

**Course Description****FSS2381 | MCI Café Management Internship | 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: FSS2205L.

**Course Competencies:**

**Competency 1:** The student will, upon successful completion of the Culinary Internship, demonstrate the following skills and responsibilities by:

1. Performing mathematical computations related to foodservice operations
2. Demonstrating a variety of types of dining room service
3. Demonstrating quality customer service
4. Applying the fundamentals of baking science to the preparation of a variety of products
5. Operate Café equipment safely and correctly
6. Applying laws and regulations relating to safety and sanitation in the kitchen
7. Applying standards in behavior, grooming, and dress that reflect the mature work attitude expected of an industry professional
8. Applying skills in producing a variety of cold and hot food products
9. Demonstrating organizational skills in catering operations, focusing on the final product execution, plating, and interaction with service personnel
10. Demonstrating the ability to speak effectively to customers, co-workers

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

1. Developing a personal culinary portfolio at the conclusion of the coursework, including a resume and cover letter, a video interview, a follow-up letter, an 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.
2. Applying problem-solving techniques to sales-related transactions, including cash, checks, debit cards, credit cards, and discounts.
3. Creating a menu, product requisition, and budget for a menu for a catered event
4. Apply the principles of menu planning and layout to the development of menus
5. Demonstrate the overall concept of purchasing and receiving practices in quality foodservice operations
6. Demonstrate skills in receiving and storing food and non-food items properly
7. Demonstrate ethical practices in both personal and professional situations
8. Apply problem-solving techniques to sales-related transactions, including cash, checks, debit cards, credit cards, and discounts

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

1. Participating in professional associations affiliated with the culinary industry
2. Identifying effective coaching and counseling techniques used by foodservice 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
- Create strategies that can be used to fulfill personal, civic, and social responsibilities.
- Use computer and emerging technologies effectively
- Describe how natural systems function and recognize the impact of humans on the environment