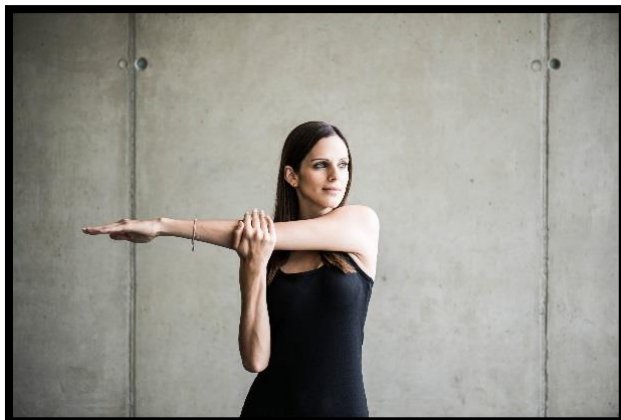
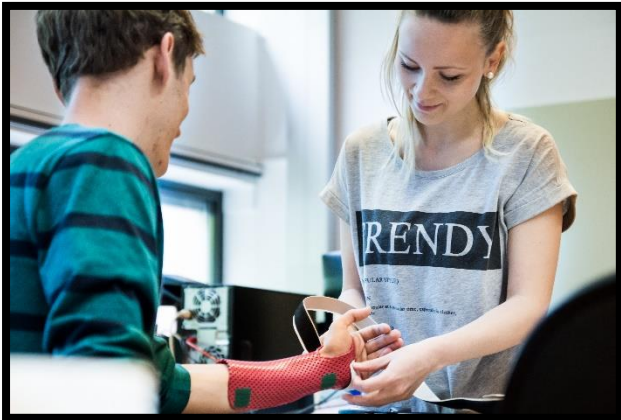


# STUDY YOUR *DREAM.*

**FH JOANNEUM, Campus Bad Gleichenberg**

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# International Programme

## Spring Semester 2022



**FH | JOANNEUM**  
Gesundheitsmanagement  
im Tourismus

**Health Management in Tourism, Bachelor (GMT)**

**Health, Tourism & Sport Management, Master (GTS)**

**FH | JOANNEUM**  
Diätologie

**Dietetics and Nutrition**

**(DIO)**

**FH | JOANNEUM**  
Ergotherapie

**Occupational Therapy**

**(ERG)**

# BG town - Small is *Beautiful.*



Marion Luttenberger



## *Studying in the picturesque landscape of Eastern Styria*

What makes studying in Bad Gleichenberg so special? Bad Gleichenberg has a long tradition as a spa resort and training centre for the tourism and hotel industry which makes it an ideal location for the FH JOANNEUM's degree programmes in tourism and health sciences. The special strengths of the region lie in tourism, wellness, health and eco-technology.

Nature is the key to the region's attractiveness. During spring and early summer, you will be surrounded by an amazingly green and lovely landscape and in autumn the grape harvest and fall colours attract many to the area. Even in winter the area has its own special charm. Forests, hills and mountains are just around the corner whenever one feels like a little hiking trip or just relaxing in a health-promoting natural environment. The leisure opportunities in Bad Gleichenberg range from nature experiences in the picturesque rolling landscape of eastern Styria to a wide variety of sporting activities. For relaxing, a wide range of possibilities is also available.

The FH campus is nestled in these green surroundings, directly across from one of the largest spa parks in Europe, and its modern infrastructure offers students an ideal environment for practical and career-focused training. The classrooms are bright and equipped with the latest technological standards.

Students at Bad Gleichenberg enjoy easy access to faculty and a close relationship with their fellow students. Because the campus is so small, everyone seems to know everyone. It is very hard to get lost here, either physically or otherwise. "Bad Gleichenberg is an unusual, but diverse and unique place to study. Once you have experienced the great student atmosphere here, you won't want to miss it", says Marlene Moser, graduate of Health Management in Tourism.



www.bad-gleichenberg.gv.at

## *Your Study Choices*

At FH JOANNEUM in Bad Gleichenberg there are three different Institutes (Health and Tourism Management, Dietetics and Nutrition and Occupational Therapy) which offer four different degree programmes in the area of health sciences:

**Health Management in Tourism (BA) – GMT**

**Health-, Tourism- and Sport Management (MA) – GTS**

**Occupational Therapy (BA) – ERG**

**Dietetics and Nutrition (BA) -- DIO**

Bad Gleichenberg's three Institutes have joined forces to offer you a programme in English.

We offer around 104 ECTS in English for all incoming students. You can choose any of the listed courses. Students with a good command of German can also choose other courses offered by the four programmes.

If you have any special interests or if your home curriculum requires that you take a particular class not listed here, please contact the international coordinators

- Manuela Tooma (**GMT, GTS**) [Manuela.Tooma@fh-joanneum.at](mailto:Manuela.Tooma@fh-joanneum.at)
- Theresa Draxler (**DIO**) [theresa.draxler@fh-joanneum.at](mailto:theresa.draxler@fh-joanneum.at)
- Katrin Pechstädt (**ERG**) [katrin.pechstaedt@fh-joanneum.at](mailto:katrin.pechstaedt@fh-joanneum.at)

They will see if there are options available.



## If you are interested:

### *First step:*

Your university must nominate you as an Erasmus student at our institution (international@fh-joanneum.at).

At the same time, please contact **Manuela Tooma (Health Management/Tourism)**, **Theresa Draxler (Dietetics)** or **Katrin Pechstädt (Occupational Therapy)** for all academic matters. They will advise you in putting together your Learning Agreement.

Nomination deadline is the 1st of November, 2021. The number of participants for this programme is limited.

### *Second step:*

After receiving your nomination, we will start the online application process. You will receive an application link together with further instructions on how to complete your application.

### *Third Step:*

Once you have been nominated by your home university and accepted by FH JOANNEUM, please contact Kerstin Scheinost ([kerstin.scheinost@fh-joanneum.at](mailto:kerstin.scheinost@fh-joanneum.at)) for all organizational issues, such as housing, travel, insurance, etc.

## Start of the Spring Semester:

Health Management in Tourism & Dietetics & Nutrition: **28<sup>th</sup> of February, 2022**

Occupational Therapy: **14<sup>th</sup> of February, 2022**

## *Who is who in Bad Gleichenberg?*

### **Kerstin Scheinost**

2nd floor, Room 208

[kerstin.scheinost@fh-joanneum.at](mailto:kerstin.scheinost@fh-joanneum.at)

Tel.: +43 316 5453 8944

Office hours: Monday – Wednesday (8-12 am)

#### **Roles:**

International Office Bad Gleichenberg

- General information and advice
- Advice on accommodation, visa requirements and residency documents
- Ongoing advice and support
- Help with administration matters (registration with the authorities and insurance)
- Buddy programme
- Tandem programme
- Organisation of German as a Foreign Language courses at the Bad Gleichenberg Campus
- Orientation days on the B.G. campus
- Lecturer for German as a Foreign Language



### **Manuela Tooma**

2<sup>nd</sup> Floor, Room 220

[manuela.tooma@fh-joanneum.at](mailto:manuela.tooma@fh-joanneum.at)

Tel.: +43 316 5453 6731

#### **Roles:**

International coordinator for the Institute of Health and Tourism Management

Instructor, Institute of Health and Tourism Management



### **Theresa Draxler**

1<sup>st</sup> Floor, Room 115

[theresa.draxler@fh-joanneum.at](mailto:theresa.draxler@fh-joanneum.at)

Tel.: +43 316 5453 6776

#### **Roles:**

International Coordinator for the Institute of Dietetics & Nutrition

Instructor: Institute of Dietetics and Nutrition and the Institute of Occupational Therapy



### **Katrin Pechstädt**

1<sup>st</sup> Floor, Room 120

[katrin.pechstaedt@fh-joanneum.at](mailto:katrin.pechstaedt@fh-joanneum.at)

Tel.: +43 316 5453 6787

#### **Roles:**

International Coordinator for the Institute of Occupational Therapy

Fulltime instructor: Institute of Occupational Therapy



### **Eva Adamer-König**

Head of the Institute of Health and Tourism Management

[eva.adamer-koenig@fh-joanneum.at](mailto:eva.adamer-koenig@fh-joanneum.at)

### **Julia Unger**

Head of the Institute of Occupational Therapy

[julia.unger@fh-joanneum.at](mailto:julia.unger@fh-joanneum.at)

### **Elisabeth Pail**

Head of the Institute of Dietetics and Nutrition

[elisabeth.pail@fh-joanneum.at](mailto:elisabeth.pail@fh-joanneum.at)



## *Where to stay in Bad Gleichenberg?*

### ÖJAB Haus Bad Gleichenberg

This new residence provides accommodation for 164 students in single and double rooms. All rooms are fully furnished and have their own shower and toilet. Rooms for students with special needs are also available.



#### Details:

**distance to FH JOANNEUM:** 350 meters

**price:** single room from 290 euros, double room 260 euros, studios from 420 euros per person per month, including breakfast buffet (Mon-Fri), 19 to 24 m<sup>2</sup> depending on room type

- free internet access, utilities (heating, power, water etc.), operating costs, cleaning service, telephone connection (landline).
- Telephone, satellite TV and internet connections in every room
- shared kitchen on each floor. In-house facilities include laundry, sauna, fitness room, study and TV room, bicycle storage.
- friendly atmosphere and joint activities and projects, as in all ÖJAB residences
- parking

The rental period is from 1 September to 30 June, or for a full year on request. **Exchange students are also accepted for shorter periods.** The rental agreement can be terminated on a semi-annual basis in accordance with Austrian student residence law.

For a current list of prices for all room categories and for pertinent details regarding the rental requirements, see <https://www.oejab.at/en/students/dormitories/badgleichenberg>

**Further information and applications:**

ÖJAB-Haus Bad Gleichenberg  
Student dormitory

Albrechtstraße 8  
A-8344 Bad Gleichenberg, Austria

Housing Manager

Ms. Claudia Van de Meij

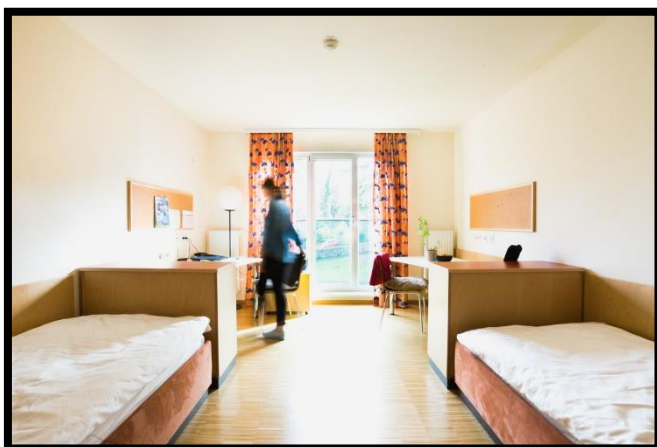
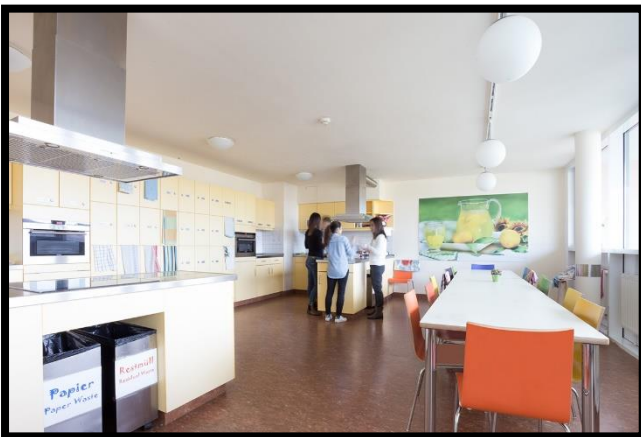
Phone: +43 3159 / 41700 / 51

Email: [badgleichenberg@oejab.at](mailto:badgleichenberg@oejab.at)

Web: <https://www.oejab.at/en/students/dormitories/badgleichenberg#content-anchor>



**Impressions from the ÖJAB:**



Quelle: <https://www.oejab.at/en/students/dormitories/badgleichenberg>

## Bad Gleichenberg student residence

This student residence has 42 single rooms. Eighteen of the rooms are organized in two-room suites with a small shared kitchen and shared bath.

The remaining 24 rooms are arranged in suites of three rooms with a shared bath. The residents of these rooms have a large shared kitchen at their disposal.

### Details:

- distance to FH JOANNEUM campus: 100 metres
- price: 250 euros / month
- approx. 20 m<sup>2</sup> (including adjoining room)
- parking for residents
- Sat-TV and free Internet access
- Accommodation is normally contracted for a ten-months period, but exchange students are accommodated for shorter periods.

### Further information and application:

Mag. Peter Hochleitner

Phone: +43 664 3016135

Email: [peter.hochleitner@kem.at](mailto:peter.hochleitner@kem.at)





## Private Rooms and Apartments

### Christine Fitzthum

2 apartments (38 m<sup>2</sup> /65 m<sup>2</sup>)

Phone: +436643016135

### Monschein

3 apartments, 3 double rooms, 1 single room

Phone: +4331592336

### Gerhard Prassl

4 studios, 1 shared flat

Phone: +4369916616606

### Manfred Schober

5 single rooms

Phone: +436642116865

### Christine Trink

4 apartments

Phone: +43315945555



The prices for private apartments are between 200, - and 300, - euros.

## Student rooms in Villa Ungarische Krone

Phone: +436642434067

Email: [info@villaungarischekrone.at](mailto:info@villaungarischekrone.at)

Web: <https://villaungarischekrone.at/>

The prices for private apartments range between 200 and 300 euros. For more information about private accommodation, you can contact the municipal office of Bad Gleichenberg: [gde@bad-gleichenberg.gv.at](mailto:gde@bad-gleichenberg.gv.at)







## *Academic Calendar 2022*

|                              |                                                                            |
|------------------------------|----------------------------------------------------------------------------|
| Nomination Deadline          | <b>1 November 2021</b>                                                     |
| PREMIUM PACKAGE              | <b>7 February – 25 February 2022</b>                                       |
| ADMIN PACKAGE (mandatory!)   | <b>21 February – 24 February 2022</b>                                      |
| CULTURE & FUN PACKAGE        | <b>21 February – 25 February 2022</b>                                      |
| LANGUAGE PACKAGE             | <b>7 February – 25 February 2022</b>                                       |
| Beginning of Classes         | <b>28 February 2022</b><br><i>(Occupational Therapy: 14 February 2022)</i> |
| End of academic classes      | <b>1 July 2022</b>                                                         |
| Exam Period                  | Exams at the end of each class or module                                   |
| <b>Holidays</b> (no classes) |                                                                            |
| Eastern Holidays             | <b>9 – 18 April 2022</b>                                                   |
| National Holiday             | <b>1 May 2022</b>                                                          |
| Ascension of Christ          | <b>26 May 2022</b>                                                         |
| White Monday                 | <b>6 June 2022</b>                                                         |
| Corpus Christi               | <b>16 June 2022</b>                                                        |
| Summer Break                 | <b>1 July – 30 September 2022</b>                                          |

## *Degree Programmes @ Campus Bad Gleichenberg*

### **Health Management in Tourism (Bachelor)**

The Institute of Health and Tourism Management offers the only university-level degree programme in Austria which connects basic knowledge of health sciences with a strong grounding in the tourism and leisure business. The curriculum of the bachelor's degree programme in Health Management in Tourism prepares students to assist in organizing and implementing health-promotion and health-counselling programmes, as well as tasks concerning leisure, tourism and health tourism. Bachelor graduates either continue on for a master's degree or enter the job market directly. They are usually hired as assistant managers in health resorts, wellness facilities, hotels, leisure and event management operations and tourism associations, as well as in health promotion work programmes, public agencies dealing with health issues, or other health-related institutions. After passing the bachelor examination at the end of the sixth semester, students graduate with the degree of "Bachelor of Arts in Business" (BA). A full list of all lecturers and the current curriculum can be found at <https://www.fh-joanneum.at/en/institut/health-and-tourism-management/>

### **Health-, Tourism- and Sport Management (Master)**

The master's degree programme in Health- Tourism- and Sport Management trains managers and experts in the organisation and implementation of health promotion projects and tourist activities for the leisure industry and the health tourism sector. The programme provides a solid knowledge in special areas of the health tourism industry, and students receive a thorough grounding in the fields of management and organization. Students can choose among three different concentrations within the master: Health Tourism & Leisure Management, Health Management & Public Health and Sports & Event Management. On passing the master's degree examination after four semesters, students graduate as a "Master of Arts in Business" (MA). Graduates of the master's degree programme in Health-, Tourism- and Sport Management able to plan and organize health promotion and health counselling, sports and touristic services on the basis of scientific criteria, practical experience, and international developments. A full list of all lecturers and the current curriculum can be found at <https://www.fh-joanneum.at/en/institut/health-and-tourism-management/>

## Dietetics & Nutrition (DIO)

There is an increasing interest in health matters in today's society, especially concerning health maintenance and health promotion, due to a notable increase in the incidence of nutrition-related diseases. As a result, dietitians have a broad spectrum of career opportunities in the fields of counselling, training and health promotion. The bachelor's degree programme in Dietetics and Nutrition trains students as experts with technical-methodical competence in independently planning and carrying out the nutritional consulting and therapy process. Furthermore, students in the programme acquire fundamental knowledge of nutrition management, catering management and nutrition marketing. Theoretical lectures based on the most recent scientific findings, as well as practical sessions under the supervision and with the guidance of teaching staff, form the basis of successful work placements. On completion of the six-semester bachelor's degree programme, students are awarded the title, "Bachelor of Science in Health Studies" (BSc). Dietitians can work in hospitals, offer nutritional instruction or serve in tourism facilities offering training programmes with nutritional consulting services. A full list of all lecturers and the current curriculum can be found at <https://www.fh-joanneum.at/diaetologie/bachelor/en/>

## Occupational Therapy (ERG)

Occupational therapists treat clients with reduced mobility or other problems limiting their participation in social life, resulting from an accident, illness, developmental delay or in cases where reduced mobility may develop. The bachelor's degree programme in occupational therapy offers evidence-based theoretical and practical training as well as instruction in mechanical-creative skills and everyday activities. The internships in the second, fourth, fifth and sixth semesters give students the opportunity to put theoretical knowledge into practice under the supervision and guidance of experts. The bachelor thesis in the fifth semesters sharpen students' skills in the scientific analysis of specific cases. On completion of the six-semester course graduates are awarded the title "Bachelor of Science in Health Studies" (BSc). Occupational therapists work not only in acute treatment and rehabilitation but also in health promotion and preventative health care. A full list of all lecturers and the current curriculum can be found at <https://www.fh-joanneum.at/ergotherapie/bachelor/en/>

## *Research Competence Areas*

Apart from teaching, research and project work play an important role at FH JOANNEUM University of Applied Sciences. The three institutes located on the Bad Gleichenberg campus have developed several Research Competence Areas that actively engage in research and project work. These include:

### **Sport Science Laboratory**

The Sport Science Laboratory (Sportwissenschaftliches Labor—or SpoWiLab for short) in Bad Gleichenberg develops diagnostic packages and training plans for its clients and partners tailored to their specific needs and requirements. The spectrum of services ranges from endurance, strength, speed and coordination diagnostics to biomechanical analyses. The SpoWiLab usually has several of volunteer students helping at all times, so if you are interested, just ask a SpoWiLab staff member about it and they will help you set up a volunteer experience in the lab. Typical tasks are collection and processing of data, assisting in field tests and literature research.



### **Research Unit in Health Tourism and Management**

This unit focuses on the business of health tourism, particularly at the nexus of increasing leisure time on the one hand and health, relaxation and well-being on the other. In addition to consumer research this involves macro- and microeconomic analysis of relevant markets. Consulting services are supplied to commercial partners such as hotels, spas, wellness facilities and health tourism destinations.



## Research Unit in Public Health and Health Management

This unit carries out projects in a variety of settings in order to meet current health challenges facing society, and offer clients scientifically based problem-solving competence. The range of services includes:

- planning, execution and evaluation of projects in health promotion, prevention and cure and rehabilitation
- workplace health promotion for firms, as well as network solutions for regions and business branches
- health impact assessment
- health reporting
- participatory health research with different target groups (youth, employees, seniors, etc.)
- development of health mission statements for municipalities, provinces and organisations
- development and implementation of health promotion strategies, concepts and measures
- health conference planning and organization

## Research Unit of Occupational Therapy

As "doing" is one of the main objects in occupational therapy's theory, as well as in occupational science, the main aim of the research unit is to put theory into praxis. Occupational therapy research focuses on evidence for different approaches used in occupational therapy. Occupational science focuses on the interdisciplinary exploration of occupations and related factors. Therefore, interdisciplinary projects are planned and performed to gather evidence and knowledge regarding these topics.

## Health Perception Lab

The Health Perception Lab is unique in Austria in its focus on applied sensory perception research aimed at sustainable health promotion, prevention and therapy. Though led by the Institute of Dietetics, the laboratory is an interdisciplinary project involving input from a total of seven other institutes of FH JOANNEUM. Through this symbiosis a whole range of interesting research questions can be addressed in cooperation with industry partners.

## Course Catalogue Campus Bad Gleichenberg

Please be aware that Incoming Students can take courses from the lists of all three institutes and the International Office.

### Health and Tourism Management

| Program | Course Code | Course                                                                 | ECTS |      |
|---------|-------------|------------------------------------------------------------------------|------|------|
| BA      | 200369208   | Customer Relationship Management                                       | 3    | ECTS |
| BA      | 200369213   | Englisch for Professionals in Health and Tourism I: Skill Building     | 1,5  | ECTS |
| BA      | 200369214   | Arabic II                                                              | 2    | ECTS |
| BA      | 160369610   | Arabic V                                                               | 2    | ECTS |
| BA      | 200369214   | Russian II                                                             | 2    | ECTS |
| BA      | 160369610   | Russian V                                                              | 2    | ECTS |
| BA      | 200369214   | Chinese II                                                             | 2    | ECTS |
| BA      | 160369610   | Chinese V                                                              | 2    | ECTS |
| BA      | 160369603   | Hospitality Management II: Trends and Challenges                       | 2    | ECTS |
| BA      | 160369614   | Sustainable Rural Tourism                                              | 4    | ECTS |
| BA      | 160369612   | Addiction and Prevention                                               | 4    | ECTS |
| BA      | 160369613   | Advanced Nutrition Skills                                              | 4    | ECTS |
| BA      | 160369609   | Englisch for Professionals in Health and Tourism I: The Tourism Sector | 1,5  | ECTS |
|         |             |                                                                        |      |      |
| MA      | 180370208   | Health and Nature Tourism                                              | 3    | ECTS |
| MA      | 180370209   | Balanced Resource Management in Tourism                                | 2    | ECTS |
| MA      | 180370210   | Health in All Policies                                                 | 3    | ECTS |
| MA      | 180370401   | Case Studies                                                           | 3    | ECTS |
|         |             |                                                                        |      |      |
|         | **          | Spa Operations*                                                        | 10   | ECTS |
|         |             |                                                                        | 53,0 | ECTS |

\* Online Course

\*\* This course is for incomings only and cannot be found in the online schedule. For that reason, they have no abbreviation. See Manuela Tooma for scheduling details.

## International Office

| Abbreviation | Course Code | Course             | ECTS            |
|--------------|-------------|--------------------|-----------------|
| CuID         | -           | Cultural Diversity | 2 ECTS          |
| TL           | -           | Tandem Learning    | 2 ECTS          |
| DaF          | -           | German Courses     | 3-5 ECTS        |
|              |             | <b>Total</b>       | <b>7-9 ECTS</b> |

## Dietetics & Nutrition

| Abbreviation | Course Code | Course                                        | ECTS              |
|--------------|-------------|-----------------------------------------------|-------------------|
| MWl2l        | 190460212   | Scientific Methodology                        | 1 ECTS            |
| EUV2l        | 190460206   | Nutrition and Food Service Management         | 2 ECTS            |
| ENG2l        | 190460211   | English for Health Professionals 2            | 1 ECTS            |
| KWN2S        | 190460213   | Body Perception                               | 1 ECTS            |
| SPE2V        | 190460210   | Sports Nutrition                              | 1 ECTS            |
| SDK2l        | 190460207   | Sensory Analysis in a Dietetic Context        | 2 ECTS            |
| PETD4l       | 190460406   | Practice of Nutritional Therapy and Dietetics | 3 ECTS            |
| PR1          | 190460218   | Professional Internship                       | 3-5 ECTS          |
|              |             | <b>Total</b>                                  | <b>14-16 ECTS</b> |

## Occupational Therapy

| Abbreviation          | Course Code           | Course                                             | ECTS                 |
|-----------------------|-----------------------|----------------------------------------------------|----------------------|
| ENOT <sub>3</sub> I   | 170462118             | Professional English for Occupational Therapists 1 | 1,5 ECTS             |
| INTPER <sub>4</sub> S | INTPER <sub>4</sub> S | International Perspectives                         | 1 ECTS               |
| vary                  | vary                  | COPILOT- Intercultural online learning             | 1,5 – 3 ECTS         |
| BP <sub>4</sub>       | 170462508             | Professional Internship                            | 8.5 ECTS             |
|                       |                       | <b>Total</b>                                       | <b>12,5- 14 ECTS</b> |

\*COPILOT: COPILOT is a project located at the Institute of Occupational Therapy and stands for Cooperative Online Peer and Intercultural Learning. It means that you will have the opportunity to take part in 2-3 international modules, in which you will work on OT-related topics together with peers from other European universities, in English and online. Topics will be announced by June 2021 but may range from “Visions of the Future”, to “Cultural Competence in Health” or “Culturally significant meaningful activities”.



# Course descriptions – Spring semester 2022

## Health Management in Tourism, Bachelor (GMT)



### Customer Relationship Management CRSM

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 180370111                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | MA 1st                   |
| <b>ECTS Credits:</b> | 3 ECTS                   |
| <b>Lecturer:</b>     | Mag. Paul Vyskovsky      |

**Course content:** The so-called typical customer no longer exists. Thanks to the internet and the trend towards globalization, consumers have more choices than ever before. This forces companies to invent new methods of interacting with customers to reduce costs and gain market share. Companies started to focus on who is buying rather than how many products and services can be sold. Customer Relationship Management (CRM) is a strategic management method used by organizations to manage their interactions with prospects and customers.

## Hospitality Management II: Trends and Challenges

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 200369110                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | BA, 1st                  |
| <b>ECTS Credits:</b> | 2 ECTS                   |
| <b>Lecturer:</b>     | Manuela Tooma, BA, MA    |

**Course content:** The course "*Hospitality Management II*" is the academic study of the hospitality industry and builds on the knowledge students have acquired in the "*Hospitality Management I*" course. In times of rapid structural changes and highly competitive markets, this course focuses on gaining a comprehensive overview of the current trends and challenges of the international hospitality industry.

### Course description:

Upon completion, students should be able to demonstrate knowledge of how international hospitality management principles may be applied to real challenges facing industry managers. It is designed to introduce students to timely issues within the hospitality industry and is intended to move students into a managerial mind set with an emphasis on problem-solving skills.

The goals of the course are to develop the student in:

- to gain knowledge about the dynamics of national cultures, organizational cultures and touristic cultures
- to define characteristics of hospitality services for a successful global marketing
- awareness of ethical and social responsibility concepts in the hospitality industry
- to understand the concept of international entrepreneurship

## English for Professionals in Health and Tourism 1: Skill Building

### Skill Building ENG1

**Course code:** 200369115

**Course type:** Exercise (Ue)

**Semester:** BA 1st

**ECTS Credits:** 1.5 ECTS

**Lecturer:** Sarah Schantin-Williams, MA

**Course content:** This course is designed to improve students' proficiency in English for professional purposes in the business context. By studying selected topics around health, tourism and the workplace, you will build your personal store of active vocabulary and gain confidence in both speaking and writing. The main idea of this class is to practice and improve your English skills in a learner-friendly environment where mistakes are treated as part of the process and as learning opportunities.

## English for Professionals in Health and Tourism IV:

### The Tourism Sector ENG4

**Course code:** 160369510

**Course type:** Exercise (Ue)

**Semester:** BA 5<sup>th</sup>

**ECTS Credits:** 1.5 ECTS

**Lecturer:** Sarah Schantin-Williams, MA

**Course content:** Students will learn how to negotiate in English and how to deal effectively with conflict situations that may develop in health or tourism settings. Furthermore, they will be able to converse fluently about modern marketing strategies.

## Sustainable Rural Tourism

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 160369614                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | BA 6th                   |
| <b>ECTS Credits:</b> | 4 ECTS                   |
| <b>Lecturer:</b>     | Stefanie Schuster        |

**Course content:** Students will acquire a basic understanding of how to implement sustainable tourism projects in rural regions:

- Principles of developing sustainable regional tourism
- The cultural significance of nature and landscape, especially in an Austrian context, and of the interactions between nature and health
- Trends in the demand for rural tourism products
- Cost-benefit evaluation of rural tourism development
- Social and political framework conditions of rural tourism development
- Relationships between agricultural production and rural tourism products
- Participative conception, planning and implementation of rural tourism development and sustainable tourism strategies

## Addiction and Prevention

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 160369613                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | BA 6th                   |
| <b>ECTS Credits:</b> | 4 ECTS                   |
| <b>Lecturer:</b>     | Nina Unterweger          |

**Course content:** The theoretical part of the course provides students with a fundamental understanding of the effects on the human body of recreational drugs in general and of alcohol and nicotine in particular. The curriculum presents the basis for understanding the reactions of the human body to these substances as well as the origins of addiction. The boundary between addiction and enjoyment is identified and the differences between addiction and dependence are explained. In particular, the epidemiology and prevention of alcoholism and nicotine are examined. Various ways of preventing addiction will be discussed, particularly with the inclusion of the aspect of restoration of health. The theory will be presented within the scope of interdisciplinary projects.

## Advanced Nutrition Skills

|                      |                                  |
|----------------------|----------------------------------|
| <b>Course code:</b>  | 160369613                        |
| <b>Course type:</b>  | Lecture/discussion (ILV)         |
| <b>Semester:</b>     | BA 6th                           |
| <b>ECTS Credits:</b> | 4 ECTS                           |
| <b>Lecturer:</b>     | Dr.med. univ. Norbert Adelwöhrer |

**Course content:** This course covers: whole-food nutrition, production technologies, storage, distribution and the associated reduction of nutritional value; food processing, preserving, changes in biological value and availability; community catering and HACCP; economic aspects of the implementation of whole-food nutrition in tourist facilities; regional development policy projects (implementation of regional agriculture), Public health projects, tourist projects as well as ecological and ethical projects may be combined in this curriculum. The presented theory will be applied within the scope of interdisciplinary projects.

## Health and Nature Tourism

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 180370208                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | MA 2nd                   |
| <b>ECTS Credits:</b> | 3 ECTS                   |
| <b>Lecturer:</b>     | Dr. Harald Friedl        |

**Course content:** In this course, students acquire an in-depth knowledge of nature as a complex resource worthy of protection for health promotion in the form of experience-based tourism products, while taking current trends into consideration. Using best practice examples, challenges and solutions in the area of sustainable nature tourism are analysed from an interdisciplinary perspective with a special focus on the aspects of stakeholder needs, regional development, product design and marketing, and determinants for marketable health tourism products derived from these considerations.



## Balanced Resource Management in Tourism

|                      |                           |
|----------------------|---------------------------|
| <b>Course code:</b>  | 180370209                 |
| <b>Course type:</b>  | Lecture/discussion (ILV)  |
| <b>Semester:</b>     | MA 2nd                    |
| <b>ECTS Credits:</b> | 2 ECTS                    |
| <b>Lecturer:</b>     | Dr. Christian Baumgartner |

**Course content:** In the context of the growing significance of tourism for regional and national economies, this course teaches students how to identify the diverse resources required for tourism both inside and outside of tourism companies and organizations. Interdisciplinary methods for measuring the economic, sociocultural, ecological and political effects of tourism are discussed and used as the basis for the development of strategies for sustainable resource management using modern management instruments in case studies.

## Health in All Policies

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 180370210                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | MA 2nd                   |
| <b>ECTS Credits:</b> | 3 ECTS                   |
| <b>Lecturer:</b>     | Bianca Fuchs-Neuhold     |

**Course content:** This course teaches students the principles of the intersectoral collaboration of the HiAP approach to the health promoting management of complex systems. Students will acquire knowledge of the support of participation through intersectoral cooperation and the participation of the population. Using practical examples, negotiation strategies that enable the implementation of intersectoral cooperation at various levels will be practiced. Students will learn the application of various monitoring and evaluation instruments, including health impact assessment.

## Case Studies

|                      |                          |
|----------------------|--------------------------|
| <b>Course code:</b>  | 180370210                |
| <b>Course type:</b>  | Lecture/discussion (ILV) |
| <b>Semester:</b>     | MA 4th                   |
| <b>ECTS Credits:</b> | 3 ECTS                   |
| <b>Lecturer:</b>     | Andreas Kallmünzer       |

## Spa Operations Course for Incomings only (no course abbreviation)

|                          |                                                                                  |
|--------------------------|----------------------------------------------------------------------------------|
| <b>Course code:</b>      | none                                                                             |
| <b>Course type:</b>      | Online course                                                                    |
| <b>Semester:</b>         | Incoming only / not in the curriculum                                            |
| <b>ECTS Credits:</b>     | 10 ECTS                                                                          |
| <b>Lecturer:</b>         | Manuela Tooma, BA, MA                                                            |
| <b>Learning outcome:</b> | Students will be familiar with the most important management tasks within a spa. |

**Course content:** This course introduces students to spa operations from a spa manager's point of view. As spa operations is a very wide discipline and the spa industry varies from private to public supply, depending on the country in question, the main focus in this course is on basic knowledge about operations in a spa centre, as well as some historical knowledge of spa development and the global spa industry. Topics covered include:

- Evolution of the global spa industry
- The basics of the spa business, including the types of therapies and treatments typically offered in a spa and the equipment and personnel required to carry them out
- Spa hygiene and safety issues
- Staff and reception management systems within spas
- Spa retailing
- Professionalism in a spa context

## International Office (INT)

### German as a Foreign Language

#### Cultural Diversity at FH JOANNEUM

**ECTS Credits:** 2 ECTS

**Lecturer:** Stefan Strohmaier

**Learning outcome:** The course aims to develop the following skills in students: cultural self-awareness, an appreciation of cultural difference, a facility to interpret actions in many ways in order to facilitate cultural understanding, intercultural communication skills and sensitivity for intercultural issues. Moreover, local students gain the possibility to participate in "internationalization at home" and the cultural diversity and heterogeneity at FH JOANNEUM is emphasized.

**Course content:** International degree seeking students and exchange students in Graz as well as asylum seekers and recognized refugees within the scope of the project "Refugees on the run - FH JOANNEUM cares" are going to present their home countries within the scope of so called "Cultural Evenings". After a short intercultural introduction, there will be interesting and entertaining country presentations. Since each student will lay a different focus, we are already looking forward to an exciting course of lectures which will point out the intercultural diversity at FH JOANNEUM. After the presentations, there will be a short contemplation and discussion of the findings.

**Teaching methods:** Students participating in the course "Cultural Diversity at FH JOANNEUM" have to attend at least 80% of the Intercultural Evenings. After each presentation, short reflectional assignments have to be fulfilled in an accompanying Moodle course. In order to finish the course, a final report on the entire course of lectures has to be handed in. This final report can also be used as part of the experience report for module 3 (intercultural courses) of the Intercultural Skills Certificate.

**Language of**

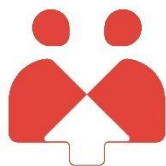
**instruction:** English

**Assessment methods:** Ongoing evaluation

## Tandem learning (2 ECTS)

The Tandem+ Programme at FH JOANNEUM brings together people from different cultures and different languages. The aim of Tandem partnerships is to facilitate the exchange of languages, experiences and cultures. Although many students at FH JOANNEUM are aware that international (exchange) students attend their university, very few of them take the first step in getting (culturally) closer. We would like to change this, with your involvement!

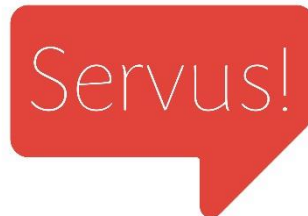
Our Tandem+ Programme is designed to offer all students the opportunity to participate in a recognised intercultural programme (2 ECTS) in a relaxed and exciting atmosphere. The Tandem+ Certificate can be credited towards our *Intercultural Skills Certificate (ISC)*.



In order to obtain the **Tandem+ Certificate** from FH JOANNEUM, you need to demonstrate that you have completed **activities from the five Tandem+ Modules together with your Tandem partner**. The five modules represent different skills in an intercultural and linguistic context and should be completed during one semester. Participation in certain sessions is mandatory as part of the **Tandem+ Programme**. The activities available can be freely selected in consultation with the Tandem partner. **Completion of activities accounting for at least 50 points** is required in order to obtain the **Tandem+ Certificate**.

You can find all information about the Tandem+ Programme and its modules online at [www.fh-joanneum.at/tandem](http://www.fh-joanneum.at/tandem).

## German courses (3-5 ECTS, depending on the offered courses)



Our secret recipe for successful German learning are small learning groups, individual support, motivated and qualified lecturers experienced in university-level teaching as well as effective teaching materials tailored to the particular requirements of university-level language learners.

Depending on the student numbers one or more German courses are offered during the semester.

We also offer German Intensive Courses as part of the Orientation Packages in September and February before the semester starts. For more information, please check our homepage [www.fh-joanneum.at/orientation!](http://www.fh-joanneum.at/orientation!)

More information about the German courses at [www.fh-joanneum.at/daf](http://www.fh-joanneum.at/daf) or via e-mail at [international-bgb@fh-joanneum.at](mailto:international-bgb@fh-joanneum.at)



## Dietetics & Nutrition, Bachelor (DIO)

### Scientific Methodology MWI21

|                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|---------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Course code:</b>             | 190460212                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Course type:</b>             | Integrated course                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Semester:</b>                | BA, 2nd                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>ECTS Credits:</b>            | 1 ECTS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Lecturer:</b>                | Wolfgang Staubmann                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Learning outcome:</b>        | Students <ul style="list-style-type: none"><li>- conduct literature searches in the library and in relevant online databases</li><li>- are able to identify the literature types and assess their relevance for the professional field of dietetics</li><li>- understand the meaning of the term "scholarliness" in dietetics, can explain the relationship between science and professional practice and are aware of the importance of a scientific work ethic in daily work</li><li>- use and cite sources properly</li></ul> |
| <b>Course content:</b>          | The course provides an introduction to research methods, with a focus on identifying, finding, summarizing and citing relevant sources properly, and on the significance of research ethics on the other hand.                                                                                                                                                                                                                                                                                                                   |
| <b>Teaching methods:</b>        | interactive lecture; in-class exercises and take-home assignments.                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Prerequisites:</b>           | English level B2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>Assessment methods:</b>      | Written and oral.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Language of instruction:</b> | English.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Literature:</b>              | Will be presented and made accessible at beginning of class.                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |

## Nutrition and Food Service Management 2 EUV21

|                          |                   |
|--------------------------|-------------------|
| <b>Course code:</b>      | 190460206         |
| <b>Course type:</b>      | Integrated course |
| <b>Semester:</b>         | BA, 2nd           |
| <b>ECTS Credits:</b>     | 2 ECTS            |
| <b>Lecturer:</b>         | Christina Lampl   |
| <b>Learning outcome:</b> | Students          |

- are familiar with advanced kitchen terminology and the most common preparation methods and can apply them
- calculate quantities for recipes and meals depending on the number and size of portions
- develop meal plans for specific target groups in a preventive context and analyze them in principle
- apply different methods of energy and nutritional calculation
- estimate the energy and nutritional content of foods and meals without calculation
- modify, adapt and recommend recipes and meals for specific target groups in a preventive context

**Course content:** Advanced kitchen terminology; recipe and meal preparation; calculation of energy and nutritional content; modification of recipes for specific target groups.

**Teaching methods:** interactive lecture; practical activities and training, group work.

**Prerequisites:** English level B2

**Assessment methods:** Written / oral and practical exam.

**Language of instruction:** English and German. NOTE: Self-study material in English to cover the parts taught in German will be provided.

**Literature:** Will be presented and made accessible at beginning of class.

## English for Health Professionals 2 ENG21

**Course code:** 190460211

**Course type:** Integrated course

**Semester:** BA, 2nd

**ECTS Credits:** 1 ECTS

**Lecturer:** Sarah Schantin-Williams

**Learning outcome:** Students

- have acquired and practiced appropriate strategies for efficient literature research and for reading summarizing and paraphrasing scientific texts
- can describe the human body and its functions
- can discuss nutrition trends and scientific articles

**Course content:** The course has two focal points: First, it is meant to complement and support contents taught in the course "Scientific Methodology" in the same semester, with the broad goal of enabling students to deal effectively with literature research and reading of scientific texts in the English language. The second focus of the course is on increasing students' proficiency in talking about topics related to the human body and its functions as well as nutritional trends.

**Teaching methods:** interactive lecture; in-class exercises; readings and presentation; oral practice.

**Prerequisites:** English level B2

**Assessment methods:** 60 % written assignment; 20% vocabulary exam; 20% oral performance in class.

**Language of instruction:** English

**Literature:** Will be presented and made accessible at beginning of class.



## Body Perception KWN25

**Course code:** 190460213

**Course type:** Seminar

**Semester:** BA, 2nd

**ECTS Credits:** 1 ECTS

**Lecturer:** Sabine Bergner

**Learning outcome:** Students:

- are aware of the interconnections between sociocultural factors and psychological needs on the one hand and body perception on the other hand
- have reflected on their own body images
- are able to put the body images of their clients into perspective

**Course content:** The class explores how individuals develop and maintain perceptions of their own bodies, and looks at the resulting psychological and behavior issues that may affect health behaviors as well as compliance in counseling situations.

**Teaching methods:** Interactive lecture; mini-project; applied practical activities and reflection.

**Prerequisites:** English level B2.

**Assessment methods:** 40% written exam; 30% participation; 30% short reflective reports

**Language of instruction:** English

**Literature:** Will be presented and made accessible at beginning of class.



## Sports Nutrition SPE2V

**Course code:** 190460210

**Course type:** Lecture

**Semester:** BA, 2nd

**ECTS Credits:** 1 ECTS

**Lecturer:** Manuela Konrad

**Learning outcome:** The students are familiar with the basic concepts of sports nutrition and with current nutritional recommendations for popular sports, training and competition  
Students are able to evaluate and discuss the usefulness of dietary supplements in sports nutrition.

**Course content:** The lecture provides an introduction to sports nutrition.

**Teaching methods:** Interactive lecture, discussions.

**Prerequisites:** English level B2.

**Assessment methods:** Written exam

**Language of instruction:** English

**Literature:** Will be presented and made accessible at beginning of class





## Sensory Analysis in a Dietetic Context SDK2I

|                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|---------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Course code:</b>             | 190460207                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Course type:</b>             | Integrated course                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Semester:</b>                | BA, 2nd                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| <b>ECTS Credits:</b>            | 2 ECTS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Lecturer:</b>                | Marlies Hörmann-Wallner; Susanne Maunz                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Learning outcome:</b>        | <p>The students</p> <ul style="list-style-type: none"><li>- are familiar with the fundamentals of sensory physiology, taste development and sensory analysis of food</li><li>- are familiar with analytical sensory methods and can apply them</li><li>- are familiar with hedonic methods (market research) and can apply them</li><li>- are familiar with quality characteristics of foods and can analyse them from different perspectives (e.g. consumer, manufacturer)</li><li>- know about the significance of sensory analysis in the quality control of foods</li><li>- are able to select and apply the appropriate sensory analysis methods for different dietetic questions</li><li>- gain an insight into the structure of panel training and the planning of sensory training and can practise these</li><li>- are able to plan, prepare and carry out sensory analysis and training in practice for different target groups</li></ul> |
| <b>Course content:</b>          | The lecture provides an introduction to the significance, use, methods and theoretical fundamentals of sensory analysis in dietetic contexts.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Teaching methods:</b>        | Interactive lectures, practical laboratory exercises in applied sensory analysis (individual and group work).                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Prerequisites:</b>           | English level B2.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Assessment methods:</b>      | Written exam                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Language of instruction:</b> | English and German. NOTE: Practical activities and final paper (group work) can be done in English; for all lecture parts taught in German, suitable English-language material will be provided for self-study.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Literature:</b>              | Will be presented and made accessible at beginning of class                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |

## Practice of Nutritional Therapy and Dietetics 2 PETD4I

**Course code:** 190460406

**Course type:** Integrated course

**Semester:** BA, 4th

**ECTS Credits:** 3 ECTS

**Lecturer:** Anna Auer

**Learning outcome:** Students:

- are familiar with advanced aspects of meal and menu planning for different target groups in the preventive context and can apply them
- are able to prepare, analyse and assess meal plans and dietetic meals independently and derive recommendations for adapting them based on a sensory analysis and evaluation
- are able to take into account economic framework conditions as well as seasonal and regional circumstances in the preparation of meal plans and recipes for both individual patients and community catering
- are able to calculate protein portions
- are able to play an active role in the interface management between kitchen, patient and medical personnel

**Course content:** In this module students continue to acquire advanced knowledge of nutrition and food service management for different target groups such as individuals, groups and community catering, especially in a dietetic context, e.g. nephrology. A special focus is placed on practice in meal planning, recipe creation and modification. The meals are prepared and tasted in the dietetic context according to the recommendations of the current rationalisation scheme.

**Teaching methods:** Interactive lecture; training in the use of nutritional calculation software; experiential learning; case studies; practical activities; group work.

**Prerequisites:** English level B2

**Assessment methods:** Written (case study report, group work), oral, and practical exam.

**Language of instruction:** English and German. NOTE: Practical activities and final paper (case study, group work) can be done in English; for all parts taught in German, suitable English-language exercises or material will be provided for self-study.

**Literature:** Will be presented and made accessible at beginning of class

## Career Exploration: Professional Internship 1 (at the Health Perception Lab, HPL) <sup>PR1</sup>

|               |                                 |
|---------------|---------------------------------|
| Course code:  | 190460218                       |
| Course type:  | Internship                      |
| Duration:     | 10-11 days                      |
| ECTS Credits: | 3-5 ECTS                        |
| Supervisors:  | Elisabeth Pail; Wolfgang Gunzer |



The Health Perception Lab (HPL) is a laboratory for health-relevant sensory research. The primary focus is on examining beneficial foodstuffs and improving meal plans or food products by means of hedonic sensory analysis using standardized sensory cabins as well as modern digital technology, including 3D face reading and eye tracking. Tasks of interns depend on research being conducted at time of placement.

**NOTE:** The Health Perception Lab is located on the Graz campus, not in Bad Gleichenberg. As a result, an internship there may require students to arrange for accommodation in Graz or travel there on some days, and to work around the schedules of their other classes in Bad Gleichenberg.

For more information:

<https://fh-joanneum.at/en/labor/health-perception-lab/>

## Occupational Therapy, Bachelor (ERG)

\* Be aware the semester starts at the 14th of September 2022 for occupational therapy students!

### Professional English for Occupational Therapists 2 ENGOT2I

**Course code:** 190462210

**Course type:** Integrated course

**Semester:** BA, 2th

**ECTS Credits:** 2 ECTS

**Lecturer:** Anna Kanape

**Learning outcome:** Students:

- Have practised and consolidated their skills in scientific reading
- Are familiar with search strategies and use of search terms in English
- have acquired linguistic and communicative strategies for professional presentations in English
- can describe the healthcare system and hospital routines as well as complex disorders and diseases relevant for occupational therapy practice in English
- can describe and explain the occupational therapy process and its individual steps in English.

**Course content:** Students extend and practice their academic reading and presentation skills. They acquire and practise active vocabulary to describe professional settings (e.g. hospital routines) and therapeutical contexts (occupational therapy process, diseases and pain). Furthermore, students revise selected grammar points.

**Teaching methods:** Interactive language exercises; group activities; discussion; presentations; readings.

**Prerequisites:** English level B2

**Assessment methods:** Written homework 20%; participation 10%; group activity 10%; written exam 40%; presentation 20%.

**Language of instruction:** English

**Literature:** Will be presented and made accessible at beginning of class



## International Perspectives INTPER4S

**Course code:** 190462411

**Course type:** Seminar

**Semester:** BA, 4th

**ECTS Credits:** 1 ECTS

**Lecturer:** Ulrike Donner, Elisabeth Schwab

**Learning outcome:** Students:

- have expanded their English language and their research skills in an international context.
- are familiar with selected international perspectives of their professional roles and approaches
- realise the significance of international exchange with colleagues for research and practice in their profession.
- Have honed their critical thinking skills by dealing with different approaches to science, health cultures and health policy.
- have practised their team and intercultural skills.

**Course content:** Students work together online with students, lecturers, occupational therapists or other professionally relevant persons at partner universities and/or relevant institutions abroad to compare the quality and implementation of occupational therapy services in different countries in terms of basic attitudes and roles in the occupational therapy process, fields of work and interventions as well as political, health, economic and institutional framework conditions. They produce comparative evidence-based reports about aspects of OT and reflect on similarities and differences of occupational therapy at an international level.

**Teaching methods:** Producing a structures questionnaire on selected topics of OT (group assignment), especially OT identities, roles and training; conducting interviews; writing a summary report and reflection. E-learning.

**Prerequisites:** English level B2

**Assessment methods:** Group assignments: Questionnaire 20%; written report and reflection on findings of interviews 80%.

**Language of instruction:** English

**Literature:** Will be presented and made accessible at beginning of class



## **COPILOT** FALL6S or DIGI6V

**Course code:** 190462613 or 190462601

**Course type:** online lecture

**Semester:** BA, 4th

**ECTS Credits:** 1 ECTS

**Lecturer:** Katrin Pechstädt, Elisabeth Schwab

**Learning outcome:** Students:

- have experienced themselves as individuals influenced by culture
- recognize the mechanisms of cultural influences on occupation and value systems
- understand themselves and their clients as cultural and social individuals involved in complex relationships and social/cultural environments that have an impact on health and human action and interaction.
- understand cultural differences between social, religious and ethnic groups and how these and may impact health care
- have learned to accept social and cultural diversity in groups.

**Course content:** Be part of one our ERASMUS+-funded international online lectures, where we will offer different international online courses together with our partner universities regarding the topics (1 ECTS each):

- OT goes public
- virtual reality

This online lecture is embedded in other courses of the OT curriculum but will be accessible for incoming students. Together with other international students you will work online in small groups to explore the topics not just from an occupational therapist's perspective but also from an international perspective

**Teaching methods:** Interactive intercultural activities; lecture; readings and discussion; short presentation; in-class exercises.

**Prerequisites:** English level B2

**Assessment methods:** Participation, short presentation, final written or oral report and reflection

**Language of instruction:** English

**Literature:** Will be presented and made accessible at beginning of class

## Professional Internship

**Course code:** 190462607

**Course type:** internship

**Semester:** BA, 6th

**ECTS Credits:** 9 ECTS

**Lecturer:** Katrin Pechstädt, MSc; Stefanie Schwarzl, MA

**Learning outcome:** Students:

- reflect on and expand their theoretical knowledge and put it into practice
- familiarize themselves with different ways of evaluating and documenting their findings
- learn about practical application of models and OT's principles

**Course content:** The students can perform parts of the occupational therapy process on selected patients following prescription by a doctor. The process is carried out under supervision as part of the overall medical process in accordance with FH-MTD-AV. The students additionally reflect on their internship under supervision both orally and in writing in a group setting or via e-learning and thus learn to cope with situations experienced as difficult. They use their own experiences from practical work to reflect on patterns of action and emotional states and document them in the learning portfolio. Continuous reflection leads to an individual increase in theoretical and practical competence, which is documented in the learning portfolio. **If you are interested in a professional internship, please contact [katrin.pechstaedt@fh-joanneum.at](mailto:katrin.pechstaedt@fh-joanneum.at)**

**Teaching methods:** Practical application of techniques, practical experiences.

**Prerequisites:** English level B2

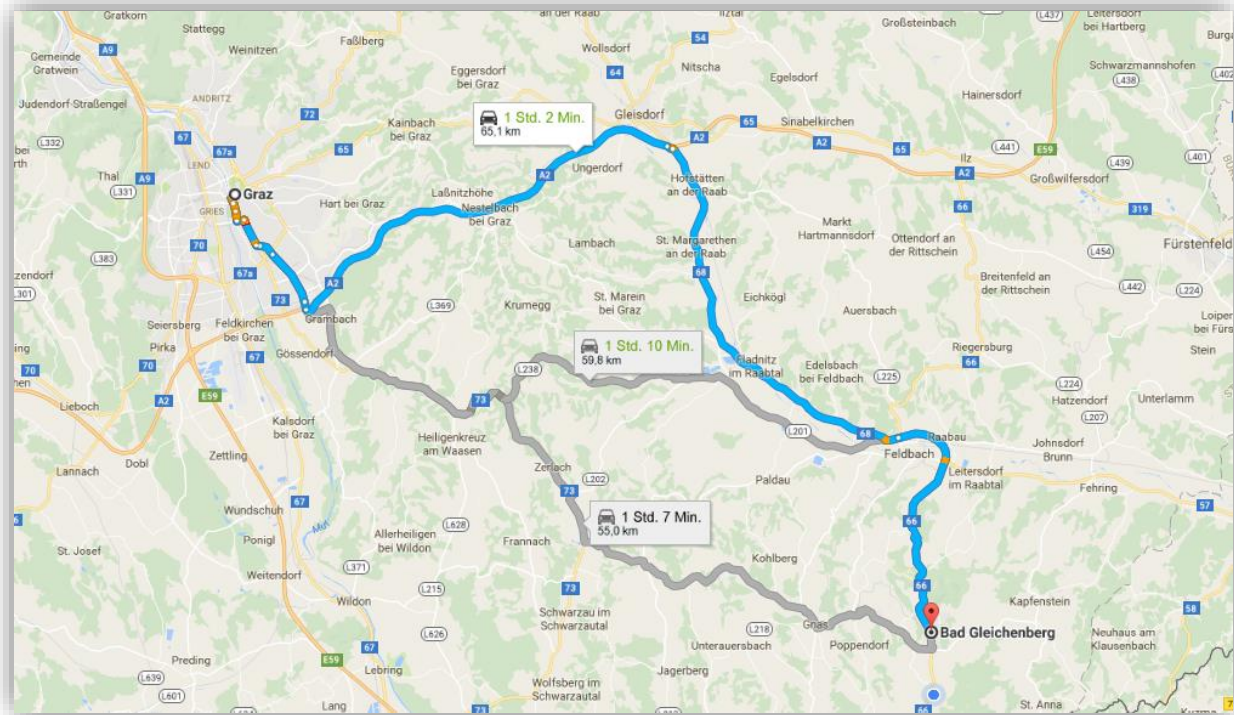
**Assessment methods:** Written or oral examination

**Language of instruction:** English

**Literature:** -



## How to get to Bad Gleichenberg?



[www.bad-gleichenberg.at](http://www.bad-gleichenberg.at)

### Coming from Vienna

#### **By train**

Vienna Aspang – Feldbach\* or

Vienna – Graz – Feldbach\*

\*Change in Feldbach or Bad Gleichenberg (pick up by arrangement).

#### **By car**

Via A2 – exit Ilz via Riegersburg and Feldbach to Bad Gleichenberg or exit Gleisdorf-Süd to Feldbach.

### Coming from Germany or Graz

#### **By train**

Innsbruck - Graz - Feldbach\* or

Salzburg - Graz - Feldbach\*

\*Change in Feldbach or Bad Gleichenberg (pick up by arrangement).

#### **By car**

Via A9 in the direction of Graz, further on A2 in direction of Vienna, exit at Gleisdorf-Süd for Feldbach and Bad Gleichenberg or by car train Feldkirch – Graz and Innsbruck - Graz.

# The Campus Bad Gleichenberg





## International Events in Bad Gleichenberg

Orientation day & City tour

Meet your Buddy

International Tandem-Café

Erasmus goes Buschenschank

Austrian Bowling Night

International Movie Night

Christmas Event

Tandem-Cooking Event

Excursion to a ham factory

Excursion to a chocolate factory

...



## Greetings from the exchange-students of the winter semester 2019

