

Study program: Management of food technology and gastronomy			
Course name: Professional practice (1 st year)			
Professor: Momcilo S. Conic			
ECTS: 4			
Requirements: no requirements			
Aim of the course: Acquiring professional skills and knowledge			
Outcome of the course Knowledge and practical skills in accordance with the outcome of 1 st year courses on this study program.			
Content of professional practice Understanding the position of enterprises in the economic system; Monitoring investment performance and factors of enterprise reproduction; Commitment and expenditure of funds; Introduction to the applied methodology of calculating expenses and cost price; Analysis of the results of operations and their distribution; Quality rating of the economy of enterprises; Introduction to investment and growth strategy and enterprise development; Consideration of environmental factors companies; Critical review of the organizational structure; Recognizing the importance of nutrition and basic characteristics of basic groceries; Operations in the preparation of food; The role and importance of gastronomy in contemporary hospitality industry; The application of the basic rules for creating menus, calculation and pricing; Supply and storage of food and beverages; Preparatory work in the kitchen; Consideration of the basic characteristics of the technological process of food production; The application of quality management principles of food products; Identifying and effectively addressing the problems that modern organizations face; Knowing the essential role of man in the work process and the functioning of social groups in a professional world; Practical application of measures of central tendency, measures of variation, skewness and kurtosis, probability theory and model theory schedules; Statistical inference, statistical hypothesis testing; The practical application of regression and correlation analysis; Application of acquired knowledge of a foreign language in business communication and business correspondence, with emphasis on the use of professional terminology.			
Number of classes, if specified			45
Method of teaching Professional practice of students is being implemented in the kitchens of hospitality establishments (hotels, restaurants) with which the school has a signed contract for the implementation of practical work or agreement of business cooperation. Implementation of professional practice involves independent work under the supervision of student teachers' and mentors for professional practice in the mentioned company. In this way, students have the opportunity to practically apply the acquired theoretical knowledge and to familiarize themselves with the activities related to the preparation of food, the processes and operations when creating different types of bakery and confectionery products. Through the implementation of professional practice, students also learn about the professional servicing, selling and collecting catering services, procedures and standards in the hospitality industry, practice and demonstrate creativity in preparation, cooking and presentation of food. By performing this professional practice students are able to master the techniques, activities and operations of the organization and management of the kitchens.			
Evaluation (maximum points 100)			
Evaluation is performed on the basis of written and submitted professional practice diary. According to the instructions of KAPK as of Nov 14th 2011, professional practice is not graded. http://www.kapk.org/images/stories/ODGOVOR%20NA%20PITANJA%20O%20STRUCNOJ%20PRAKSI.pdf			
Pre-exam activities	Points	Exam	Points
Report about the accomplished assignment by the person in charge of monitoring a student during the practice.	up to 40	Oral presentation of diary and oral report about accomplished activities followed by the person in charge.	up to 30
Written professional practice diary	up to 30		