

Organizator poslovanja v gostinstvu in turizmu/organizatorka poslovanja v gostinstvu in turizmu

Selected qualifications

Name of qualification	Organizator poslovanja v gostinstvu in turizmu/organizatorka poslovanja v gostinstvu in turizmu
Translated title (no legal status)	Organiser of operations in the food services and tourism sectors
Type of qualification	Višja strokovna izobrazba
Category of qualification	Izobrazba
Type of education	Short cycle higher vocational education
Duration	2 years
Credits	120 credits

Admission requirements

- Matura or vocational matura (previously school-leaving examination) or
- master craftsman's, foreman's and managerial examination, with an additional test of knowledge at the vocational matura level

ISCED field

Field
Transport, varnost, gostinstvo in turizem, osebne storitve

ISCED subfield

subfield interdisciplinarne izobraževalne aktivnosti/izidi, pretežno transport, varnost, gostinstvo in turizem, osebne storitve

Qualification level

SQF 6
EQF 5
Short cycle

Learning outcomes

A student is qualified to:

(general competences)

- present a positive attitude to persons of different cultures, nationalities and social backgrounds,
- successfully and comprehensively transfer his/her knowledge to co-workers and team members,
- make independent decisions in problematic situations and methodically resolve practical problems,
- demonstrate commitment to his/her work, concern for his/her own development, and adjust to the various needs of the work process,
- demonstrate critical thinking, act and make decisions independently, consistently and in a principled manner, and
- motivate and encourage co-workers to think independently in the workplace.

(vocational-specific competences)

- transfer theoretical knowledge regarding foreign languages, the economy, management, communication, law, information technology, ethnology, ecology, complementary tourism activities and gastronomy to solving practical cases,
- independently manage, plan, organise and supervise work processes and promote teamwork,
- use foreign languages to communicate with guests and to monitor technical literature relating to the food services and tourism sectors,
- demonstrate knowledge of basic economic principles and legal provisions relating to the food services and tourism sectors,
- independently apply in-depth knowledge of the economics, marketing and operations of organisations,
- independently use computer tools and contemporary food services-related software for the purpose of processing the data required to analyse operations and plan business processes,
- demonstrate awareness of the importance of protecting the natural and cultural environment, and its inclusion in the range of food and tourist services,
- creatively and independently employ culinary and waiting skills,

- develop a sense for business discretion and professional ethics,
- independently communicate in the food services and tourism sectors,
- manage work processes in the food services and tourism sectors,
- monitor and identify conditions on the food services and tourism market,
- organise wine and food tasting events,
- assess a region and the quality of the tourist area,
- independently and creatively employ skills relating to the management of travel services, the organisation of events and the entertainment of guests,
- demonstrate awareness of the importance of complementary tourism activities to create a wider range of services,
- create tourism products and organise events,
- independently manage the hotel housekeeping staff, and
- organise, supervise and monitor the hotel housekeeping work process, and take responsibility for the arrangement and comfort of overnight accommodations.

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 scored 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 second year if they have successfully completed first-year modules, subjects and practical training (including practical classes, seminar papers, projects, examinations, etc.) totalling at least 45 credits, where all practical classes and practical training course units must be completed in full.

Transitions

First-cycle study programmes (SQF, level 7)

Condition for obtaining certificate

Students receive a diploma when they have completed the following: all compulsory modules and subjects totalling 67 credits, two elective modules totalling 18 and 25 credits, free elective subjects (5 credits) and a diploma thesis (5 credits).

Awarding body

Higher vocational school in cooperation with employers providing practical training.

URL

<https://paka3.mss.edus.si/registriweb/ProgramPodatki.aspx?ProgramId=7142>
