

Implementation plan Finished

Study unit	Production of Catering Services (A0140), 10.0
Implementation	MFA1411: 1/2014-2015 (04.09.2014 - 23.12.2014)
Type	DEVELOPMENT OF CORE COMPETENCES IN THE FIELD (A022)
Groups	Primary: MFA13SN Others :
Involved in the project	
Lecturers	
Number of participants	Minimum: Maximum:
Enrolment period	19.05.2014 08:00 - 02.06.2014
Main timing for implementation	On working days during daytime
Applicability	For exchange students: Yes For elective studies: No Open UAS student: No Suitable for virtual UAS: Yes
Teachers	Meriläinen Kaija (Teacher in charge), Lybäck Henry (Other teacher)
Campus	Laurea Leppävaara
Main location for implementation	At the campus
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	LbD supporting knowledge and skills development
Focus areas	Service business
Evaluation at the latest	19.01.2013 Storing of graded material ends.: 19.12.2013
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
04.09.2014	12.30		Orientation	First lesson is compulsory Teaming, assignments, BL guidance		Henry Lybäck, Kaija Meriläinen
29.09.2014	15-16		Hygienia test		class 013	
09.09.2014	9.00-12		Service string	Customer journey & service string		Henry Lybäck
16.09.2014			Team 1	Practice in cafe Beat for team 1		Henry Lybäck, Kaija Meriläinen
18.09.2014	12.30		alcohol in licenced area	Alcohol in licensed area; theory		Kaija Meriläinen
23.09.2014			Team 2	Practice in cafe Beat for team 2		
25.09.2014	12.30		test+theory	12.30-13.30 Alcohol licence test/KaijaSid methods continues /Henry		Henry Lybäck, Kaija

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						Meriläinen
30.09.2014			Team 3	Practice in cafe Beat for team 3		
02.10.2014	12.30		HOsp. Game	Starting Hospitality game - Compulsory for all!!		Kaija Meriläinen
07.10.2014			Team 4	Practice in cafe Beat for team 4		
09.10.2014	12.00-14.15		Jamix	Assignment for recepieslearning to use Jamix software		Henry Lybäck
14.10.2014			Team 1			
16.10.2014	12.30		Recepy planning	Theory		Kaija Meriläinen
21.10.2014			Team 2			
23.10.2014	12.30		Presentations	Teams presenting their products andschedule for implementation day.		Henry Lybäck
28.10.2014			team 3			
30.10.2014	12.30		Product testing in BarLaurea	Recipes preparation and sensory evaluation. Visuality, smell, taste and feel.Teams testing their product in the kitchen.		Henry Lybäck, Kaija Meriläinen
04.11.2014			Team4			
06.11.2014	12.30		Service blueprint	Presentations of service blueprint		Henry Lybäck
11.11.2014			Team 1			
13.11.2014	12.30		Game + guidance	Team guidances + hospitality game		
18.11.2014			Team 2			
20.11.2014	12.30		Game + guidance	team guidance + hospitality game		Henry Lybäck
25.11.2014			team 3			
27.11.2014	12.30		game + guidance	team guidance + hospitality game		Henry Lybäck
02.12.2014			team 4			
09.12.2014	9.00-12.00		Presentations	Presentations of final reports		Henry Lybäck