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

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.
### Learning Environment/Type

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<thead>
<tr>
<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
<th>Comments</th>
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</thead>
<tbody>
<tr>
<td>P - Practicum</td>
<td>100</td>
<td>4 weeks at 5 days/week, 5 hours/day</td>
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**Total 100**

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
<th>Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%)</th>
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<tbody>
<tr>
<td>Practicum</td>
<td>50</td>
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<tr>
<td>Portfolio</td>
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**Total 100**

### Evaluation/Grading System

<table>
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<th>Grading System</th>
<th>Specify if ‘Other’</th>
<th>Specify Passing Grade</th>
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<tbody>
<tr>
<td>Percentages</td>
<td></td>
<td>70%</td>
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### 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.
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.

FOR COMMITTEE USE ONLY

Approved by Curriculum Committee:  

Approved by Education Council: