



FSS 2381L Culinary Management Practicum

Course Description: 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.

Course Competency	Learning Outcomes
<p>Competency 1: The student will be able to secure job description information and develop culinary practicum opportunities by:</p>	
<ol style="list-style-type: none"> 1. Demonstrating the ability to write a resume and cover letter, follow-up letter, acceptance/rejection letter and a letter of resignation appropriate for the culinary industry. 2. Demonstrating competence in job interview techniques. 3. Choosing an area of concentration in the food and/or beverage segment of the culinary industry. 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 the ability to speak effectively to customers, co-workers, supervisors, and vendors, using proper grammar and terminology. 	
<p>Competency 2: The student will be able to demonstrate foodservice planning, presentation and implementation techniques by:</p>	
<ol style="list-style-type: none"> 1. Developing a menu, list of ingredients and a budget for a menu for a college event. 	

<p>2. Participating actively in the planning, organization and execution of a college event.</p> <p>3. Demonstrating design show piece techniques for displaying various themes, using a variety of styles such as chocolate, ice and floral arrangements.</p> <p>4. Completing a personal culinary portfolio at the conclusion of the course work including 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 students course work while in the mdc school of culinary arts.</p> <p>5. Understanding the nature of staff communication and use of inter-departmental/company communication.</p> <p>6. Demonstrating nature of positive customer/client relations by use of team projects.</p> <p>7. Demonstrating effective telephone and e-mail techniques and etiquette in a business situation.</p> <p>8. Applying problem-solving techniques to sales-related transactions including cash, checks, debit cards, credit cards, and discounts.</p>	
<p>Competency 3: The student will participate in foodservice industry networking opportunities by:</p>	
<p>1. Participating in professional associations affiliated with the culinary industry.</p> <p>2. Identifying effective coaching and counseling techniques used by foodservice organizations.</p> <p>3. Participating in a multi-media presentation focusing on the green aspects of the program which will be digitally recorded and included in the students portfolio.</p>	