

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2931

Course Title

Practicum III

Catalog Description

This course provides an opportunity for students to obtain practical work experience towards the end of a students' degree track in the culinary, baking, and/or hospitality workforce through a 5-week (summer) or 8-week (spring, fall) internship program at a desired foodservice establishment.

Combining Practicum I, II, and III serves as a substitute for the Internship course degree requirement. This course encompasses a supervised work experience which provides the opportunity to make practical application of the knowledge and skills attained through a degree track specific to students' individual goals. As the purpose of the course is to introduce students to various career fields, students are encouraged to choose different sites for each Practicum. A practicum begins with predetermined learning outcomes that allows for the upmost opportunity to engage, network, and work within the food community through focused, student-driven service projects. Each practicum requires 80 verified work hours.

Prerequisites

FDST 1023, FDST 1033, FDST 1043, FDST 1013, FDST 1603, FDST 2911, FDST 2921

Credit Hours

1 credit hour

Contact hours

80 hours of on-the-job training

Load hours

.33 Load Hours

Semesters Offered

Fall, Spring & Summer

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Perform individualized work duties specific in culinary, baking, and/or hospitality
- Analyze cash flow, invoices, and profit and loss statements
- Calculate cost per meal
- Determine markup percentages from unit cost and selling price
- Exemplify leadership skills
- Expand student network
- Develop, organize, and manage a business venture with host supervisor (optional)

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Cost Control
- Entrepreneurship
- Food Safety
- Professionalism
- Food Systems
- Applied Techniques

Learning activities

- Perform individualized practice under host site supervisor
- Participate in weekly reflections
- Reflect on individual growth from supervisor evaluations
- Create a profit and loss statement
- Calculate cost per serving of one menu item
- Calculate markup percentage of one menu item
- Manage, delegate, or assist in food preparation
- Initiate leadership in area of focus

Assessments

- Weekly Journals

- Mid-term Supervisor Evaluation
- Final Supervisor Evaluation
- Final Student Evaluation
- Logged Hours (80 required)
- Final Portfolio: Part 3 (P&L statement, cost per meal/markup percentage, summary of skills learned throughout Practicum III, summary of leadership skills gained and personal growth acquired, pictures of plating, recipes, and/or workspace)

Grading Guidelines

Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 22.2022