

# ZWKP C3102: Work Placement Brewing and Distilling

Module Title:			Work Placement Brewing and Distilling				
Language of Instruction:		n.					
		,					
Credits:		30					
NFQ Level:		7					
Module Delive	ered In		1 programme(s)				
Teaching & Learning Strategies:			The work placement duration is for 12 weeks as a minimum. If the student and employer agree the student can remain on the work placement, ideally for a duration of 8 months. The Student will gain relevant experience in a variety of aspects of the malting and/or brewing and/or distilling industry and develop the skills to be an effective employee. A wide range of scientific and engineering skills, and techniques, procedures and processes will be experienced, developed and applied during the placement. Students will undertake a series of workshops and seminars where they will review/develop their team building competencies, communication, time management and self-reflection skills and complete associated assessments prior to commencing work placement. The student will use reflective learning to gain insight into skills developed in the workplace. The student will develop one technical skill related to knowledge gained on the course for example in engineering, scientific, business, legal or any technical skill in the field of malting, brewing and distilling. Learning in the workplace will be 'on the job learning/training' supported by the workplace coordinator and mentor at the place of work This module will be assessed via a detailed work placement report, a work placement journal, a work placement mentor report and an oral presentation. A work placement journal will be used for the purpose of recording training and competency and will form a record of each learners training experience. Students will submit a detailed work placement report at the end of their placement. Full details on what information to include in the report is available in the placement handbook. The work placement mentor report will validate the report submitted by the student and comment on the skill suber visor(s). Students will monitor the student's progress by maintaining contact with the student and industrial supervisor(s). Students will meet the work placement coordinator during the indexide by the Institute's latest placement policy.				
Module Aim:			To provide the student with an opportunity within a structured setting, to gain experience of the work environment and developed their core competencies within the malting and/or brewing and/or distilling sector				
Learning Out	comes						
On successful	completio	on of th	his module the learner should be able to:				
		ion as an individual and as member of a team within a professional work place environment and gain practical ience of current industrial processes					
	Apply kno practical v		e, skills and competencies acquired during the programme of study to work place and problem solve in a				
LO3	Describe	the org	ganisation and operational practices of the host company and his/her role within it				
		monstrate development and application of interpersonal and self-management transferrable skills, such as communicablem solving, teamwork					
LO5	Develop a	at least	t one technical skill through work based learning				
Pre-requisite	learning						
Module Reco	mmendat		ctical skill) that is recommended before enrolment in this module.				
No recommen		'					
Incompatible These are mo			e learning outcomes that are too similar to the learning outcomes of this module.				
No incompatib							
Co-requisite	Modules						
No Co-requisit	te module	s listed	1				
Requirements		a prac	ctical skill) that is mandatory before enrolment in this module is allowed.				
No requiremer	nts listed						



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## **Module Content & Assessment**

#### Indicative Content

#### Theory

In preparation of work placement a series of workshops and seminars where topics team building competencies, communication, time management and self-reflection skills will be covered

#### Placement

Students will spend a minimum of 12 weeks on work placement where a wide range of scientific and engineering skills, and techniques, procedures and processes will be experienced, developed and applied during the placement. Students will maintain a reflective journal during the work placement to assess their progress

Assessment Breakdown	%	
Continuous Assessment	100.00%	

## Special Regulation

IT Carlow reserves the right to alter the nature and timings of assessments

Continuous Assessment						
Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date		
Other	To be completed prior to commencement of work placement: In class 4 activities. Group and peer learning. Identify technical skills.		15.00	n/a		
Written Report	A detailed work placement report will be submitted to the work placement co-ordinator at the end of the placement period. This will consist of the following elements: An overview of the host organisation, the learner's role in the organisation, duties and responsibilities and how these fit into the overall scheme of activities within the company, skills utilised and developed during the placement period, health and safety in the role, a reflective journal describing the experience	1,2,3,4,5	40.00	n/a		
Written Report	The work placement mentor report which will validate the report submitted by the learner and comment on the skill set developed and the learners application to the role	1,2,3,4,5	25.00	n/a		
Presentation	Oral presentation to peers and others	1,4,5	20.00	n/a		

No Practical

No End of Module Formal Examination

SETU Carlow Campus reserves the right to alter the nature and timings of assessment



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# Module Workload

Workload: Full Time					
Workload Type	Frequency	Average Weekly Learner Workload			
Lecture	12 Weeks per Stage	0.42			
Placement	12 Weeks per Stage	37.00			
Independent Learning	15 Weeks per Stage	20.07			
	Total Hours	750.00			

Module Delivered In							
Programme Code	Programme	Semester	Delivery				
CW_SABRE_B	Bachelor of Science (Honours) in Brewing and Distilling	6	Mandatory				