

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 ¹⁾	Engineering and Management
1.5 Study level ²⁾	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 IV						
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	IV	2.6 Evaluation type	C 4	2.7 Course status	Content ³⁾	SC
							Attendance type ⁴⁾	CPC

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

3.1 Total number of hours in the curriculum	140	
Time allocation		hours
Study of textbooks, course support, bibliography and notes		
Additional documentation in libraries, specialized electronic platforms, and field research		30
Preparation of seminars/ laboratories/ projects, homework, papers, portfolios, and essays		70
Tutorial		
Examinations		
Other activities – Professional practice workbook		10
3.2 Total number of hours of student activity	110	
3.3 Total number per semester	250	
3.4 Number of credits ⁵⁾	10	

4. Prerequisites (if applicable)

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

5. Conditions (if applicable)

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

6. Specific competences

Professional competences	<ul style="list-style-type: none"> • 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. • PC2 Provides advice to the industrial units visited on how to better supervise production to ensure correct diagnosis and resolution of manufacturing problems. • PC3 Analyze production processes in order to make improvements. Perform analysis to reduce production losses and overall manufacturing costs. • 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. • PC5 Conduct inspections and tests of services, processes or products to assess quality. • 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.
Transversal competences	<ul style="list-style-type: none"> • TC1 Organize the team. • TC2 Assume a leadership role. • TC3 Manage material and financial resources • TC4 Manage quality related aspects • TC5 Ensure customer orientation.

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

7.1 General course objective	<ul style="list-style-type: none"> • Correct understanding of the concepts specific to practical work in a gastronomic and/or accommodation establishment. • Acquiring practical skills specific to working in a gastronomic and/or accommodation establishment.
7.2 Specific objectives	<ul style="list-style-type: none"> • Explaining and understanding specific concepts related to trends and innovation in hospitality and acquiring practical skills related to their implementation in a gastronomic and/or accommodation establishment. • Explaining and understanding specific concepts related to advanced culinary techniques and acquiring practical skills related to their implementation in a gastronomic establishment. • Explaining and understanding specific concepts related to stewarding and food & beverage service and acquiring practical skills related to their implementation in a gastronomic establishment.

8. Content

8.1 Course	Teaching methods	Number of hours	Remarks
Trends and innovation in hospitality	Training Practice	50	
Advanced culinary techniques	Training Practice	70	
Stewarding and food & beverage service	Training Practice	20	
Bibliographie Drucker, P. (2014). Innovation and entrepreneurship. Routledge. Farmer, N. (Ed.). (2013). Trends in packaging of food, beverages and other fast-moving consumer goods (FMCG): markets, materials and technologies. Elsevier.			

Fuller, G. W. (2016). *New food product development: from concept to marketplace*. CRC Press.

O'sullivan, M. (2016). *A handbook for sensory and consumer-driven new product development: innovative technologies for the food and beverage industry*. Woodhead Publishing.

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.

Cousins, J., Lillicrap, D., & Weekes, S. (2014). *Food and beverage service*. Hachette UK.

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 gastronomy and/or accommodation 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 trends and innovation in hospitality, to advanced culinary techniques, as well as their appropriate use in specific luxury hospitality contexts.	Oral examination	25%
10.5 Seminar/ laboratory/ project	The appropriate application of the theoretical concepts related to trends and innovation in hospitality, to advanced culinary techniques in luxury hospitality.	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"> • Presentation of the professional practice workbook. • Physical attendance at the 140 hours of practice. • Correct understanding of the theoretical concepts. • Appropriate application of the theoretical concepts in a hospitality establishment. 			

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).