

Implementation plan Finished

Study unit	Production of Catering Services (A0140), 10.0
Implementation	MFA1111: 1/2011-2012 (07.09.2011 - 19.12.2011)
Type	DEVELOPMENT OF CORE COMPETENCES IN THE FIELD (A022)
Groups	Primary: MFA10SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	23.05.2011 08:00 - 05.06.2011
Main timing for implementation	
Applicability	For exchange students: Yes For elective studies: No Open UAS student: No Suitable for virtual UAS: No
Teachers	Meriläinen Kaija (Teacher in charge), Lybäck Henry (Other teacher)
Campus	Laurea Leppävaara
Main location for implementation	
Implementation method	Optima realization/student group, Other method of implementation, Project/venture/R&D Language: English Virtuality: 2 cr Integration of R&D: 1 cr
Implementation class	
Focus areas	
Evaluation at the latest	19.01.2012 Storing of graded material ends.: 19.12.2012
Exam days	Re-exams: 19.01.2012, 29.03.2012
Having completed the study unit the student is able to	• operate as a member of a work community • produce, develop and evaluate services as part of a quality service system • acquire skills in the daily management of production (Aromi software) and service processes • assess their own and other experts' operations as a part of a group, community and profession
Previous studies	

Learning events

Date	o'clock/at h	Subject	Content	Status	Teachers
07.09.2011	9.00-16.00	ORIENTATION			Henry Lybäck, Kaija Meriläinen
14.09.2011	9.00-16.00	Wholesale fair, Heinon Tukku	Getting to know Heinon tukku as a wholesaler. Assignment 1.		Henry Lybäck, Kaija Meriläinen
21.09.2011	9-16	product, service, sustainability			Henry Lybäck, Kaija Meriläinen
28.09.2011	9-16	Alcohol in restaurant			Kaija Meriläinen
05.10.2011		blueprinting, service string	At first test of "alcohol in restaurants". at 10.15 Blueprinting and service string		Kaija Meriläinen

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11.10.2011			Metos	Visiting metos at Kerava.		Kaija Meriläinen
19.10.2011	9-16		user-driven methods	More about user-driven methods in production of catering services.		Kaija Meriläinen
26.10.2011	9-16		What is Bar Laurea? Aromi	getting to know BL as working environment. Putting your recipes to Aromi system.		Henry Lybäck
02.11.2011	8-16		BarLaurea			Henry Lybäck, Kaija Meriläinen
09.11.2011	8-16		barLaurea/restaurant game	According your team program either working in BarLaurea or playing restaurant game.		Henry Lybäck
16.11.2011	8-16		barLaurea/restaurant game	According your team program either working in BarLaurea or playing restaurant game.		Henry Lybäck
23.11.2011	8-16		barLaurea/restaurant game	According your team program either working in BarLaurea or playing restaurant game.		Henry Lybäck
30.11.2011	8-16		barLaurea/restaurant game			Henry Lybäck
07.12.2011			barLaurea/restaurant game			Henry Lybäck, Kaija Meriläinen
14.12.2011	9-16		conclusions	Ending the study unit, conclusions, evaluation. Presentations of the assignments.		Henry Lybäck, Kaija Meriläinen