

Implementation plan Finished

Study unit	Developing Catering Services (A0133), 5.0
Implementation	MFA1521: 2/2015-2016 (01.02.2016 - 30.04.2016)
Type	DEEPENING PROFESSIONAL COMPETENCE (A023)
Groups	Primary: MFA13SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	30.11.2015 08:00 - 07.12.2015
Main timing for implementation	According to the project schedule
Applicability	For exchange students: Yes For elective studies: Yes Open UAS student: No Suitable for virtual UAS: No
Teachers	Meriläinen Kaija (Teacher in charge)
Campus	Laurea Leppävaara
Main location for implementation	At the campus
Implementation method	Optima realization/student group, Project/venture/R&D Language: English Virtuality: 1 cr Integration of R&D: 3 cr
Implementation class	LbD based on local project or development task
Focus areas	Service business
Evaluation at the latest	30.05.2016 Storing of graded material ends.: 23.06.2017
Exam days	
Having completed the study unit the student is able to	• plan, produce and develop catering services • plan and develop menus and products • develop concepts in the field
Previous studies	
Project (name)	Plan a food theme week for a Compass Group lunch restaurant and develop it as a concept.
R&D methods	coco toolkitSD methods
Other arrangements	we will reschedule study unit in the beginning.