

**Northwest Arkansas Community College**  
(Food Studies Division)

**Discipline Code**

FDST

**Course Number**

2921

**Course Title**

Practicum II

**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 2911

**Credit Hours**

1 credit hours

**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
- Identify areas of weakness in food safety and sanitation practices within establishment
- Conduct food safety and sanitation training/education to employees
- Identify sustainable practices demonstrated within establishment
- Develop or revise a sustainability initiative within establishment
- 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
- Conduct a food safety and sanitation in-service education activity
- Develop or revise a sustainability initiative
- 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 2 (food safety and sanitation in-service education, summary of one sustainability initiative developed/revised for department, summary of skills learned throughout Practicum II, summary of leadership skills gained and personal growth acquired, pictures of plating, recipes, and/or work space)

### **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 21, 2022