



CULI 1185: Culinary Arts ESL Practicum 2

EFFECTIVE DATE

DEPARTMENT

Culinary Arts - Prof Cook

DESCRIPTION

Students requiring English language support return to the industry for an additional two weeks to help them continue developing their English language and culinary competencies in an authentic workplace setting. The practicum provides students the opportunity to continue learning from industry professionals and deepening 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>.

Broadway campus

1155 East Broadway
Vancouver, B.C. Canada
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Downtown campus

250 West Pender Street
Vancouver, B.C. Canada
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Annacis Island campus

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