

Course Title	Practical Training II				
Course Code	PRCT222				
Course Type	Compulsory				
Level	Higher Diploma				
Year / Semester	2 nd Year / 4 th Semester				
Instructor's Name	Hadjisymeou Panayiotis				
ECTS	8	Lectures / week	14 Weeks	Laboratories / week	None
Course Purpose and Objectives	The course provides to students an opportunity to practice at non-supervisory level positions (on-the-job, at an actual hotel, tourism office/agency, and event-organizer workplace-site, etc.), transfer and develop industry specific and business skills they acquire at the program in the college, as well as enable them to develop personal responsibility and gain an understanding of the work environment.				
Learning Outcomes	<p>Upon successful completion of this course, students expected to:</p> <ul style="list-style-type: none"> • Demonstrate theoretical skills on hotel, tourism and event services and deliver them in practice. • Understand the importance of health and safety and of appreciate Understand the importance of health and safety and appropriate behaviour as an ambassador of the College Understand the importance of health and safety and appropriate behaviour as an ambassador of the College appropriate behaviour as an ambassador of the College Understand the importance of health and safety and of • Be able to elaborate with the challenges of real problems in a workplace environment. • Develop the ability to analyze and propose solutions to workplace related problems. • Be able to practice in a real business and perform non-supervisory tasks. • Know how to work in the reservation and front office departments of the hotel, in a housekeeping department of a hotel etc. 				
Prerequisites		Co-requisites			
Course Content	The proposed period in industry should be set at 16 weeks or four-month period (a minimum of 150 working hours/month).				
Bibliography	Log Book				
Assessment	During their Practical Training, students are systematically evaluated by the responsible employee of the company where they were allocated, and their assessments are recorded in the Logbook. At the same time, the supervising teacher visits each student at his place of work during his / her				

	<p>Practical Training and for each visit, he/she records his / her comments in the Logbook.</p> <p>The responsible employee of the company prepares and submits to KES College a duly completed report on the student's progress.</p> <p>At the end of the practical training period, students have to submit an assignment of about 1500 words, which will contribute to their final evaluation, on a subject relevant to their practical training experience. The subject of the assignment is agreed with the teacher supervising practical training.</p> <p>Based on the above, supervising teacher evaluates students on a scale of "Excellent", "Very Good", "Almost Good", and "Failure".</p>
Language	English