took place	50%
10.6 Minimal performance standard			
<ul style="list-style-type: none"> <li>• Presentation of the professional practice workbook.</li> <li>• Physical attendance at the 140 hours of practice.</li> <li>• Correct understanding of the theoretical concepts.</li> <li>• Appropriate application of the theoretical concepts in a gastronomic establishment.</li> </ul>			

This course outline was certified in the Department Board meeting on 12/09/2024 and approved in the Faculty Board meeting on 12/09/2024

- 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).