

Montgomery County Community College
BPA 298
Baking & Pastry Internship
3-0-16

COURSE DESCRIPTION:

The Baking & Pastry Internship is an applied work experience designed to solidify learned fundamental skills and to gain a broader professional understanding of the business of the food industry. Students enrolled in the semester-long course will integrate knowledge and skills learned in the classroom within a professional setting. Students are required to complete 240 hours of work experience. Students on internship will receive feedback from their supervisor and submit assignments to record and reflect on their work experience.

REQUISITES:

Previous Course Requirements

None

Previous or Concurrent Course Requirements

None

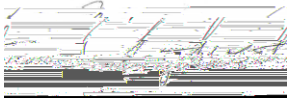
COURSE COMMENT(S):

None

| LEARNING OUTCOMES Upon successful completion of this course, the student will be able to: | LEARNING ACTIVITIES | EVALUATION METHODS |
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| 1. Analyze the various stations and personnel roles within the professional kitchen. | Practical Experience | Written Assignment on Various Topics Portfolio Assignment |
| 2. Demonstrate proper use of sanitation practices and laws within the business operation. | Practical Experience | Written Assignments on Various Topics. |
| 3. Demonstrate the hands-on application of their baking/culinary skills in a professional culinary workplace. | Practical Experience | Written Assignments on Various Topics |
| 4. Conduct a self- | Practical Experience | Written Assignment |

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| <p>evaluation of learning and knowledge to assess their career goals/plan.</p> | | <p>Portfolio Assignment</p> |
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