

Implementation plan Finished

Study unit	Production of Catering Services (A0140), 10.0
Implementation	MFA1311: 1/2013-2014 (26.08.2013 - 20.12.2013)
Type	DEVELOPMENT OF CORE COMPETENCES IN THE FIELD (A022)
Groups	Primary: MFA12SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	20.05.2013 08:00 - 02.06.2013
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
04.09.2013	9-16		ORIENTATION			Henry Lybäck, Kaija Meriläinen
11.09.2013	9-16		Wholesale fair, Heinon Tukku	Getting to know Heinon tukku as a wholesaler. Assignment 1.		Henry Lybäck, Kaija Meriläinen
18.09.2013	8-16		Alcohol in restaurant			Henry Lybäck, Kaija Meriläinen
24.09.2013	10.00	1	Hygiene test	Hygiene test in english for FM-students		
25.09.2013			blueprinting, service string	At first test of "alcohol in restaurants". at 10.15 Blueprinting and service string		Henry Lybäck, Kaija Meriläinen

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02.10.2013			Metos	Visiting metos at Kerava.		Henry Lybäck, Kaija Meriläinen
09.10.2013			What is Bar Laurea? Aromi	getting to know BL as working environment. Putting your recipes to Aromi system.		Henry Lybäck, Kaija Meriläinen
16.10.2013			user-driven methods	More about user-driven methods in production of catering services.		Henry Lybäck, Kaija Meriläinen
23.10.2013			barLaurea/restaurant game	According your team program either working in BarLaurea or playing restaurant game.		Henry Lybäck, Kaija Meriläinen
30.10.2013			barLaurea/restaurant game	According your team program either working in BarLaurea or playing restaurant game.		Henry Lybäck, Kaija Meriläinen
06.11.2013			barLaurea/restaurant game	According your team program either working in BarLaurea or playing restaurant game.		Henry Lybäck, Kaija Meriläinen
13.11.2013			barLaurea/restaurant game			Henry Lybäck, Kaija Meriläinen
20.11.2013			barLaurea/restaurant game			Henry Lybäck, Kaija Meriläinen
27.11.2013			conclusions	Ending the study unit, conclusions, evaluation. Presentations of the assignments.		Henry Lybäck, Kaija Meriläinen
04.12.2013			BL or Hospitality game	TEAM 2: working in Bl with separate schedule (8-17) TEAM1: Hospitality game 9-11.30 12.30-16 team guidance		Henry Lybäck, Kaija Meriläinen
11.12.2013			Ending session	Conclusions of study unit, feedback Presenting of reports		Henry Lybäck, Kaija Meriläinen