SLOVENSKO
OGRODJE
KVALIFIKACIJ

Archived

Diplomirani ekonomist (vs)/diplomirana ekonomistka (vs)

Selected qualifications

Name of qualification	Diplomirani ekonomist (vs)/diplomirana ekonomistka (vs)
Translated title (no legal status)	Diploma in economics (vs)
Type of qualification	Diploma prve stopnje (VS)
Category of qualification	Izobrazba
Type of education	Professional bachelor's education
Duration	3 years
Credits	180 credits
Admission requirements	• Matura or • vocational matura; or • school-leaving examination (prior to 1 June 1995) under any four-year secondary school programme.

ISCED field

Field
Poslovne in upravne vede, pravo

ISCED subfield

subfield poslovanje in upravljanje, menedžment

Qualification level

SQF 7
EQF 6
First level

Learning outcomes

The qualification holder will be able to:
(general competences)

- demonstrate creativity and innovation,
- demonstrate enterprise and business ethics,
- demonstrate concern for the development and attainment of continuous quality of tourist products/services,
- show hospitality and an orientation towards people,
- conduct successful intercultural communication,
- show adaptability,
- master the key socio-psychological factors of tourism,
- demonstrate high-quality management of processes,
- manage development,
- demonstrate a strategic business orientation,

(subject-specific competences)

- demonstrate familiarity with and understanding of the foundations of the economy, economics and other business sciences that are important for successful entrepreneurship and tourism,
- understand and resolve specific development problems and challenges in the field of entrepreneurship and tourism through the application of appropriate methods and procedures,
- link knowledge from various areas (interdisciplinary aspect) and “orchestrate complex processes and products in tourism”,
- place new information and interpretations in the context of development of the profession of entrepreneurship and management, with emphasis on the tourism sector,
- develop skills in the design and marketing of products in the field of tourism,
- recognise and master the importance of human resources and pursue professional planning of careers in tourism,
- recognise and master the introduction of new forms of organisation, establishing relations and innovating forms of work,
- recognise the importance and basic mastery of business finances as a fundamental business function in terms of both obtaining sources of finance and even more so in terms of managing those sources,
- apply information and communication technology for effective management of internal processes, create new undertakings and obtain the value of existing projects in the field of tourism,
- analyse, synthesise and envisage solutions and the consequences of phenomena in intercultural communication and international operations,
- apply knowledge from the field of business ethics and culture in unpredictable business situations of the EU environment,

- carry out complex business planning in processes of dynamic global entrepreneurship (business plan of new undertaking, business plan of company in growth) using demanding and up-to-date methods, understand the importance and ensure interdisciplinary thinking in the case of planning new and especially the growth and development of existing undertakings, apply techniques and methods of project management in a practical case,
- make practical use of theoretical knowledge of managing the quality of tourist services,
- professionally plan, organise, implement and analyse a hospitality event,
- design various forms of offer depending on the type of facility and conditions in the market, taking account of culinary trends,
- plan and design decorative culinary elements depending on the ambience of the establishment, the occasion and type of offer,
- apply modern technology of preparing standard, alternative and special diet food and combine food and drink to create culinary events for select target groups in space and time,
- demonstrate familiarity with the art of combining food and wine to develop excellence in culinary products,
- understand the importance of design and its role in the development of tourism, especially in the area of developing design components of diverse tourist services,
- design an integral wellness product in line with the needs and desires of a target group and collaborate with providers at the destination,
- position an integral wellness product relative to the competition,
- use heritage in the design of integral tourist products,
- use the culinary heritage and regional features of cuisine in hospitality and tourism,
- recognise the importance and possible forms of social undertakings and special knowledge and skills for successful management of a social undertaking (social enterprise) in the area of rural tourism,
- master key factors of supply and demand for rural tourism products and methods of formulating and managing effective programmes to develop rural tourism and promote entrepreneurship.

Assessment and completion

Students' knowledge is assessed by means of practical exercises and seminar papers, and also via products, projects, performances, services, etc. and by examinations. Examination performance is graded as follows: 10 (excellent); 9 (very good: above-average knowledge but with some mistakes); 8 (very good: solid results); 7 (good); 6 (adequate: knowledge satisfies minimum criteria); 5–1 (inadequate). In order to pass an examination, a candidate must achieve a grade between adequate (6) and excellent (10).

Progression

Students may progress to the next year if by the end of the academic year they have completed all requirements defined by the study programme for progression to the next year.

Transitions

Second-cycle master's study programmes (SQF level 8)

Condition for obtaining certificate

Students must meet all requirements defined by the study programme to complete their studies.

Awarding body

Independent higher education institution, GEA College – Faculty of Entrepreneurship (Entrepreneurship in Tourism programme)

URL

http://gea-college.si/en/fakulteta/entrepreneurship/