

**Subject card**

<b>Subject name and code</b>	Professional training, PG_00144871						
<b>Field of study</b>	Tourism and Hospitality						
<b>Date of commencement of studies</b>	October 2023	<b>Academic year of realisation of subject</b>			2024/2025		
<b>Education level</b>	Master's studies	<b>Subject group</b>			Obligatory subject group in the field of study Humanistic-social subject group		
<b>Mode of study</b>	full-time studies	<b>Mode of delivery</b>			at the university		
<b>Year of study</b>	2	<b>Language of instruction</b>			English		
<b>Semester of study</b>	4	<b>ECTS credits</b>			2.0		
<b>Learning profile</b>	academic	<b>Assessment form</b>			credit		
<b>Conducting unit</b>							
<b>Name and surname of lecturer (lecturers)</b>	<b>Subject supervisor</b>		dr Julia Ziółkowska				
	<b>Teachers</b>		dr Julia Ziółkowska				
<b>Lesson types</b>	<b>Lesson type</b>	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	<b>Number of study hours</b>	0.0	60.0	0.0	0.0	0.0	60
	E-learning hours included: 0.0						
<b>Learning activity and number of study hours</b>	<b>Learning activity</b>	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	<b>Number of study hours</b>	60		0.0		0.0	60
<b>Subject objectives</b>	The aim of this subject is to enhance the knowledge gained during studies and understand the specifics of various job roles. It focuses on developing essential skills for future professional work by merging theoretical knowledge with practical application. Students gain hands-on experience in their chosen specialty, improve organizational skills, teamwork, time management, and responsibility. It also helps them explore their potential in the labor market, establish professional contacts, and prepare for their diploma thesis.						

Learning outcomes	Course outcome	Subject outcome	Method of verification
		Knows and understands the principles of creating and developing individual entrepreneurship; chooses and applies the knowledge gained during studies in the field of tourism and hospitality, allowing for effective work, as well as self-development and development of the enterprise or institution with the awareness of responsibility for the impact on the natural environment, local community and culture	[SU7] entries and opinions in the internship diary
		properly selects information in order to gain knowledge and, using his knowledge, can identify regularities and draw conclusions regarding the causes and effects of mutual relations between the tourism sector and the natural environment, economy and social conditions;	[SU7] entries and opinions in the internship diary
		selects appropriate research methods and tools for a given company/institution to solve tasks and problems resulting from the volatility of phenomena that affect tourism;	[SU7] entries and opinions in the internship diary
		plans and organizes their own and other people's development aimed at achieving the intended goals related to a professional or scientific career;	[SU7] entries and opinions in the internship diary
		is ready to critically assess the level of his knowledge and the possibility of using it in professional work; working in a group, identifies gaps in knowledge and skills and assesses the usefulness of one's own work in various positions in the company;	[SU7] entries and opinions in the internship diary
	is ready to solve problems in the field of tourism in an entrepreneurial way, cooperating with various economic and administrative entities	[SU7] entries and opinions in the internship diary	
Subject contents	The scope of work and responsibilities during the professional practice depends on the specificity of the company and the host institution		
Prerequisites and co-requisites	knowledge, skills and competences consistent with the learning outcomes of the major. the ability to find a place of practice and obtain the consent of the company, prepare the necessary documents and meet formal requirements		
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
	Completed practice log signed by the supervisor	51.0%	50.0%
	Confirmed participation in professional practice for a minimum of 60 hours with signed opinion from the placement	51.0%	50.0%
Recommended reading	Basic literature	Labor law and health and safety regulations	
	Supplementary literature	Labor law and health and safety regulations	
	eResources addresses		
Example issues/ example questions/ tasks being completed			
Work placement	Not applicable		

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