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| **Course** | **Intership** | | | |
| Business | Semester | ECTS | Code |
| OBLIGATORY (O) | 6 | 4 |  |
| **Lecturer of the subject** | Prof. Asst. Dr. Medin Zeqiri  Msc.Luljeta Ajdini | | | |
| **Subject assistant** |  | | | |
| **Goals and Objectives.** | Purpose: During the professional practice, students will know the basic issues by relating it to the theoretical part.    Students will have the opportunity to engage academically with issues related to their specialization and experience a practical placement.  Objectives: Collaborating with a mentor and under the supervision of technologists, nutritionists and quality managers in food industries and other food-related institutions, students will complete 120 hours of internship during the semester, with a variety of institutions to choose from. | | | |
| **Learning outcomes** | The internship is intended to enable the successful use of the knowledge acquired in the theoretical courses in a context where students will develop professional skills. In order to meet the requirements, they will be able to understand the development of practice in the industry, to see closely how an industry works, which will also serve you in their professional preparation.  After the successful completion of the internship, the students, the knowledge acquired in theoretical courses in a context, the students will develop their professional skills, also during the internship, the students will also understand the legal and regulatory aspect of an institution, organization, company, industry or health, sports institution , institutes, etc. | | | |
| **Alignment of course learning outcomes with program learning outcomes.** | 1. Application of theoretical knowledge:  o The Bsc program focuses on the application of basic methods and basic knowledge of the food industries.  o Knowledge management course: Emphasizes critical thinking of models, theories and frameworks in the industry.  2. Development of practical skills:  o Bsc Program Includes understanding of management and organizational theory, challenges in the food industry, food, quality, food safety, sensory analysis, production, raw materials, processing, storage, packaging, distribution, food standards, good production practices, my hygienic practices, waste, environment, innovations, etc. | | | |
| **Course Content** | **Course plan** | | | **Week** |
| Selection of the first institution for practice | | | 1 |
| Selection of the second institution for practice | | | 2 |
| Selection of the third institution for practice | | | 3 |
| Practical work | | | 4 |
| Practical work | | | 5 |
| Practical work | | | 6 |
| Consultations | | | 7 |
| Providing evidence forms that have completed internships | | | 8 |
| Providing presentations in power point for the practices carried out | | | 9 |
| Assessment and control of presentations | | | 10 |
| Consultations | | | 11 |
| Assessment and control of presentations | | | 12 |
| Consultations | | | 13 |
| Consultations | | | 14 |
| Final assessment | | | 15 |
| **Literature** | 1.Institution relevant to food and food industry | | | |
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