

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

**COURSE DESCRIPTION:**

This course is the final 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 298A Culinary & Baking and Pastry Practicum II

*Concurrent Course requirements:*

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Discuss leadership and management styles most common in the hospitality industry.	Practical Experience	Written Assignments on Various Topics
2. Demonstrate the hand-on application of their skills in a professional workplace.	Practical Experience	Written Assignments on Various Topics
3. Discuss importance of ordering, receiving and storing items properly.	Practical Experience	Written Assignments on Various Topics
4. Identify various stations within the professional kitchen.	Practical Experience	Written Assignments on Various Topics

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
5. Critically evaluate 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
8. Analyze daily costs and sales and its effects on business operations.	Practical Experience	Written Assignments on Various Topics
9. Discuss importance of special diets and customer needs.	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 III
2. Blackboard log-in: Goals: Getting ready to work, where do I go from here
3. Blackboard log-in: Discussion Board: Industry insight, current topic
4. Blackboard log-in: Discussion Board: Customer service: current topic
5. Blackboard log-in: Discussion Board: Careers in food: current topic
6. Blackboard log-in: Discussion Board: Leadership: Identify and research a leader in the hospitality field (current)
7. Blackboard log-in: Discussion Board: Styles of leadership: Chef guided discussion
8. Blackboard log-in: Discussion Board: Managing your career: Chef guided discussion
9. Blackboard log-in: Discussion Board: Inspiring your employees: Chef guided discussion
10. Blackboard log-in: Discussion Board: Servant Leadership: Chef guided discussion
11. Blackboard log-in: Discussion Board: Sustainability: Chef guided discussion
12. 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.*