

Montgomery County Community College  
BPA 298  
Baking & Pastry Internship  
3-0-16

**COURSE DESCRIPTION:**

The Baking & Pastry Internship is an applied work experience designed to solidify learned fundamental skills and to gain a broader professional understanding of the business of the food industry. Students enrolled in the semester-long course will integrate knowledge and skills learned in the classroom within a professional setting. Students are required to complete 240 hours of work experience. Students on internship will receive feedback from their supervisor and submit assignments to record and reflect on their work experience.

**REQUISITES:**

*Previous Course Requirements*

None

*Previous or Concurrent Course Requirements*

None

**COURSE COMMENT(S):**

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Analyze the various stations and personnel roles within the professional kitchen.	Practical Experience	Written Assignment on Various Topics Portfolio Assignment
2. Demonstrate proper use of sanitation practices and laws within the business operation.	Practical Experience	Written Assignments on Various Topics.
3. Demonstrate the hands-on application of their baking/culinary skills in a professional culinary workplace.	Practical Experience	Written Assignments on Various Topics
4. Conduct a self-	Practical Experience	Written Assignment

evaluation of learning and knowledge to assess their career goals/plan.		Portfolio Assignment
5. Analyze daily costs and sales and its effects on business operations.	Practical Experience	Written Assignment Portfolio Assignment
6. Discuss leadership and management styles most common in the foodservice industry.	Practical Experience	Written Assignment Portfolio Assignment

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

#### SEQUENCE OF TOPICS:

1. Course Overview, Syllabus Review, Review of required paperwork, Expectations
2. Getting ready to work, where do I go from here
3. Industry insight: current topic
4. Customer Service: current topic
5. Careers in food: current topic
6. Leadership: Chef guided discussion
7. Managing your career: Chef guided discussion
8. Inspiring your employees: Chef guided discussion
9. Sustainability: Chef guided discussion
10. Portfolio project Due, Timesheet Due, and Employer Evaluation Due

#### LEARNING MATERIALS:

No Textbook Required

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

#### COURSE APPROVAL:

Prepared by: Joseph Jacques

VPAA or designee Compliance Verification:

Date: 11/2023

Date: 4/23/2024

A handwritten signature in cursive script that reads "Chair Sweet". The signature is written in a light grey or blue ink on a white background.

*This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.*