

## FIELD STUDY PLAN

### Course: Simulated Bar Operations Practice

### For students of class DH21QTN01 – Major in Restaurant and Food Service Management Cohort 9 (2021–2025)

*The educational objectives of Nam Can Tho University;*

*The training program for the Restaurant and Food Service Management major;*

*The teaching schedule for the second semester of the 2023–2024 academic year  
provided by the Office of Academic Affairs;*

*The detailed syllabus for the course “Simulated Bar Operations Practice”;*

*The actual teaching situation of class DH21QTN01.*

*The Faculty of Tourism and Hospitality Management hereby prepares the field study  
plan for class DH21QTN01, majoring in Restaurant and Food Service Management, as  
follows:*

## I. OBJECTIVES AND REQUIREMENTS

### 1.1. Course Information:

Course Title: Simulated Bar Operations Practice

Credits: 2 | Total Hours: 60

Class size: DH21QTN01 – 52 students

Lecturer in Charge: MSc. Ngô Thanh Phương

### 1.2. Objectives:

To provide students with opportunities to gain real-world exposure and reinforce the knowledge acquired in the classroom, linking academic learning with workplace practice.

To enable students to develop professional skills, technical knowledge, soft skills, and creative thinking.

To cultivate professional behavior, enhance a sense of responsibility, and reinforce work ethics.

To help students become familiar with and adapt to real working environments.

### 1.3. Requirements:

- Students will be under the supervision and guidance of the assigned lecturer throughout the practical period.
- Students are required to demonstrate responsibility, actively participate in assigned professional tasks at the host institution, and comply with all regulations of the training site.

- Upon completion of the field training, students must submit a specialized report which will be assessed by the lecturer in charge to conclude the course.

## **II. PARTICIPANTS, TIMELINE, AND LOCATION**

### **2.1. Participants:**

52 students from class DH21QTN01(*See attached list*)

### **2.2. Timeline:**

From May 20, 2024 to May 25, 2024 (6 days): Students will participate in field training at the assigned location.

Students must complete and submit their specialized report to the lecturer by June 16, 2024.

### **2.3. Location:**

Sojo Hotel Can Tho

Address: No. 112A3 Tran Phu Street, Cai Khe Ward, Ninh Kieu District, Can Tho City

## **III. ORGANIZATION AND IMPLEMENTATION**

### **3.1. Lecturer in Charge:**

MSc. Ngo Thanh Phuong

### **3.2. General Regulations:**

The Faculty of Tourism will coordinate with the Office of Academic Affairs to ensure that the teaching schedule aligns with the field study plan and meets overall progress requirements.

The assigned lecturer will liaise and cooperate with the host institution to implement the training content and evaluate student performance as per the university's regulations.

This is the field study plan for the Simulated Bar Operations Practice course for class DH21QTN01, major in Restaurant and Food Service Management, Cohort 9 (2021–2025).

Respectfully submitted to the Board of Rectors and the Office of Academic Affairs for review and approval to ensure timely implementation.

Sincerely.

**BOARD OF RECTORS**

**OFFICE OF ACADEMIC  
AFFAIRS**

**FACULTY OF TOURISM**