



# COURSE OUTLINE

**Course Name:** Culinary Practicum

**Course Number:** CULI 2512

**Number of Credits:** 3

**Effective Date:** February 2017

**Course Description:**

In this course students have the opportunity to apply their newly acquired knowledge and skills in an industrial catering establishment while on a practicum placement. Emphasis is placed on professionalism.

**School or Centre:**

School of Hospitality, Food Studies and Applied Business

**Year of Study:**

2nd Year Post-secondary

**Course History:**

Revised Course

**Name of Replacing Course (if applicable):**

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

Acceptance into the Culinary Arts Diploma (International Cohort) program

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

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

No  Yes (details below):

**Instructional Strategies:**

hands-on practice, projects and independent study

**Course Learning Outcomes:**

Upon the successful completion of this course, students will be able to:

1. Apply effective time management, teamwork, and communication skills needed to work in a professional kitchen
2. Assess complex products for consistency and quality standards
3. Apply industry standards and procedures essential for food and kitchen safety
4. Observe workplace culture, norms and expectations
5. Request and reflect on feedback from industry professionals

**Program Learning Outcomes:**

Upon the successful completion of this program, the student will be able to:

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment
2. Evaluate product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
3. Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs.
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to identify and develop advanced professional skills needed to further advance in the culinary industry.

### Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Percentages		70%

### 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	50	
Portfolio	50	
-		
-		
-		
<b>Total</b>		<b>100</b>

### Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
P - Practicum	100	4 weeks at 5 days/week, 5 hours/day
-		
<b>Total</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:**

1. Orientation to Course Information
2. Professional Practice
3. Professional Development
4. Industry Networking

## **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/governance--policies/policies/>

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

### **FOR COMMITTEE USE ONLY**

Approved by Curriculum Committee:

Approved by Education Council: