SCHOOL	I EACHLEV OF E	NIVIDONIA ENT			
ACADEMIC UNIT	FACULTY OF ENVIRONMENT				
	FOOD SCIENCE AND TECHNOLOGY UNDERGRADUATE				
LEVEL OF STUDIES		JATE	CENTER		
COURSE CODE	ПРАКТ		SEMESTER	8	
COURSE TITLE	Traineeship				
if credits are awarded for separate components of the course, e.g. lectures, laboratory exercise, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits		WEEKLY TEACHING HOURS	G CREDITS		
		Total	2	2	
Add rows if necessary. The organisation of teaching and the teaching					
methods used are described in detail at (d).					
COURSE TYPE General background, special background, specialised general knowledge, skills development	Special Background, skills development				
PREREQUISITE COURSES:	Students are allowed to perform the 2-month internship under the following prerequisites: (a) To have enrolled in the 6 th or higher semester of their studies (Exceptions apply in the event that the internship will be carried out abroad, via Erasmus+ whereby the application can be submitted in the 5 th semester) (b) To have successfully passed at least 50% of the total courses of the initial six (6) semesters of the curriculum, among them in seven (7) of the 14 specialization courses presented above: Food Processing I Food Analysis Food Microbiology Food Engineering Food Chemistry Food Biotechnology Food Processing II Fruits and Vegetables Science and Technology Milk and Milk Products Science and Technology Industrial Fermentations Instrumental Food Analysis Cereals and Cereal Products Science and Technology Elective course from groups A, B or C				

LANGUAGE OF INSTRUCTION and	Greek/English
EXAMINATIONS:	
IS THE COURSE OFFERED TO	Yes (Greek/English)
ERASMUS STUDENTS	
COURSE WEBSITE (URL)	

LEARNING OUTCOMES

Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area
- Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B
- Guidelines for writing Learning Outcomes

Upon the successful completion of the 2-month internship, students will be able to:

- Develop cooperation and teamwork skills through cooperation with other staff of the employment agency
- Apply at a professional level all the tools and techniques learned during his/her studies
- Understand the rules and principles governing a working environment
- Develop/improve his/her professionalism
- Prepare for the professional environment

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology Adapting to new situations
Decision-making

Working independently

Team work
Working in ar

Working in an international environment Working in an interdisciplinary environment Production of new research ideas Project planning and management

Respect for difference and multiculturalism

Respect for the natural environment

Showing social, professional and ethical responsibility and sensitivity to gender issues

Criticism and self-criticism

Production of free, creative and inductive thinking

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Others...

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- 1. Adapting to new situations
- 2. Decision-making
- 3. Working independently
- 4. Criticism and self-criticism
- 5. Production of free, creative and inductive thinking
- 6. Search for, analysis and synthesis of data and information, with the use of the necessary technology
- 7. Project planning and management
- 8. Team work
- 9. Respect for difference and multiculturalism
- 10. Respect for the natural environment
- 11. Showing social, professional and ethical responsibility and sensitivity to gender issues
- 12. Criticism and self-criticism