



BAKG 1230: Work Experience

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course places the student in an established industry operation so that the practical applications of the skills acquired through the certificate are utilized. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

CREDITS

3.0

YEAR OF STUDY

Grade 10 Equivalency

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Refine a variety of practical skills and theoretical knowledge acquired during the program in an industry setting
- Gain exposure to skills, methods and knowledge specific to the industry placement
- Critically analyze and document performance to enhance comprehension and ongoing professional development
- Adhere to industry health and safety standards in the preparation, handling and storage of products
- Comply with shop safety practices
- Practice professional etiquette and personal hygiene
- Work effectively as a team member in an industry setting

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Practicum: 98

Other: 90

INSTRUCTIONAL STRATEGIES

While participating in the work experience, students will have the opportunity to learn from a variety of industry mentors. The instructor will conduct an on-site visit for a feedback and networking session. Furthermore, the instructor will be available for support throughout the duration of the three week industry practicum.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B- (70%)

EVALUATION PLAN

Type	Percentage	Assessment activity
Field Experience	70	Industry employer evaluation
Assignments	30	Instructor evaluation on work experience reflection in assignment and progress journal

COURSE TOPICS

- Goals, objectives and professionalism for a successful work experience; making the most of work experience; assignments and progress journal submission

LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

Broadway campus

1155 East Broadway
Vancouver, B.C. Canada
V5T 4V5

Downtown campus

250 West Pender Street
Vancouver, B.C. Canada
V6B 1S9

Annacis Island campus

1608 Cliveden Avenue
Delta, B.C. Canada
V3M 6P1

604.871.7000

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