Course Title	Internship in Hospitality and Tourism Enterprises				
Course Code	HTM420				
Course Type	Compulsory				
Level	Bachelor (1st Cycle)				
Year / Semester	4th Year/2nd Semester				
Instructor's Name	TBA				
ECTS	24	Lectures / week	16 Weeks	Laboratories / week	None
Course Purpose and Objectives	The course provides to students an opportunity to practice at non-supervisory level positions, and, at supervisory and managerial level positions (on-the-job, at an actual hotel, tourism office/agency, and event-organizer workplace-site, etc.), to transfer and develop industry specific and business skills they acquire at the academic course work in the university, as well as enable them to develop personal responsibility and gain an understanding of the work environment.				
Learning Outcomes	Upon successful completion of this course students should be able to: Employ the theoretical knowledge on hotel, tourism and event management on a business context. Examine the contemporary challenges that the hospitality and tourism industries are phasing on a daily basis.				
	Apply the operational and managerial tools on real-time situations with other employees in non-supervisory, supervisory and managerial level positions.				
	Integrate as part of a team for the successful operation of a hospitality or tourism business department, and demonstrate an understanding of the relationship between departments.				
Prerequisites	HTM415	Co-re	equisites	None	
Course Content	The proposed period in industry should be set at 16 weeks or fourmonth period (a minimum of 600 working hours). This could commence right at the beginning of Spring semester i.e. in February and finish at the beginning of Fall Semester i.e. in October. This period will also provide students with the opportunity to carry out a special investigation on a topic of their own choice, produce a report, as well as present their findings. Students who enroll in this course will be expected to work under the direct supervision of the hotel's management. The training programme should include all areas covered in the theoretical part of the course (Food & Beverage, Front-				

office, Marketing etc.). It should, however be flexible (in terms of the duration to be spent by students in each department) to accommodate any special needs that employers might have. During training, students should have an opportunity to observe and learn from experienced supervisory personnel in a real-life working setting and on undertaking supervisory roles themselves in the respective departments of the workplace as well (after an agreement/consultation between the university, the student and the industry involved in which the student is undertaking his/her internship). The minimum number of hours that our students should spend in each department should be at least 120 hours. The evaluation system for this course should give authority to the various department heads in a hotel or any other tourist business to assess our students with various pre-set guidelines, such as, punctuality; relationship with other staff; initiative; response to pressure; communication skills; flexibility/adaptability etc. (70%). The hotel or any other tourism business is expected to fill in and submit to the university a detailed questionnaire (Log Book) regarding the performance of the student. In addition, students will also be assessed for their written report and oral presentation on their chosen topic (30%). Instructors of this course should also visit students at their place of work (at least once during their Internship). This will give a chance to instructors to observe their students "on the job" as well as get feedback from their immediate supervisors. Moreover, students will definitely appreciate a visit by their instructors. Recent developments and contemporary issues pertaining to the subject-matter of the course should be discussed. **Teaching** Face-to-Face and On-the-Job Methodology Bibliography N/A Assessment 70% Performance on the job 30% Assignments 100% Total Language **English**