

Montgomery County Community College
BPA/CUL 198
Culinary and Baking & Pastry
Practicum I
1-0-2

COURSE DESCRIPTION:

This course is the introductory component of the Culinary Arts Institute practicum experience. Students are required to select a college approved practicum site, perform 30 hours of practical learning and provide documentation upon completion to the Culinary Resource Specialist or assigned Faculty. Students are required to maintain the standards of the Culinary Arts Institute while representing the program at their host site. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES

Previous Course Requirements
None

Concurrent Course requirements:
None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Discuss and evaluate the types of operations within the hospitality industry	Practical Experience	Written Assignment on Various Topics
2. Demonstrate the hand-on application of their culinary skills in a professional culinary workplace	Practical Experience	Written Assignment on Various Topics
3. Explain the difference between classroom learning and the demands of the professional kitchen	Practical Experience	Written Assignment on Various Topics

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
4. Describe various stations within the professional kitchen	Practical Experience	Written Assignment on Various Topics
5. Critically evaluate the roles of all personnel within the work based learning environment	Practical Experience	Written Assignment on Various Topics
6. Conduct a self-evaluation of learning and knowledge	Practical Experience	Written Assignment on Various Topics
7. Demonstrate proper use of sanitation practices and laws within the business operation	Practical Experience	Written Assignment on Various Topics

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 Associate Vice President of Academic Affairs. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Blackboard log-in: Course Overview, Introduction to Practicum
2. Blackboard log-in: Goals: developing goals to achieve your desired outcome
3. Blackboard log-in: Weekly Discussion Board: Name 3 jobs within the hospitality industry, other than a chef, and provide background on their role and responsibilities.
4. Blackboard log-in: Weekly Discussion Board: Current food topic, chosen by Practicum Instructor
5. Blackboard log-in: Weekly Discussion Board: Where are you know? Critical analysis of self (skill development, industry focus, areas of improvement), and your overall extern experience.
6. Final Paper 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: John De Pinto, MLD, CEC

Date: 4/23/2018

VPAA/Provost or designee Compliance Verification:

Date: 5/3/2018



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.