



## **CATALOGUE OF KNOWLEDGE**

### **1. NAME: PRACTICAL TRAINING (PE)**

### **2. GENERAL OBJECTIVES**

The general objective of practical training is:

- to communicate orally and in writing,
- to plan, prepare, implement and control one's own work and the work of a team,
- to use energy efficiently,
- rational and environmentally friendly technology,
- to protect health and the environment and to comply with good hygiene practice,
- to use ICT technology.
- to prepare diploma work

### **3. SUBJECT-SPECIFIC COMPETENCES**

In addition to the generic competences, the practical training provides the student with the following competences:

- control and evaluate the quality of materials, raw materials, intermediate and final products,
- ensuring product safety and traceability and keeping appropriate documentation,
- following the recommendations for the preparation of health-friendly food,
- participating in the development of new products, technologies, methods and procedures, - protecting health and the environment and complying with good hygiene practice,
- solving problems and accepting responsibility,
- planning, organising working and seeking modern ways of working,
- practical study of different technologies and procedures, and participation in real-life situations,
- complying with regulations and internal instructions and participating in internal control.

### **4. OPERATIVE OBJECTIVES**

<b>INFORMATIVE OBJECTIVES</b>	<b>FORMATIVE OBJECTIVES</b>
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<p>Student</p> <ul style="list-style-type: none"> <li>- learns about the company's development objectives,</li> <li>- knows how the company is connected to the environment.</li> </ul>	<p>Student</p> <ul style="list-style-type: none"> <li>- observes and evaluates the performance of companies,</li> <li>- lists the partners of enterprises,</li> <li>- analyses the vision and development plans of companies,</li> </ul>
<p><b>Legislation, standards and regulations</b></p> <ul style="list-style-type: none"> <li>- understands applicable legislation and work-related regulations.</li> </ul>	<ul style="list-style-type: none"> <li>- complies with applicable law; and internal rules,</li> </ul>
<p><b>Technology and nutrition</b></p> <ul style="list-style-type: none"> <li>- identifies the manufacturing processes of different food products,</li> </ul>	<ul style="list-style-type: none"> <li>- plans and manages his/her own work and that of his/her team,</li> <li>- participates in the maintenance of machinery and equipment,</li> </ul>

<ul style="list-style-type: none"> <li>- identifies the basic and complementary raw materials used to make different products,</li> <li>- defines the principle of operation of machinery and equipment,</li> <li>- knows how to maintain technological equipment, plant and machinery,</li> <li>- keeps abreast of new developments in the professional field.</li> </ul>	<ul style="list-style-type: none"> <li>-participates in the preparation of various food products and dishes,</li> <li>-participates in menu planning, monitors and records technological parameters in the production of products and completes the required documentation,</li> <li>-operates various machines and devices, follows technological schemes and plans.</li> </ul>
<p><b>Control</b></p> <ul style="list-style-type: none"> <li>- understands the importance of and methods for checking the suitability of food products and dishes,</li> <li>- is familiar with the requirements for ensuring personal hygiene and premises and equipment hygiene,</li> <li>- understands the importance of the preparation of different reports.</li> </ul>	<ul style="list-style-type: none"> <li>-analyses the suitability of products,</li> <li>-carries out chemical, sensory, microbiological and physical analyses of raw materials and products and assesses the suitability of products,</li> <li>-observes good hygiene practice in the establishment,</li> </ul>

	-takes care of his/her own personal hygiene and maintains the hygiene of working areas, installations and machinery,
<b>Marketing</b> <ul style="list-style-type: none"> <li>- describes the factors influencing the choice of a particular type of packaging,</li> <li>- knows the conditions for selling the product,</li> <li>- identifies the laws and methods of marketing,</li> <li>- knows the types and methods of internal and external transport,</li> <li>- knows the accompanying documentation.</li> </ul>	participates in the preparation of products for the market and justifies the choice of packaging materials,
<b>Diploma work</b> <ul style="list-style-type: none"> <li>- follows the work of the company and looks for a topic for his/her thesis,</li> <li>- communicates with colleagues and chooses a thesis supervisor in the company.</li> </ul>	<ul style="list-style-type: none"> <li>-chooses a topic for his/her thesis,</li> <li>-draws up a diploma work proposal,</li> <li>-carries out the practical part of the dissertation,</li> <li>-prepares a written report on the results of the accomplished work.</li> </ul>

## 5. STUDENT OBLIGATIONS AND SPECIFIC FEATURES OF IMPLEMENTATION

- at least 80% attendance at the practical training is compulsory,
- study of literature,
- the student produces a written assignment and defends it with the PE lecturer.

Specificity in performance: work in food and nutrition establishments or food and nutrition related establishments.