

No of students	12 students		HOTEL AKTII
Traineeship details	Students will take practice in all hotel departments. During your traineeship in the hospitality industry, students are responsible for various tasks. These can include: -Work and learn directly with line cooks, chefs and other kitchen staff. Learn the basics of kitchen operation and how to prepare food for cooking and serving. Also training in food service, restaurants and bars. -During the traineeship, students will learn the fundamentals of customer service, including communication, active listening, empathy and how to handle conflict. Also will learn how to use communication tools like office phones, company software and email portals to communicate with customers. -During a traineeship, students will learn how to work well with others and achieve goals as a team. They will participate in professional development programs that can help support your resume when you finally seek a permanent position in hospitality. -Learn the fundamentals of hospitality management during your traineeship by working with managers and observing their actions. Learning the skills and knowledge to become a manager can help inspire students to seek higher positions in the industry once they finish the traineeship.		DOY PILYGYROS OURANOUPOLI DOY PILYGYROS OURANOUPOLI, HALKIDIKI, TK 63075 https://www.hotel- akti.gr
Requirements	Good level of English language. Greek language is an advantage. Motivated to practice in hospitality service. 01.06 - 30.09.2023		
Period of the traineeship			
Payment	300 EUR per month		
Working hours	40 hours per week		
Accommodation and living conditions	Accommodation and food are provided by the hotel.		
Contacts	Assoc. Prof. Krasimir Aleksandrov Department of tourism kasienit@gmail.com		
	For Erasmus+ traineeship application at Agricultural university - Plovdiv		
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