

# COURSE OUTLINE

**Course Name:** Practicum 1

**Department Head/Coordinator:** Kathy O'Donnell

**Effective Date:** September 2011

<b>School or Centre:</b>		<b>Department:</b>	
School of Arts and Science		CACE	
<b>Course History:</b>		<b>Year of Study:</b>	
Replacement Course		Below Grade 10 Equivalency	
<b>Name of Replacing Course (if applicable):</b>	Practicum 1 FSCR 0606	<b>Course Number:</b>	FSCR 0650
		<b>Number of Credits:</b>	4.0

**Course Pre-requisites (if applicable):**

**Course Co-requisites (if applicable):**

**PLAR (Prior Learning Assessment & Recognition)**

No  Yes (details below):

**Course Description:**

The first practicum provides the student with a hands-on learning opportunity to work in the food service industry as a dishwasher/bus person and/or in basic food preparation. Students build upon their prior development of a basic set of food preparation and crucial workplace competencies.

### **Instructional Strategies:**

This four week practicum assists the student and program staff to assess the progression of the student's aptitudes, abilities, speed and stamina, and other generic work habits and social skills.

### **Course Learning Outcomes:**

At the end of this course students will:

- demonstrate punctuality and adhere to assigned work schedule
- perform bussing and dish-washing duties to workplace standards
- follow workplace rules and regulations
- conduct themselves in a professional and ethical manner
- apply FOODSAFE and WorkSafe principles
- recognize effective communication skills
- recognize speed requirements for entry level positions

### **Program Learning Outcomes:**

As a result of successfully completing the Food Service Careers Program students can:

1. Apply FOODSAFE and worker safety principles consistently when working in a food service workplace.
2. Apply basic set-up and kitchen organizational skills to meet the demands of a professional kitchen situation.
3. Prepare and cook a variety of cold and hot food service items.
4. Apply basic knowledge of kitchen equipment and procedures in a professional kitchen.
5. Perform bussing and dish-washing duties in an independent and reliable manner.
6. Interact with customers and co-workers in a polite and professional manner.
7. Employ the appropriate communication skills in peer and supervisor interactions.
8. Conduct themselves in a professional manner in the workplace, consistent with industry standards.
9. Identify and differentiate between a wide variety of workplace opportunities in the food service industry.

## Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Satisfactory/Unsatisfactory		Satisfactory

## Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Practicum	100	Student, instructor and employer evaluation Checklist format
-		
-		
-		
-		
	<b>Total</b>	<b>100</b>

## Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
P - Practicum	100	
-		
<b>Enter Total Hours</b>	<b>100</b>	

## Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

**Course Topics and Sequence Covered:**

Transfer and apply learning from previously taught courses.

**VCC Education and Education Support Policies**

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

**<http://www.vcc.ca/about-vcc/policies/index.cfm>**

To find out how this course transfers, visit the BC Transfer Guide at [www.bctransferguide.ca](http://www.bctransferguide.ca).

**FOR COMMITTEE USE ONLY**

Date Approved by Education Council:		Date Approved by VCC Board (if applicable):	
-------------------------------------	--	--	--