



Centre adscrit



UNIVERSITAT DE
BARCELONA

SYLLABUS

Master in Hotel management and Hospitality

Code - Course	580014 – Practicum in restaurant management		
Course year	1	Credits	6 ECST
Thematic Area	Practicum	Course type	Optional
In-class hours	5 hours	Hours of individual work	145 hores

BRIEF COURSE DESCRIPTION

Practicum objective is that students broaden their knowledge and acquire more experience in a tourism environment.

BASIC SKILLS

BS6 – Students must have a thorough understanding knowledge that provides a base or opportunity for original development and / or application of ideas often in a research context.

BS7- Students should be able to apply the gained knowledge and their problem-solving skills to new or less known environments within a wider cross-disciplinary related framework.

BS8- Students should be able to integrate knowledge and meet the challenge posed by the complexity of formulating judgments based on information which, despite being incomplete or emulated, allows for the inclusion of reflections on the social and ethical responsibilities related to the application of their knowledge and judgment.

BS9- Students should be able to clearly and unambiguously communicate their conclusions as well as the knowledge and ultimate reasons supporting them to both specialized and non-specialized audiences.

BS10- Students should gain learning skills that allow them autonomous or self-directed lifelong learning.

GENERAL SKILLS



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BS1 – Business oriented.

BS2 – Teamwork.

BS3 – Organising and planning skills.

BS4 – Exercise leadership.

GS5 – Apply communication technology for effective transmission of ideas, opinions, knowledge, etc.

GS6– Identify, pose or solve a problem in a meaningful and creative manner, critically interpreting and evaluating the results obtained.

SPECIFIC SKILLS

SS1 – Design and implement marketing strategies that respond to new emerging business opportunities in the sector.

SS2 – Coordinate and manage the marketing activity in restaurant businesses and hotel companies.

SS3 – Adapt the management style to the different context and situation of the companies.

SS4 – Optimize the economic and financial resources management in restaurant businesses and hotel companies.

SS5 – Assess investments and make decisions on new projects by means of managing and controlling associated risks.

SS6 – Define politics needed to achieve the results come out from the company's strategic analysis.

SS7 – Plan, coordinate and control the organizational processes and the service processes in all areas of management in hotel companies and restaurant businesses.

SS8 – Develop the digital skills needed to manage information in the area of business management.

ACADEMIC CONTENT

This subject consists of four main contents:



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- Building a professional identity.
- The role of a professional in restaurant business management.
- The specific skills of a professional in restaurant business management.
- Innovation in restaurant business management.

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.

LEARNING METHODOLOGY

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.

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 for monitoring every student and for the final evaluation of the student's internship.

ASSESSMENT SYSTEM

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.



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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.

Course unit reassessment

Students who didn't achieve the learning objectives can resit assessment to demonstrate the acquisition of skills and knowledge associated with the course.

REFERENCES

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