

<b>Study program:</b> Management of food technology and gastronomy	
<b>Course name:</b> Professional practice (3rd year)	
<b>Professor:</b> Momcilo S. Conic	
<b>ECTS:</b> 2	
<b>Requirements:</b> No requirements	
<b>Aim</b> Acquiring professional skills and knowledge	
<b>Expected outcome</b> Knowledge and practical skills in accordance with the outcome of 3 <sup>nd</sup> year obligatory and elective courses on this study program.	
<b>Content of professional practice</b> Analysis of the benefits and costs of environmental protection; Introduction to the policy of sustainable development and legislation in the field of environmental protection; Managing business operations in a tourism and catering company; Gastronomic offer in tourism; Recognizing the importance of creative gastronomy in modern hospitality industry; Practical application of basic principles of gastronomy; Getting to know the culture and nutrition of other people; Individual preparation of certain dishes of national cuisine; Consideration of the impact of food on the human body; Techniques of preservation of raw materials and products; Examples of conservation of raw materials and products; Technological procedures for preservation; Preparation, storage, presentation and serving of bakery and confectionery products; Standards and quality systems in the food industry; Implementation of control in the production and transportation of food; The application of HACCP standards in bakeries and confectionery; Activities of connecting in the hospitality industry; Tourism market research and consumer behavior in tourism; Motive research and consumer behavior; The logistic organization of production processes and systems; The role of strategy in the implementation of operations with a choice of strategic options; Observation of the processes of business connection between the general strategy and partial strategies; Introduction to control and audit strategy, through timely and reliable assessment of the current implementation of the strategy and the creation of conditions for taking corrective actions; Application of the acquired knowledge of a foreign language in business communication and business correspondence, with emphasis on the use of professional terminology.	
<b>Number of classes, if specified</b>	<b>45</b>
<b>Method of teaching</b> 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 mentor 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.	
<b>Evaluation (maximum points 100)</b>	
<b>Evaluation is performed on the basis of written and submitted professional practice diary.</b>	