# BIOTEHNIŠKI IZOBRAŽEVALNI CENTER LJUBLJANA

Ižanska cesta 10, 1000 Ljubljana, Tel>01/280 7 600, Fax>01/280 7 620, bic@bic-lj.si, www.bic-lj.si



## **VOCATIONAL COLLEGE** STUDY PROGRAMME: HOSPITALITY AND TOURISM

- renewed programme (from 2023/24)

### STUDY PROGRAMME SUBJECTS

Abbrv.	Subject or other Component	Compulsory / Optional	Year	Number of Hours				Total Student Load in Hours	Credit Points (ECTS)
				LE	SE	LW	Total		
M1	COMMUNICATION AND INFORMATICS	Compulsory	1 <sup>st</sup>				244	670	22
P1	Professional Terminology in the First Foreign Language			24		54	78	180	6
P2	Business Communication and Management			48		30	78	180	6
P3	Legal Regulation in Hospitality and Tourism			24		12	36	90	3
P4	Applied Informatics and Statistics			24		28	52	120	4
D1	Practical Training - Communication and Informatics							100	3
M2	SUSTAINABLE DESTINATION MANAGEMENT	Compulsory	1 <sup>st</sup>				178	560	19
P5	Company Economics			24		16	40	90	3
Р6	Tourism and Management Economics			24		30	54	120	4
P7	Natural and Cultural Heritage of Tourist Destinations			48	12	24	84	200	7
D2	Practical Training – Sustainable Destination							150	5
	Management								
M3	HOSPITALITY MANAGEMENT	Compulsory	1 <sup>st</sup>				178	570	19
P8	Gastronomy			36		14	50	120	4
P9	Work Organisation in Cookery			12		52	64	150	5
P10	Work Organisation in Service			12		52	64	150	5
D3	Practical Training – Hospitality Management							150	5
M4	MARKETING AND MANAGEMENT IN HOSPITALITY AND TOURISM	Compulsory	2 <sup>nd</sup>				180	480	16
P11	Project Management			24		16	40	80	3
P12	Hospitality and Tourism Marketing			36		20	56	120	4
P13	Professional Terminology in the Second Foreign Language			24		60	84	180	6
D4	Practical Training – Marketing and Management in Hospitality and Tourism							100	3
M5	HOSPITALITY PROJECTS	Optional	2 <sup>nd</sup>				216	690	23
P14	Accommodation and Catering Premises Management		_	36		36	72	150	5
P15	Cooking Process Management			18		54	72	150	5
P16	Service Process Management			18		54	72	150	5
D5	Practical Training – Hospitality Projects							240	8
M6	HOSPITALITY AND BARTENDING	Optional	2 <sup>nd</sup>				216	690	23
P14	Accommodation and Catering Premises Management			36		36	72	150	5
P17	Organisation of Catering Events			12		60	72	150	5
P18	Bartending			24		48	72	150	5





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D6	Practical Training – Hospitality and Bartending						240	8
M7	HOSPITALITY AND HARMONY OF FLAVOURS	Optional	2 <sup>nd</sup>			216	690	23
P14	Accommodation and Catering Premises Management			36	36	72	150	5
P17	Organisation of Catering Events			12	60	72	150	5
P19	Harmony of Flavours			24	48	72	150	5
D7	Practical Training – Hospitality and Harmony of Flavours						240	8
M8	CREATIVE APPROACHES TO FOOD PREPARATION	Optional	2 <sup>nd</sup>			216	690	23
P14	Accommodation and Catering Premises Management			36	36	72	150	5
P20	Food and Drinks			24	48	72	150	5
P21	Creativity in Alternative and Diet Food Preparation			12	60	72	150	5
D8	Practical Training – Creative Approaches to Food Preparation						240	8
M9	TOURISM PROJECTS	Optional	2 <sup>nd</sup>			216	690	23
P22	Tourist Agency and Accommodation Management			36	36	72	150	5
P23	Professional Terminology in the Third Foreign Language			12	60	72	150	5
P24	Thematic Tourism			24	48	72	150	5
D9	Practical Training – Tourism Projects						240	8
M1 0	UNIQUE EXPERIENCES IN TOURISM	Optional	2 <sup>nd</sup>			216	690	23
P22	Tourist Agency and Accommodation Management			36	36	72	150	5
P24	Thematic Tourism			24	48	72	150	5
P25	Tourist Guiding and Animation			12	60	72	150	5
D10	Practical Training – Unique Experiences in Tourism						240	8
M1 1	BUSINESS MEETINGS AND EVENTS	Optional	2 <sup>nd</sup>			216	690	23
P26	Events, Congresses, Business Meetings and Festivals			36	36	72	150	5
P23	Professional Terminology in the Third Foreign Language			12	60	72	150	5
P27	Organisation and Implementation of Business Meetings and Events			24	48	72	150	5
D11	Practical Training – Business Meetings and Events						240	8
M1 2	OPEN CURRICULUM	Compulsory	2 <sup>nd</sup>			132	330	11
P28	Subjects from Open Curriculum					132	270	9
D12	Practical Training – Open Curriculum						60	2
P29	Elective Subject	Compulsory	2 <sup>nd</sup>			72	150	5
D13	Final Thesis	Compulsory	2 <sup>nd</sup>				150	5

#### Abbreviations:

LE – lecture; SE – seminar; LW – laboratory work

M – module; P – subject; D – other study programme component (practical training, final thesis)



