



Course Description

FSS2381 | Culinary Management Practicum | 4.00 credits

This required practicum is designed to provide hands on culinary training through industry work experience. Students will be located in an approved site to reinforce their skills while being exposed to various stations in a food services operation. Students will learn to actively participate in various aspects of the operation including cooking, cost controls, and sanitation programs. Prerequisites: FSS2205C

Course Competencies:

Competency 1: The student will be able to secure job description information and develop culinary practicum opportunities by:

1. Demonstrating the ability to write a resume and cover letter, follow-up letter, acceptance/rejection letter, and letter of resignation appropriate for the culinary industry
2. Demonstrating competence in job interview techniques
3. Choosing an area of concentration in the culinary industry's food and/or beverage segment
4. Participating in a specialized internship/externship with the mdc restaurant and catering operations, focusing on the final product execution, plating, and interaction with service personnel
5. Demonstrating mastery of proper kitchen/culinary sanitation, safety, and attire
6. Demonstrating an in-depth understanding of current food and beverage operations and service styles
7. Demonstrating speaking effectively to customers, co-workers, supervisors, and vendors, using proper grammar and terminology

Competency 2: The student will be able to demonstrate food service planning, presentation, and implementation techniques by:

1. Developing a menu, a list of ingredients, and a budget for a menu for a college event
2. Participating actively in the planning, organizing, and executing of a college event
3. Demonstrating design showpiece techniques for displaying various themes, using a variety of styles such as chocolate, ice, and floral arrangements
4. Completing a personal culinary portfolio after the course work, including a resume and cover letter, video interview, follow-up letter, acceptance/rejection letter, and a letter of resignation appropriate for the culinary industry (portfolio will also include archived digital video demonstrations and digital photographs of the student's coursework while in the MDC School of Culinary Arts)
5. Understanding the nature of staff communication and inter-departmental/company communication use
6. Demonstrating the nature of positive customer/client relations by use of team projects
7. Demonstrating effective telephone and e-mail techniques and etiquette in a business situation
8. Applying problem-solving techniques to sales-related transactions, including cash, checks, debit cards, credit cards, and discounts

Competency 3: The student will participate in foodservice industry networking opportunities by:

1. Participating in professional associations affiliated with the culinary industry
2. Identifying effective coaching and counseling techniques used by food service organizations
3. Participating in a multi-media presentation focusing on the green aspects of the program, which will be digitally recorded and included in the student's portfolio

Learning Outcomes:

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information