



BAKG 1242: Professionalism & Organization

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course focuses on how individuals function effectively in the food service industry, as well as techniques for planning efficient production. It uses experiential exercises to examine how individual attitudes and group dynamics affect teams in the classroom and the workplace. Topics include industry expectations, communication models, work ethic, individual values and attitudes and collaborative team-building. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

CREDITS

1.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Create efficient and effective production lists given a series of production criteria, taking into account waste management and multitasking opportunities
- Recognize how group dynamics affect teams in the classroom and workplace
- Discuss how individual attitudes and skills contribute to teamwork in the classroom and workplace
- Communicate professionally and interact respectfully with team members
- Employ proactive behavior and demonstrate initiative, responsibility and ownership
- Support team members by sharing individual and group learning as well as sharing constructive feedback
- Predict conflicts and formulate plans to resolve them

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 20

Self-paced: 5

Other: 5

INSTRUCTIONAL STRATEGIES

A variety of role plays and case studies will be used to explore and examine topics in the course. Students will be able to work independently and in cooperative teams to apply theory to practice and to reflect on their own attitudes, values and beliefs. Group discussions are facilitated to reflect on processes and learning.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B-

EVALUATION PLAN

Type	Percentage	Assessment activity
Assignments	60	Reflective journal online, production lists, role plays, case studies, conflict prediction and resolution
Participation	40	Self and peer evaluation, instructor evaluation, punctuality, attendance

COURSE TOPICS

- Industry expectations, industry culture, production planning and organization, utilization of resources in the kitchen, professional terminology, diversity and individual values and attitudes, personality traits and perceptions, group dynamics and effectiveness, team performance and cohesiveness, communication processes including active listening, individual and team decision-making

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>.

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