



## 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.

### 3. SUBJECT-SPECIFIC COMPETENCES

In addition to the generic competences, the practical training provides the student with the following competences. He/she:

- studies jobs, tasks and procedures in production,
- perceives problems and takes responsibility,
- plans or searches for modern forms of work,
- organises work in enterprises,
- observes and studies different technologies and processes and real-life situations,
- integrates into the work of the enterprise and identifies professional and organisational work areas,
- identifies different types of documentation and their importance.

### OPERATIVE OBJECTIVES

INFORMATIVE OBJECTIVES	FORMATIVE OBJECTIVES
<p>Student</p> <p><b>Company organisation and operations</b></p> <ul style="list-style-type: none"> <li>- learns about the different areas of work in one or more work organisations,</li> <li>- understands the different ways in which companies are organised,</li> <li>- understands the development objectives of a company,</li> <li>- understands the links between the enterprise and its 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>Business economics</b></p> <ul style="list-style-type: none"> <li>- understands the importance of work preparation,</li> <li>- knows the reproductive materials and handles them appropriately,</li> <li>- knows the different types of costs in production,</li> </ul>	<ul style="list-style-type: none"> <li>- calculates the price of products,</li> <li>- supports the economical use of energy, raw materials and time,</li> <li>- participates in the procurement and storage of raw materials and products,</li> </ul>
<p>- understands the principles of economy.</p>	
<p><b>Environmental protection</b></p> <ul style="list-style-type: none"> <li>- learns about ecological and hygiene regulations and measures,</li> <li>- knows the basic laws of waste management and the basic principles of environmental protection.</li> </ul>	<ul style="list-style-type: none"> <li>- takes account of ecological and hygiene measures,</li> <li>- classifies and disposes of waste,</li> </ul>
<p><b>Planning and documentation</b></p> <ul style="list-style-type: none"> <li>- knows the information technology used in the company,</li> <li>- understands the importance of using computer and ICT technology in business.</li> </ul>	<ul style="list-style-type: none"> <li>- uses hardware and software</li> <li>- uses information technology, monitors innovations and participates in the development of new products,</li> <li>- produces a written report on his/her work,</li> <li>- justifies observations and makes suggestions for improvements,</li> </ul>
<p><b>Safety at work</b></p> <ul style="list-style-type: none"> <li>- knows the regulations and measures in the field of occupational safety and fire safety.</li> </ul>	<p>complies with occupational health and safety and fire safety measures,</p>
<p><b>Preparation and management of works</b></p> <ul style="list-style-type: none"> <li>- understands the technological schemes and plans,</li> </ul>	<ul style="list-style-type: none"> <li>- meets the required documentation,</li> <li>- records and updates production documentation,</li> <li>- participates in the receipt and release of goods from warehouses,</li> </ul>



<p><b>Technological procedures</b></p> <ul style="list-style-type: none"> <li>- knows the operation and use of measuring devices,</li> <li>- understands the need for regular maintenance of machinery and equipment,</li> <li>- recognises the manufacturing processes of different food products,</li> <li>- makes judgements on the appropriateness of work procedures and optimisation of the work process,</li> </ul>	<ul style="list-style-type: none"> <li>- monitors and records the technological parameters used in the manufacture of products,</li> <li>- analyses the suitability of work procedures and optimises the work process, complies with the prescribed documentation,</li> <li>- observes the good hygiene practice in the company,</li> <li>- draws up a written report on the work, justifies observations and makes suggestions for improvement</li> </ul>
<p><b>Nutrition and health</b></p> <ul style="list-style-type: none"> <li>- knows the composition of foods and the importance of specific nutrients for health,</li> <li>- identifies the production processes of different food products and dishes,</li> <li>- keeps abreast of new developments in the professional foodstuffs.</li> </ul>	<ul style="list-style-type: none"> <li>- participates in the preparation of various food products and dishes participates in menu planning, takes care of his/ her own personal hygiene, and the hygiene of workes, work areas, devices and machinery</li> <li>- monitors and records technological parameters in the manufacture of products and completes the prescribed documentation,</li> <li>- operates various machines and devices,</li> <li>- follows technological schemes and plans.</li> </ul>

#### **4. STUDENT OBLIGATIONS AND SPECIFIC FEATURES OF IMPLEMENTATION**

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

Specific performance requirements: work in food and nutrition establishments, or in food and nutrition-related establishments.