

LAUREA UNIVERSITY OF APPLIED SCIENCES

Complementary competence (bachelor's studies), Services, TOP218SY

Operating environment

COMPLEMENTARY COMPETENCE IN BACHELOR'S DEGREE PROGRAMMES

Elective studies compiled into modules

Elective studies are a part of completing a university of applied sciences degree. Complementary modules make it possible to deepen or extend your knowledge. The modules being offered at each campus are listed separately.

The modules comprise competence areas. A module typically includes at least two study units, but alternatively competence can also be developed in projects. Credits can also be gained through recognition of prior learning or demonstrations.

Complementary competence modules are also well-suited for further education for those students, who have completed a degree. Graduates can enrol in them as students of the Open University of Applied Sciences.

Modules further competency in a subject area

The scope of a module is 15 - 30 credits. Complementary competence modules support individual study paths and competence. Complementary competence modules that are compatible with the student's professional goals can include in his/her degree. The compatibility of the elective studies with the degree will be subject to prior agreement with the teacher tutor.

Learning is made relevant to workplace development and the student's personal goals. The learning outcomes specified for the modules build on future workplace needs and Laurea's focus areas.

Completion of studies

Campus-specific offering describes what studies the campus has planned to offer over the course of a degree programme. Not all courses are held every year, rather a new list of available courses is planned and published each academic year according to demand.

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits. The study unit implementation plans specify the objectives, content and implementation form of the studies. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case.

The modules have been designed so that they can mainly be completed in the course of one or two semesters. Studies can be implemented either in Finnish or in English. The language of the implementation is decided for each semester and is visible in the study unit/project offer.

In order for a student to further their competency, we recommend that the student selects entire modules, but it is also possible for a student to select individual study units or projects from modules.

Flexible Possibilities for Completing Attainments and Specialising

Any studies in an institution of higher education can be counted as advanced competency. In addition to complementary competence studies presented in the curriculum the student can for example

- select complementary competence studies offered on Laurea's different campuses
- select a core competence module in another degree programme as their advance competency
- select studies from the common study offering gathered by Laurea, Haaga-Helia UAS and Metropolia UAS

Curriculum Development

The offering of the complementary modules is constantly under development to match the requirements of the working life and thus the offering may change during the studies. Up to date plans on the available advanced competency modules will be published each academic year.

1. year

Y	CORE COMPETENCE	
T	COMPLEMENTARY COMPETENCE	140
A920	COMPLEMENTARY COMPETENCE IN HOSPITALITY MANAGEMENT	
A817	TOURISM SERVICE DEVELOPER	
A9182	Tourism Marketing	
A9183	Planning and Development in Tourism	
A9337	Discovering Tourism	5
A9346	Hotel Management	10
01473	Business Online Visibility	
A9448	Resettjänster i turistbranschen i Norden (Travel Services in Tourism Field in Nordic Countries)	
A820	INNOVATING FOOD SERVICES	
A9219	Current Issues and Future Trends in Hospitality Field	5
A9220	Developing Food Services into an Experience	
A9221	Food and Beverages	5
A9222	Food for Health	5
A9223	Developing Sensory Quality of Food Services	
A9400	Food event production	
R0382	Food and Food Services Safety	
A821	PRODUCER OF EVENT SERVICES	
A9348	Developing Conference and Congress Services into an Experience	
A9262	Event Management	10
A9234	Developing Event Production by Service Design	
A9235	Event Safety and Security	
A878	PRODUCER OF EVENT SERVICES	
A9379	Developing Conference and Congress Services into an Experience	10
A9433	Developing Event Production by Service Design	
A9434	Event Safety and Security	
A9435	Event Management	10
A917	ENTREPRENEURIAL PROJECTS	
A9494	Individual Development Project in the Hospitality Field	
A9495	Development Project in a Team in the Hospitality Field	
A9496	Innovation Project	
A921	COMPLEMENTARY COMPETENCE IN SECURITY MANAGEMENT	
A911	RISK MANAGEMENT	
A9488	Security and Safety Management as Part of a Risk Management Process	10
A9490	Security and Safety Management as Part of Risk Management Process	
A9491	Business Continuity Planning	5
A9489	Managing Environmental Security	
A9492	Environmental Safety Management	5

A915	CORPORATE SECURITY AND SAFETY OPERATIONS	
A9422	Occupational Safety and Security Operations	10
A9500	Occupational Safety and Personnel Security	10
A9442	Safety of Products and Services	
A9443	Safety of Products and Services	
A9424	Physical Security	
A9501	Physical Security	
A913	SECURITY IN AN OPEN SOCIETY	
A9497	Internal Security	
A9502	Internal Security	10
A9498	Crime Prevention	5
A9503	Crime Prevention	5
A9499	International Security	5
V140	COMPELEMENTARY COMPETENCE IN BEAUTY CARE	
R080	COSMETICS PRODUCT	
R0393	Cosmetics Laboratory	5
R0394	Cosmetics Brand	
R081	RAW MATERIALS IN COSMETICS	
R0395	Knowledge of Raw Materials	
R0396	From an Idea into a Product	5
R082	WELL-BEING AT THE INTERFACES OF COSMETICS	
R0397	Dietary Supplements in Cosmetics	
R0398	Coaching Supervisory Work	5
R0399	Cosmetics Today	
R020	OTHER COMPLEMENTARY COMPETENCES	
		140

A920 COMPLEMENTARY COMPETENCE IN HOSPITALITY MANAGEMENT, 0 cr

Description:

See the modules below. Please note that not all are offered in English.

A817 TOURISM SERVICE DEVELOPER, 30 cr

Description:

The objective of the module is to develop competencies in tourism services.

After completing the module, the student will be able to apply business thinking in tourism services. He/she will be able to develop customer-oriented services and processes in a hotel in accordance with quality guidelines. He/she will have an overall understanding of the travel and tourism sector. He/she will deepen his/her understanding with respect to marketing strategies in tourism services. He/she will be able to forecast future trends in planning and development.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Leppävaara: Marjaana Salomaa

A9182 Tourism Marketing, 5 cr

The student is able to:

The student is able to:

- analyze the marketing environment of the tourism sector
- plan and design experiential marketing strategies
- apply co-marketing in a digital environment with partners

A9183 Planning and Development in Tourism, 10 cr

The student is able to:

The student is able to:

- analyse tourism research
- apply future research methods in planning and developing tourism services
- implement co-creation methods with network partners in development

A9337 Discovering Tourism , 5 cr

The student is able to:

The student is able to:

- define tourism as a part of the global economy
- analyse the tourism sector

A9346 Hotel Management, 10 cr

The student is able to:

The student is able to:

- describe the business idea and model of a hotel
- identify and analyze hotel operations, functions and services
- practice front-line and back-office operations
- plan operations from the management perspective

01473 Business Online Visibility, 5 cr

The student is able to:

Managing online visibility and presence with interesting and engaging contents is one of the major issues in digital marketing. During this course we study different aspects of this and students learn to produce, publish and manage online content from the business perspective and understand the importance of stories, product information, multimedia content, and other online content in creating an online presence for a tourism business. After successful completion of the course the student

- knows different methods to do pre-research of social media visibility, target groups etc.
- can use keywords in effective marketing and social media contents
- is able create a paid campaign in internet and social media
- analyzes the success of social media efforts and gives grounded solutions based on them
- manages social media channels and contents in co-operation with customers

A9448 Resetjänster i turistbranschen i Norden (Travel Services in Tourism Field in Nordic Countries), 5 cr

The student is able to:

The student is able to

- discern tourism trends in Nordic countries
- develop tourism service ideas suitable for Nordic countries

A820 INNOVATING FOOD SERVICES, 30 cr

Description:

The objective of the module is to develop competencies to innovate food services.

After completing the module, the student will be able to develop food services in a multisensory and customer-oriented manner while taking into account current trends. The student will be able to understand the risks related to food in food production services. He/she will be able to apply sensory evaluation methods in developing food products.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

A9219 Current Issues and Future Trends in Hospitality Field, 5 cr

The student is able to:

The student is able to:

- develop his/her current skills and competences with respect to Hospitality Management
- apply current issues and future trends when organizing and developing services

A9220 Developing Food Services into an Experience , 10 cr

The student is able to:

The student is able to

- recognize the importance of customer experience and trends in developing food services towards a peak experience
- plan, implement, analyze and develop food services and concepts responsibly for different customer segments
- implement a development process while taking quality criteria into consideration

A9221 Food and Beverages , 5 cr

The student is able to:

The student is able to:

- introduce the food cultures of Finland and other countries
- recognize different kinds of food habits and their background
- plan and choose proper food and drink assortments for different kinds of events and purposes
- act responsibly in food and drink service processes

A9222 Food for Health , 5 cr

The student is able to:

The student is able to:

- recognize the risks related to food and food services
- evaluate the newest food trends
- implement and develop a healthy and safe food production process in a customer-oriented manner

A9223 Developing Sensory Quality of Food Services , 5 cr

The student is able to:

The student is able to:

- compare food products and portions from the viewpoint of sensory characteristics
- apply sensory evaluation methods in developing the attributes of a food product and portion
- develop multisensory food services

A9400 Food event production, 5 cr

The student is able to:

The student is able to

- to develop and implement food services and service processes as part of a food event?
- to develop a food product through product development
- to develop the knowledge about organizing food events
- to develop customer experience as part of a food event

Contents of the study unit:

- Service Design methods
- product testing
- customer experience and feedback
- using social media as a part of food event and learning
- learning diary

Previous studies:

Laatu ravitsemuspalveluissa

R0382 Food and Food Services Safety , 5 cr

The student is able to:

The student is able to:

- apply knowledge of legislation related to food and food services
- describe the effects of microbiological, chemical and other risks related to food production
- amend corrective actions to company's quality control system and processes

Previous studies:

Previous studies: A9467 Quality in foodservices and A9146 Developing Service Systems -courses or equivalent competences.

A821 PRODUCER OF EVENT SERVICES, 30 cr

Description:

The objective of the module is to develop competencies in planning and production related to event services.

After completing the module, the student will be able to plan, implement, manage, evaluate and develop customer-oriented event services profitably and safely while offering peak experiences in cooperation with the customers by using service design methods.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Leppävara: Kaija Meriläinen

A9348 Developing Conference and Congress Services into an Experience , 10 cr

The student is able to:

The student is able to

- analyze the experience of a service from the viewpoint of a customer
- plan and implement international customer-oriented conference and congress services
- apply service design methods in the development towards peak experience
- implement a service as a conceptualization process
- analyze the value of an experience for the customer and the service provider

A9262 Event Management, 10 cr

The student is able to:

- plan and implement a customer-oriented event as a service concept
- manage the implementation process of an event in a goal-oriented and responsible manner
- evaluate an event from different perspectives (goals, financing, functionality, customer satisfaction)

A9234 Developing Event Production by Service Design , 5 cr

The student is able to:

The student is able to

- interpret customer needs and trends as a basis of development
- develop the production process and production steering methods of an event
- apply service design methods in development

A9235 Event Safety and Security, 5 cr

The student is able to:

The student is able to

- recognize and define the regulations and risks related to event safety and security
- plan and implement a safety and security plan for an event
- produce a safe and functional space plan for an event

A878 PRODUCER OF EVENT SERVICES, 30 cr

Description:

The objective of the module is to develop competencies in planning and production related to event services.

After completing the module, the student will be able to plan, implement, manage, evaluate and develop customer-oriented event services profitably and safely while offering peak experiences in cooperation with the customers by using service design methods.

Responsible persons:

Leppävaara: Kaija Meriläinen

A9379 Developing Conference and Congress Services into an Experience, 10 cr

The student is able to:

The student is able to

- analyze the experience of a service from the viewpoint of a customer
- plan and implement international customer-oriented conference and congress services

- apply service design methods in the development towards peak experience
- implement a service as a conceptualization process
- analyze the value of an experience for the customer and the service provider

A9433 Developing Event Production by Service Design, 5 cr

The student is able to:

- interpret customer needs and trends as a basis of development
- develop the production process and production steering methods of an event
- apply service design methods in development

A9434 Event Safety and Security, 5 cr

The student is able to:

- recognize and define the regulations and risks related to event safety and security
- plan and implement a safety and security plan for an event
- produce a safe and functional space plan for an event

A9435 Event Management, 10 cr

The student is able to:

- plan and implement a customer-oriented event as a service concept
- manage the implementation process of an event in a goal-oriented and responsible manner
- evaluate an event from different perspectives (goals, financing, functionality, customer satisfaction)

A917 ENTREPRENEURIAL PROJECTS, 15 cr

Description:

After completing the module student is able to evaluate and develop their own entrepreneurial projects. Students develop the capacity to innovate the activities of business projects in the hospitality field.

The aim is that student is able to understand the requirements and the needs of agile projects development. The student will be able to act in changing project environments and to comprehend the responsibilities and roles of other project actors.

Responsible persons:

Sirkka Antinluoma

A9494 Individual Development Project in the Hospitality Field, 5 cr

The student is able to:

Student is able to:

- recognize and develop their own competence and evaluate competence required in entrepreneurial projects
- carry out own development project applying the newest existing knowledge
- building and strengthen own professional network in the hospitality field

A9495 Development Project in a Team in the Hospitality Field, 5 cr

The student is able to:

The student is able to:

- develop and strengthen own skills as working a team member in a development project
- recognize and evaluate development projects in the hospitality field
- co-operate with actors in the hospitality field

A9496 Innovation Project, 5 cr

The student is able to:

The student is able to:

- generate innovative ideas when developing entrepreneurial projects
- apply creative problem-solving and develop working methods
- get clear insights of future trends in hospitality fields

A921 COMPLEMENTARY COMPETENCE IN SECURITY MANAGEMENT, 0 cr

Description:

See the modules below. Please note that not all are offered in English.

A911 RISK MANAGEMENT, 15 cr

Description:

This module deals with the content of planning, development and management of corporate security and safety, business continuity and environmental safety management as part of risk management process.

After completing the module the student will be able to define the content of security and safety management, business continuity planning, environmental safety management and risk management according the needs of the organisation and the customer value chain. He/she can apply requirements set by legislation, directives and guidelines related to security and safety and business continuity planning, environmental safety management and risk management. The student is able to apply enterprise risk management methods to identify, evaluate and manage risks. He can plan, develop and evaluate security and safety management, business continuity planning and environmental safety management as part of risk management process. Furthermore, he/she is able to analyse and develop security and safety culture as part of organizational culture.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Leppävaara: Soili Martikainen

A9488 Security and Safety Management as Part of a Risk Management Process, 10 cr

The student is able to:

The student is able to:

- apply requirements set by legislation, directives and guidelines regarding security and safety management and risk management
- apply enterprise risk management methods to identify, evaluate and manage risks

- create a security and safety management system and evaluate and develop security and safety management as part of risk management process
- create operational security and safety models for crises, disturbances and exceptional circumstances
- analyse and develop security and safety culture as part of organizational culture

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakson R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9490 Security and Safety Management as Part of Risk Management Process, 10 cr

The student is able to:

The student is able to:

- apply requirements set by legislation, directives and guidelines regarding security and safety management and risk management
- apply enterprise risk management methods to identify, evaluate and manage risks
- create a security and safety management system and evaluate and develop security and safety management as part of risk management process
- create operational security and safety models for crises, disturbances and exceptional circumstances
- analyse and develop security and safety culture as part of organizational culture

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can

acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 cr.

A9491 Business Continuity Planning, 5 cr

The student is able to:

The student is able to:

- apply requirements set by legislation, directives and guidelines regarding business continuity and supply chain security
- identify critical business operations and their needs for BCP through the customer value chain
- apply risk management methods to identify, evaluate and manage operative business continuity and supply chain risks through the customer value chain
- create and develop operational models, plans and guidelines for business continuity management and supply chain security

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A9489 Managing Environmental Security, 5 cr

The student is able to:

Students are able to

- apply legislation on environmental management and the most frequently encountered instructions and requirements relating to it
- apply methods for environmental impact identification and assessment
- create and develop and operating models and guidelines for environmental security management

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakso R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9492 Environmental Safety Management, 5 cr

The student is able to:

The student is able to

- apply requirements set by legislation, directives and guidelines regarding environmental safety management
- apply a variety of methods to identify and evaluate environmental impact
- create and develop operational models, plans and guidelines for environmental safety management

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A915 CORPORATE SECURITY AND SAFETY OPERATIONS, 15 cr

Description:

This module deals the elements of security and safety, risk management methods, development, and relationship between business operations and elements of security and safety on corporations and organisations.

After completing the studies the student is able to define the contents of the elements of security and safety according to the needs of organisation. He/she can apply requirements set by legislation, directives and guidelines. He/she is also able to apply risk management methods to identify, evaluate and manage risks. The student is able to develop security and safety in each element in cooperation with own and associate organisations.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Leppävaara: Kaci Bourdache

A9422 Occupational Safety and Security Operations, 10 cr

The student is able to:

The student is able to:

- apply the requirements set by legislation, directives and guidelines concerning occupational safety and personnel security
- apply risk management methods to identify, evaluate and manage occupational safety and personnel security risks
- create and develop operational models, plans and guidelines according to the needs of the organisation
- carry out constant surveillance and evaluation of working conditions and level of safety and security

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakson R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9500 Occupational Safety and Personnel Security, 10 cr

The student is able to:

The student is able to:

- apply the requirements set by legislation, directives and guidelines concerning occupational safety and personnel security
- apply risk management methods to identify, evaluate and manage occupational safety and personnel security risks
- create and develop operational models, plans and guidelines according to the needs of the organisation
- carry out constant surveillance and evaluation of working conditions and level of safety and security
- develop safety and security know-how and culture in an organization

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A9442 Safety of Products and Services, 5 cr

The student is able to:

Student is able to:

- apply the requirements set by legislation, directives and guidelines concerning safety of products and services
- apply risk management methods to identify, evaluate and manage risks related to products and services
- create and develop operational models, plans and guidelines for safe use of products and safe service production

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakson R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9443 Safety of Products and Services, 5 cr

The student is able to:

Student is able to:

- apply the requirements set by legislation, directives and guidelines concerning safety of products and services
- apply risk management methods to identify, evaluate and manage risks related to products and services
- create and develop operational models, plans and guidelines for safe use of products and safe service production

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A9424 Physical Security, 5 cr

The student is able to:

The student is able to

- apply the requirements set by legislation, directives and guidelines concerning physical security
- apply risk management methods to identify, evaluate and manage crime risks and vulnerabilities in facilities and operations
- key operating principles of physical security solutions

- create and develop physical security operational models, plans and guidelines as a part of facility management

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakson R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9501 Physical Security, 5 cr

The student is able to:

The student is able to:

- apply the requirements set by legislation, directives and guidelines concerning physical security
- apply risk management methods to identify, evaluate and manage crime risks and vulnerabilities in facilities and operations
- key operating principles of physical security solutions
- create and develop physical security operational models, plans and guidelines as a part of facility management

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A913 SECURITY IN AN OPEN SOCIETY, 15 cr

Description:

Module deals with the security challenges of an open society and their solutions in the rapidly changing international environment.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Leppävaara: Lasse Kivinen

A9497 Internal Security, 10 cr

The student is able to:

Students are able to

- define the essence of internal security in an open society
- analyse the internal security status and the environmental factors relating to it
- assess the factors that strengthen or weaken the internal security of a society
- identify the key actors for internal security in a society, their roles and their tasks
- understand the management model and main principles connected with the internal security of a society
- recognise the role that different sectors of society play in internal security as a whole
- make the internal security of a society a part of corporate security
- identify the main national legislation affecting the maintenance and development of internal security
- identify the main supranational legislation affecting the maintenance and development of internal security

- analyse and plan the development of the separate elements supporting the internal security of a society in different organisations

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakson R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9502 Internal Security, 10 cr

The student is able to:

The student is able to:

- describe Internal Security in an open society
- analyze the Internal Security environment
- analyze issues affecting (strengthening or weakening) Internal Security in an open Society
- identify the main governmental organisations, their roles and responsibilities in Internal Security
- describe the national management structure in issues concerning societies internal security
- analyze the cooperation between different organisations and societal sectors in Internal Security
- refer to the main national legislation and documentation concerning Internal Security
- refer to the main EU-level documentation affecting the national internal security
- apply the key elements of domestic security and local security planning

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A9498 Crime Prevention, 5 cr

The student is able to:

Students learn:

- criminology and the fundamentals of crime prevention
- to use different risk assessment methods to identify and assess crime risk
- to work with the organisation and stakeholders
- to draw up a plan to develop crime prevention

Previous studies:

Opintojaksolle ilmoittautuvilla tulee olla turvallisuusalan perusteiden riittävä osaaminen, jonka voi hankkia esimerkiksi suorittamalla opintojakson R0185 Yritysturvallisuuden ja riskienhallinnan perusteet 10 op.

A9503 Crime Prevention, 5 cr

The student is able to:

The student is able to

- explain the basics of Criminology and Crime Prevention
- use different risk-evaluation analysis tools in order to identify and assess crimes threats
- cooperate within an organization and with external stakeholders in crime prevention
- apply the basics of planning and execute Crime Prevention improvement methods
- refer to Crime theories, Criminological knowledge and strategies of crime prevention in the development of personal and communal security
- tell about the latest technology in Crime Prevention

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you

can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

A9499 International Security, 5 cr

The student is able to:

The student is able to

- analyze the international security environment
- describe the major International actors and their roles in international Conflict Prevention
- describe the major Conflict prevention documents and mechanisms, e.g. in the European Union
- is aware of the concept of Comprehensive Crisis Management
- understands the context of Border Security as part of international and national security environment
- identify international mobility and its origins
- analyze current and past International Crisis's using the Conflict Cycle
- analyze the future trends in International Security

Previous studies:

Before enrolling to this study unit, you should have adequate competence level of security management, which you can acquire for example by completing study unit: A9484 Basics of Corporate Security and Risk Management 10 credits.

V140 COMPLEMENTARY COMPETENCE IN BEAUTY CARE, 0 cr

Description:

See the modules below. Please note that not all are offered in English.

R080 COSMETICS PRODUCT, 15 cr

Description:

The objective of the module is for students to get to know the process in which a cosmetics product is created as a result of production and marketing.

On completion of the module, the students understand the factors related to a cosmetics brand from effects of active ingredients in cosmetics to the design process, manufacture and launching of a product. The students acknowledge the significance of packaging for the brand, the consumer and the environment. They are aware of the requirements set by legislation for packaging.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Satu Vuorela

R0393 Cosmetics Laboratory , 5 cr

The student is able to:

Student is able to

- produce some typical cosmetics products
- assess the effectiveness of the cosmetics products she/he has made and draw up a list of ingredients for the cosmetics packaging
- identify the different emulsion types and recognise signs of instability in emulsions
- obtain information about the safety of ingredients
- use information and communication technology in reporting

R0394 Cosmetics Brand , 10 cr

The student is able to:

Student is able to

- analyse cosmetics brands
- combine brand theories with cosmetics marketing
- understand the value of a brand in producing value to customers
- assess the significance of design and technical planning of cosmetics packaging from different points of view
- apply the sustainable development principle
- take into account the significance of packaging and packaging materials for the product, distribution and the environment
- understand the launching process as part of the brand's marketing communications
- apply the competition methods of marketing to the launching process

R081 RAW MATERIALS IN COSMETICS, 15 cr

Description:

The objective of the module is to bring together the students' competence in business and raw materials into a functional whole.

After completing the module, the students will be able to combine their knowledge of the raw materials in cosmetics and marketing of cosmetics products. The students will be able to combine the effectiveness potential of an ingredient with the biochemical structure of the skin and hair. They know how to analyse and realise a cosmetics advertisement where the information related to raw materials is reliable and statements follow the legislation.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Sari Viitala

R0395 Knowledge of Raw Materials , 10 cr

The student is able to:

Student is able to

- produce the key colour cosmetics products
- recognise active raw materials in cosmetic products from different product groups and inform the consumer of how their mechanisms affect skin and hair
- know the challenges the structure of skin poses to absorption of cosmetic products and the possibilities to enhance absorption

- observe the ethical principles of his or her field

R0396 From an Idea into a Product , 5 cr

The student is able to:

Student is able to

- search for and apply the latest trends of the cosmetics industry
- analyse the reliability of the information about a raw material in a cosmetics advertisement
- analyse the marketing solutions, advertising text and visual implementation of a cosmetics advertisement
- plan cosmetics advertising that follows legislation and good advertising practices

R082 WELL-BEING AT THE INTERFACES OF COSMETICS , 15 cr

Description:

The objective of the module is to increase competence so that the students will be able to act as experts at the modern interfaces of cosmetics.

On completion of the module, the students are able to identify dietary supplements aimed at producing a cosmetic effect. The students are proficient in the basics of nutrition and understand the effects of nutrition on the welfare of skin, hair and nails. The students understand the significance of supervisory work in the management of the resources and occupational well-being of personnel.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Jussi Järvi

R0397 Dietary Supplements in Cosmetics , 5 cr

The student is able to:

Student is able to

- perceive the effect of food and nutrition on the well-being of skin, hair and nails
- separate health claims and nutrition claims from one another
- give justifications on the requirements in legislation and scientific research underlying the approval of health claims and nutrition claims

R0398 Coaching Supervisory Work , 5 cr

The student is able to:

Student is able to

- manage his/her own work
- evaluate his/her own strengths and development targets in supervisory work
- understand the responsible and coaching role of supervisory work
- determine the principles of supervisory work and personnel management

- understand the role of supervisory work in occupational well-being

R0399 Cosmetics Today , 5 cr

The student is able to:

Student is able to

- read current news on cosmetics critically
- utilise different channels in keeping up to date on the development of the cosmetics industry
- compile information about cosmetics products and use this as the basis for preparing information that takes the target audience into account
- combine what they have learned in order to become experts in cosmetics

R020 OTHER COMPLEMENTARY COMPETENCES, 15 cr

Description:

The aim of the studies offered in this module is to develop student's basic knowledge and skills. The studies will give basic abilities for the student to be able to manage on his/her studies in his/her field of studies. The student will conduct the appropriate studies from this module according to the initial tests or his/her needs. After completing the studies the student will have gained basic knowledge and skills to develop his/her skills to apply these competences.

Also other studies which develop professional skills can be offered in this module. Studies completed elsewhere can always be placed in this module.

Learning process:

The competences described in the module can be developed either by participating in study units or working in projects. Please note that in some education forms projects are the primary way of gathering credits.

In the projects you participate in the development work of domestic or international businesses and communities and in project work. The language used in the project can be either Finnish or English. Projects can also focus on developing the student's own business. The topic of the project and the competences developed by participating in it will be clarified when the project is added to the study offer. The scope of the project will be agreed on in each case. The competences generated in the projects can partly be included in the learning outcomes of some other module(s) and thus the credits can be divided between several modules.

Responsible persons:

Hyvinkää, sote: Terhi Hautaviita

Lohja, sote: Anu Elorinne

Porvoo: Erja Annola

Tikkurila: Marja Vellonen