

Erasmus Student Placement

EMPLOYER INFORMATION	
Name of organization	Polytechnic in Pozega
Address	Vukovarska 17
Postal Code	34000
City	Pozega
Telephone	385 34 311 460
Fax	385 34 271 008
E-mail	ured@vup.hr
Website	www.vup.hr
Number of employees	50
Short Description of the Company / HEI / School	<p>Polytechnic in Pozega is a public school of higher education established in 1998. organised in its studies structure throughout departments. Departments of the Polytechnic are as follows:</p> <ol style="list-style-type: none"> 1. Department of Agriculture, with the following professional studies: <ul style="list-style-type: none"> • Viticulture-Oenology-Pomology, and • Food Technology. 2. Department of Social Sciences, with the following professional studies: <ul style="list-style-type: none"> • Accounting, • Commerce, • Administration, • Specialist professional graduate study of Commerce <p>Long tradition in vines growing and food production in this part of Croatia (since 13th century) resulted in opening programs in the field of biotechnical sciences:</p> <p>Professional study of Viticulture-Oenology-Pomology</p> <p>According to the teaching plan and programme, students attending the professional study of Viticulture-Oenology-Pomology are educated for independent management of subject production. Competences of professionals who have graduated from the professional study of Viticulture-Oenology-Pomology of the Polytechnic of Pozega are equal to competences attained by renowned professional studies in Europe, such as Vinogradništvo, vinarstvo in sadjarstvo professional study at Fakultet za kmetijstvo in biosistemske</p>

	<p>vede Univerze v Mariboru, Viticulture, Oenology and Wine Economics professional study at the University of Natural Resources and Life Sciences in Vienna, the University of Bologna, Agricultural Technology and the Corvinus University of Budapest, Faculty of Horticultural Science, since the specified studies have the same learning outcomes.</p> <p>Professional study of Food Technology</p> <p>Objectives of the professional education, expressed through the teaching programme of the professional study of Food Technology, are aimed at achieving professional competences of students for direct inclusion in all work processes in the field of food technology. The competences are comparable to three-year professional studies at the Faculty of Agriculture and food sciences at Hochschule Neubrandenburg, the Corvinus University Budapest, the Faculty of food science with which the Polytechnic has also signed a bilateral agreement, Technische Universität München, Fakultät Brau- und Lebensmitteltechnologie. Upon completion of the professional study, the students attain general knowledge in the fields of the basic natural sciences adopted during the first two semesters at the specified studies, professional knowledge in the field of food technology and practical experience, to which special attention is paid throughout the final semester both at the specified institutions and the Polytechnic of Pozega. Through the study programme of Food Technology, the students attain competences to apply chemistry and microbiology in food production, control and management of food production processes, knowledge of raw materials and finished products storage, knowledge of eco-production of food.</p>
Special emphasis	<p>Practical work in the field of Viticulture-Oenology-Pomology and Food Technology performed by students of Polytechnic in Pozega is considered especially important because it provides the students with insights into knowledge and skills required in the actual job market.</p>

CONTACT DETAILS	
Contact person	Barbara Pisker, PhD
Department / Function	Department of Social Sciences/Erasmus coordinator
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PLACEMENT INFORMATION	
Department / Function	Department of Agriculture
Description of activities	<p>Practical training will be performed in vineyards, wine cellars and laboratories which are parts of facilities of the Polytechnic in Pozega and in local companies engaged in food processing.</p> <p>Practical training comprises:</p> <p>Viticulture-Oenology-Pomology:</p> <ul style="list-style-type: none"> • Monitoring and recognition of elements and structure of wines, • Proper and timely application of phytomedicines in vineyards • Independent assessment of impact of other technological processes on growth and yield • Independent management of wine production technology using modern oenological processes • Application of modern machinery and equipment needed for wine production <p>Food Technology:</p> <ul style="list-style-type: none"> • Laboratory analyses of raw materials, semi-products, and products in food industry • Different activities in manufacturing plants (primary confectionary industry, milk processing and wine production)
Duration	Two (2) months (in a period from April 15 th to June 15 th 2015. and/or September 1 st to October 31 st 2015.)
Working hours / Weekly hours	Full time (at least 38 hours per week)
City	Pozega
Help with finding Accommodation	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Financial contribution	<input type="checkbox"/> Yes € <input checked="" type="checkbox"/> No
Other	Students are responsible for the accommodation costs ; help with finding accommodation can be provided. Students are not entitled to students card (X-ica) and rights through its usage. Applicants must take their own travel arrangements to Croatia/Pozega.

REQUIREMENTS	
Oral and written language skills	<input checked="" type="checkbox"/> English (level: B2) <input type="checkbox"/> German (level:) <input checked="" type="checkbox"/> Croatian (preferred; but not obligatory) (level: B2)
Computer skills	Ms office and E mail clients (Gmail, outlook)
Driver's license	<input checked="" type="checkbox"/> Yes (preferred; but not obligatory) <input type="checkbox"/> No
Other	<p>Undergraduate or graduate students of Agronomy (Viticulture-Oenology) and Food Technology</p> <p>Personal statement: please explain why you would like to do your practice at Polytechnic in Pozega and specify the skills which you believe would be useful in this field.</p>