



# CULI 1184: Culinary Arts ESL Practicum 1

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## EFFECTIVE DATE

## DEPARTMENT

Culinary Arts - Prof Cook

## DESCRIPTION

Students requiring English language support are placed in an established food and beverage operation to help them develop their English language and culinary skills in an authentic workplace setting. The practicum provides students the opportunity to learn from industry professionals and deepen their understanding of the field of culinary arts. The instructor will play an advisory and supportive role. This course is part of the full-time Culinary Arts program.

## CREDITS

2.0

## 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:

- Communicate in English with confidence using industry-specific language and sociocultural practices
- Refine their practical skills and theoretical knowledge in a workplace setting
- Gain exposure to skills, methods and knowledge reflected in a particular workplace
- Reflect on performance to improve and define professional development needs
- Adhere to industry health and safety standards in the preparation, handling and storage of products in the workplace
- Comply with workplace safety practices
- Practice professional etiquette and personal hygiene
- Work well as a team member in an industry setting

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Practicum: 50

Other: 50

## INSTRUCTIONAL STRATEGIES

Supervision, mentoring

## GRADING SYSTEM

Satisfactory/Unsatisfactory

## PASSING GRADE

S=70%

## EVALUATION PLAN

Type	Percentage	Assessment activity
Practicum	100	attendance, punctuality, evaluation by employer in consultation with instructor

## COURSE TOPICS

- Personal hygiene and grooming
- Cleanliness
- Food safety
- Workplace safety
- Punctuality
- Knife skills
- Basic kitchen procedures
- Openness to learning
- Accepting constructive criticism
- Working with others
- Efficiency

## 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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**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

**VCC.ca**

Generated at: 11:01 am on Jun. 16, 2021