

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		Dissertation drafting						
2.2 Seminar/ laboratory/ project convenor		PhD Assoc.Prof. Psychologist Laura CISMARU						
2.3 Study year	II	2.4 Semester	IV	2.5 Evaluation type	C	2.6 Course status	Content ³⁾	SC
					4		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		
Study of textbooks, course support, bibliography and notes		hours
Additional documentation in libraries, specialized electronic platforms, and field research		20
Preparation of seminars/ laboratories/ projects, homework, papers, portfolios, and essays		70
Tutorial		
Examinations		20
Other activities – Professional practice workbook		
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"> It is not the case
5.2 for seminar/ laboratory/ project development	<ul style="list-style-type: none"> It is not the case

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"> • The discipline is designed to support the master students in the completion of their dissertation thesis, together with the discipline " Professional practice for dissertation drafting". Master students are guided and supervised, in close communication with the dissertation coordinators, for the elaboration of the final dissertation thesis, both in terms of practical implementation and in terms of documentation and presentation method.
7.2 Specific objectives	<ul style="list-style-type: none"> • 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. • Develop the inventiveness by finding methods and solutions that prepare for practical implementation. • Training within the production of technical documentation in a gastronomic or accommodation establishment. • Laying the foundations for entrepreneurial and economic project management skills.

8. Content

8.1 Course	Teaching methods	Number of hours	Remarks
Documentation based on the bibliography recommended by the dissertation thesis coordinator, through the study of classical and electronic resources. Discussions on intellectual property, implementation costs, interest of possible beneficiaries.	Project-Based Learning Master students present the current status of their own dissertation thesis. The dissertation thesis coordinators provide practical solutions to	140	
Drawing up the plan for the dissertation thesis, in	problems encountered by		

stages. Drawing up and explaining the periodic visa form. Clarification of the documents to be completed for the dissertation.	the master students.		
Completion of the dissertation according to the structure approved by the faculty management. Carrying out the state of the art in the field. Writing the case study, based on the practice carried out for the dissertation. Completion of the dissertation with conclusions, future directions for research and appendices. Creation of the PowerPoint presentation of the dissertation and of the related drawings, if applicable.			
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, by phase of completion, according to the periodic visa form.	100%
10.2 Minimal performance standard			
<ul style="list-style-type: none"> The minimum performance standard is assessed by each dissertation thesis coordinator and accordingly communicated to the master student. 			

This course outline was certified in the Department Board meeting on 12.09.24 and approved in the Faculty Board meeting on 12.09.24.

- 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).