

Teaching Guide 2018/2019

Internships

Master in Hospitality Management





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Internships

Internship

Module: External internships

Subject: Internship Mode: Mandatory

Number of academic credits: 20 ECTs

Term: 2nd Semester

Coordinators: PhD Maria Dolores Gil Quiles and PhD. Ginesa Martínez del Vas.

Email: mdgil@ucam.edu; gmvas@ucam.edu

Coordinator office hours: From 10:00 am to 1:00 pm Module Coordinator: PhD. María Dolores Gil Quiles

Brief description

The external placement module consists of a period of practical training in which the student in situ will put into practice the contents of the compulsory modules. The placement will be supervised by an internal tutor and an external tutor of the company.

Previous requirements

In order to maximize learning outcomes of this subject, students should have prior knowledge of hospitality management. It is assumed that the student has been acquiring these skills throughout this course.

Objectives

- 1. To offer students the opportunity to put into practice theoretical content imparted throughout the master.
- 2. Bring the business world to the students and provide a realistic view of the hospitality industry.

Competences and leaning results

General Competences

- G1: Acquire the ability to manage and run hotels and restoration integrated in the current work scenery.
- G2: Acquire advanced knowledge to answer the demands of the hotel market.
- **G3:** Develop abilities to promote and manage and continuous change. Promote abilities key to improve management and business competition.
- **G4:** Go deep in the knowledge of the different areas of hotel corporations within a global focus.



Specific Competences

- E. 21 Apply the knowledge acquired in the Master course in the different aspects of the hotel and restoration corporations' management.
- E. 22 Knowledge of management in hotel and restoration corporations' labor market.
- E. 23 Integration in the labor atmosphere by trying out and knowing the dynamics of work in this field.

Methodology

	Hours	Contact hours	Independent study work
Internship	466.5	466.5 (93.33%)	
Internship report	33.5		33.5 (6.67 %)
TOTAL	500	466.5	33.5

Related disciplines

The interships is related to the compulsory subjects of the curriculum.

Assessment system

- Trainee's report (60% Final grade) students must submit a report wherein they will give a brief description of the enterprise where they carried out the placement: business model, organization of activity, SWOT analysis. At the same time they will describe the functions and tasks they carried out and their contribution to the company.
- Internship report (40% Final grade): the report of the tutor of the company will be assessed.
 It will detail the tasks performed by the student, their contribution to the enterprise, their level of commitment and their capacity to integrate.