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| **Opleiding Crebo Niveau Leerweg Duur****Periodeplanning** | **: International Hospitality Studies (IHS)****: 25184****: 4****: BOL****: 4 jaar****: in BOT en BPV (klokuren)** |  |  |
| Leerjaar | Periode 1 | Periode 2 | Periode 3 | Periode 4 | Uren |
| 1 | AVO | AVO | AVO | AVO | BOT BOL: 990BPV BOL: 240 |
| SLB | SLB *Intervisie BPV* | SLB | SLB |
| Beroepsgericht |  | Beroepsgericht | Beroepsgericht |
| Skills |  | Skills | Skills |
| Economie | Economie | Economie | Economie |
|  |  | Keuzedeel ICT | Keuzedeel ICT |
| B&B |  | B&B |  |
| *Brede vorming* |  | Project |  |
| Unit 1 – Thehospitality industry |  | Wijn 1 |  |
| Unit 28 - Supervise hot and cold non-alcoholic beverage service*(bedieningsgroep)* | Unit 28 - Supervise hot and cold non-alcoholic beverage service*(bedieningsgroep)* |  | Unit 28 - Supervise hot and cold non-alcoholic beverage service*(bedieningsgroep)* |
| Unit 8 – Supervise food and beverage service*(keukengroep)* | Unit 8 – Supervise food and beverage service*(keukengroep)* |  | Unit 8 – Supervise food and beverage service*(keukengroep)* |
|  | Unit 9 – Supervise alcohol beverage service*(bedieningsgroep)* | Unit 9 – Supervise alcohol beverage service*(bedieningsgroep)* |  |
|  | Unit 7 – Supervise food service operations*(keukengroep)* | Unit 7 – Supervise food service operations*(keukengroep)* |  |
|  |  | Unit 16 – My country as a tourist destination | Unit 16 – My country as a tourist destination |
|  |  | Unit 3 – Customer service provision in hospitality | Unit 3 – Customer service provision in hospitality |
|  | BPV (woe-vrij.) |  |  |
|  | Periode 5 | Periode 6 | Periode 7 | Periode 8 | Uren |
| **2** | AVO | AVO | AVO | AVO | BOT BOL: 890 BPV BOL: 240 |
| SLB*Intervisie BPV* | SLB | SLB | SLB |
|  | Beroepsgericht |  |  |
|  | Skills |  |  |
| Economie | Economie | Economie | Economie |
| Wijn 1 | Project | Socialresponsibility |  |
|  |  | Keuzedeel WijnII (vp) | Keuzedeel WijnII (vp) |

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|  | Unit 7 – Supervise food service operations*(keukengroep)* | Unit 7 – Supervise food service operations*(keukengroep)* |  |  |  |
| Unit 8 – Supervise food and beverage service*(keukengroep)* |  |  |  |
| Unit 9 – Supervise alcohol beverage service*(bedieningsgroep)* | Unit 9 – Supervise alcohol beverage service*(bedieningsgroep)* |  |  |
| Unit 28 - Supervise hot and cold non-alcoholic beverage service*(bedieningsgroep)* |  |  |  |
|  |  | Unit 2 – Environment and sustainability in the hospitality industry | Unit 2 – Environment and sustainability in the hospitality industry |
| Unit 5 – Cost control for hospitality supervisors | Unit 5 – Cost control for hospitality supervisors | Unit 5 – Cost control for hospitality supervisors | Unit 5 – Cost control for hospitality supervisors |
|  |  | Unit 6 – Hospitality business enterprise | Unit 6 – Hospitality business enterprise |
|  | Unit 22 – Marketing for hospitality | Unit 22 – Marketing for hospitality | Unit 22 – Marketing for hospitality |
|  |  | Unit 19 – Events in hospitality | Unit 19 – Events in hospitality |
| BPV (woe-vrij.) |  |  |  |
|  | Periode 9 | Periode 10 | Periode 11 | Periode 12 | Uren |
| **3** | AVO | AVO |  |  | BOT BOL: 440 BPV BOL:760 |
| SLB | SLB | SLB | SLB |
| Economie | Economie |  |  |
| Keuzedeel Interne Evenementen |  |  |  |
|  | KeuzedeelInternationaal II |  |  |
| Ondernemingsplan | Ondernemingsplan |  |  |
| Unit 6 – Hospitality business enterprise | Unit 6 – Hospitality business enterprise |  |  |
| Unit 19 – Events in hospitality |  |  |  |
| Unit 15 – Front Office | Unit 15 –Front Office |  |  |
| Unit 24 – Recruitment and selection in hospitality | Unit 24 – Recruitment and selection in hospitality |  |  |
|  |  | (I)Bpv | (I)Bpv |
| Periode 13 | Periode 14 | Periode 15 | Periode 16 | Uren |

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| **4** | AVO | AVO |  |  | BOT BOL: 370BPV BOL: 600 |
|  | SLB | SLB | SLB | SLB |  |
| KeuzedeelVoorbereiding HBO | KeuzedeelVoorbereiding HBO |  |  |
| Keuzedeel Aziatische keuken | Keuzedeel Aziatische keuken |  |  |
| KeuzedeelEngels B1/B2 | KeuzedeelEngels B1/B2 |  |  |
| Projectleidinggeven | Projectleidinggeven |  |  |
| Unit 2 – principlesof supervising | Unit 2 – principlesof supervising |  |  |
| Unit 20 - Humanresources in hospitality | Unit 20 - Humanresources in hospitality |  |  |
| Unit 25 – Personal and professionaldevelopment | Unit 25 – Personal and professionaldevelopment |  |  |
| Unit 26 – Industryrelated project | Unit 26 – Industryrelated project |  |  |
|  |  | (I) Bpv | (I)Bpv |

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|  | Totaal uren: |
|  | BOT BOL: 2690BPV BOL: 1840 |

\* BOT = begeleide onderwijstijd

\*\* BPV = beroepspraktijkvorming

Voor overige trajecten kun je de studieplanning opvragen bij de opleiding.