

STUDY PROGRAMME	FOOD TECHNOLOGY, 653E42002
MODULE TITLE	Catering Enterprises Production Technologies Professional Practice (In a company)
NUMBER OF CREDITS	20
DURATION OF MODULE	Total: 540 hours (324 contact hours, 216 self-study hours)
MODULE PERIOD	Autumn Semester or Spring Semester
MODULE CONTENT	<p>Module objective is to provide practical skills needed for a catering enterprise production technologist, in order to develop professional competences of special technologies.</p> <p>The module aims to introduce students to the types of catering enterprises, to review work organization at production departments and services possibilities, to analyse catering enterprise documents: normative acts, hygiene requirements, equipment usage and exploitation rules, customer survey questionnaires, etiquette and ethics requirements. Students participate in dish preparation at the catering enterprise, menu compilation and customer service processes.</p> <p>Practical training in a company involves trilateral practical training agreements, tasks and preparation for practice report. Students familiarize with the types of catering enterprises, work and assist in production and sales subdivisions of catering enterprises; analyse acceptance and storage of raw materials, their preparation for production, production losses, calculation card, production programme; study the principles and rules of menu compiling, preparation and serving culinary and confectionary products, application of HACCP, GHP and GMP rules in catering enterprises; get acquainted with questionnaire survey of customers – demand research, regulations, normative acts, hygiene norms, requirements for catering enterprises, exploitation and supervision of equipment, styles and types of service as well as etiquette and ethics requirements for working with clients. Study methods: visualizations, case study, problem solving, group work, literature sources search, summarizing results, problem-based teaching, subject-based narration, explanatory narration, demonstration, demonstration of integrated technical modelling, graphic work, illustrative laboratory work, task solving, key terms, drawing up contracts.</p>
ASSESSMENT	The final assessment is a cumulative score, which is the sum of the intermediate settlement received during the practice at the enterprise and practice report preparation and defence assessments multiplied by their respective quotients.
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