



Centre adscrit



UNIVERSITAT DE  
BARCELONA

# COURSE CONTENT

## Academic year 2020/2021

Code-Course	052300 – Introductory practical training		
Thematic Area	Internship	Year	Second
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	5 hours	Hours of Individual Work	145 hours

### BRIEF COURSE DESCRIPTION

Basic internship should allow students to have a first contact with the companies of this sector and begin their professional socialization. Students will be able to identify the working structure, organisation and conditions in a real company connected with the activities they carry out: organisation chart, procedures, skills and teamwork. They will also consolidate the basic culinary techniques and skills and will apply the occupational health risk prevention regulations and the sanitary regulations.

### BASIC SKILLS

BS2 – Students must be able to apply their knowledge to their work in a professional way and possess the skills used to develop and defend arguments and solve problems within their study field.

### GENERAL SKILLS

GS1 – Students must be able to deal with difficult situations that require new solutions.

GS7 – Students must be able to deal with pressure in a work environment.

### SPECIFIC SKILLS

SS5 – Apply the vanguard cooking techniques to add value and new concepts to the gastronomic offer.

SS7 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

SS08 – Use the culinary production processes and the basic preparation, transformation and preservation processes of foods of animal and plant origin.

SS09 - Recognize the organoleptic properties of food, for its interaction and combination in the gastronomic application

SS11- Interpret and apply food safety regulations in culinary regulations

SS13- Interpret and apply in the culinary techniques the composition, nutritional value and functional properties of the different food groups, as well as in the care of groups with special needs



SS22- Distinguish and apply the documentation related to the kitchen production units, to carry out budgetary controls, reports....

### LEARNING OBJECTIVES

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- Apply the knowledge acquired in classrooms to real situations.
- Develop the basic competencies for the optimal development of the profession.
- Understand the business reality of the culinary and gastronomic sector.
- Obtain that the student apply the knowledge acquired throughout their studies to real situations to real companies / organizations.

### THEMATIC CONTENTS

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This subject consists of three main contents:

- The organization as a complex entity.
- Professional socialization.
- Functions of the gastronomy professionals and other actors involved.

The contents shall be specified according to the reality of the companies where students do their internship.

The individualized internship program where duties and tasks to develop are specified is attached together with the educational collaboration agreement. These duties and tasks are:

- Activities related to pre-processing and preservation of foods in a kitchen.
  - o Preparations of the production areas according to the facilities, equipment and internal procurement processes.
  - o Carry out pre-processing procedures, preservation, packing and raw material regeneration.

Basic culinary products and preparations.

### LEARNING METHODOLOGY

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The learning strategies are focused on placing the students in a real professional environment where they will have the opportunity to carry out activities and important tasks where they do their **internships**. In this real context, students can develop the tourism profession's transversal and specific skills and applied them to non simulated situations.

The internship supervisors will guide and direct the students on the development of the internship program. The relationship between the students and their co-workers will allow them to develop teamwork skills and encourage their initiative.



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An internship programme establishes all the skills and learning outcomes that need to be achieved by the students. Half-way through the period, the students will be asked to evaluate their internship (learning, difficulties, objectives and challenges) which will be compared to the supervisor's partial evaluation. Upon completion of the internship, every student will evaluate his/her experience in the company and the company will evaluate the student's performance.

The university, through the E3 supervisor, is responsible monitoring every student and for the final evaluation of the student's internship.

### ASSESSMENT SYSTEM

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The assessment system is based on assessing student's achievement of learning outcomes regarding the subject's own competences. Due to the subject's nature students can only be evaluated by means of continuous assessment.

The teaching-learning process will be assessed by a continuous monitoring of the work done by the student throughout the course, and by the assessment report submitted at the end of the year by his or her supervisor at the company.

- Assessment of the company's tutor (30%).
- Memory prepared by the student (50%).
- Attendance and participation in the classroom activities (20%).

#### Review and Reassessment of the Course

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions.

- A. Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.
- B. Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

### BIBLIOGRAPHY

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- Rodríguez-Moreno, M. L. (Coord.), Álvarez, M., Figuera, P. y Rodríguez, S. (2009). Estudios universitarios, proyecto profesional y mundo del trabajo. Cómo tender puentes entre la universidad y la vida activa. En *Manual para la transición*. 1-163. Servicio de Publicaciones de la Universidad de Barcelona. ISBN: 9788447533749.



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## *Academic year 2020/2021*

- Rodríguez, M.L., Serreri, P. y Del Cimmuto, A. (2010). *Desarrollo de competencias. Teoría y práctica. Balance proyecto profesional y aprendizaje basado en el trabajo*. Barcelona: Laertes.
- Rodríguez, S. y Prades, A. (2010). Sobre la empleabilidad de los graduados universitarios: del diagnóstico a la acción. *Revista de Educación*, 351, 107-137.