

Montgomery County Community College
 BPA/CUL 298 A
 Culinary & Baking and Pastry
 Practicum II
 3-0-6

COURSE DESCRIPTION:

This course is the second component of the Culinary Arts Institute practicum experience. Students are required to select a college approved practicum site or remain at their previously designated site, and perform 90 hours minimum 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

- BPA/CUL 198 Culinary and Baking & Pastry Practicum I

Concurrent Course requirements:

None

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

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
4. Execute various stations within the professional kitchen	Practical Experience	Written Assignments on Various Topics
5. Analyze the roles of all personnel within the work based learning environment	Practical Experience	Written Assignments on Various Topics
6. Conduct a self-evaluation of learning and knowledge	Practical Experience	Written Assignments on Various Topics
7. Demonstrate proper use of sanitation practices and laws within the business operation	Practical Experience	Written Assignments 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 II
2. Blackboard log-in: Goals: Setting goals for practicum
3. Blackboard log-in: Discussion Board: Situational Awareness, What is it?
4. Blackboard log-in: Discussion Board: Conflict management. Chef guided discussion.
5. Blackboard log-in: Discussion Board: Maintaining time on task. Chef guided discussion.
6. Blackboard log-in: Discussion Board: Ethics. Current topic. Chef guided discussion
7. Blackboard log-in: Discussion Board: Diversity in the workplace. Chef guided discussion
8. Blackboard log-in: Discussion Board: Individual accountability. Chef guided discussion
9. Blackboard log-in: Discussion Board: What makes a good employee? Chef guided discussion
10. Blackboard log-in: Discussion Board: Self-Rating: What skills do you need to develop? (Non-Culinary) Chef guided discussion
11. Blackboard log-in: Discussion Board: Communication, types and strategies. Chef guided discussion
12. Blackboard log-in: Discussion Board: Expectations for Practicum III – developing a plan

13. Final project 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:

Victoria Bastecki-Perez, Ed. D.

Date: 5/3/2018

Revised by: John De Pinto, MLD, CEC

Date: 6/21/2018

VPAA/Provost or designee Compliance Verification:

Date: 6/21/2018



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.