

Course Outline

Course Code, Number, and Title:

FSRV 2629: Food Service Management – Final Practicum

Course Format:

[Course format may vary by instructor. The typical course format would be:]

Lecture 0 h + Seminar 14.5 h + Lab 0 h

Credits: 5

Transfer Credit: For information, visit bctransferguide.ca

Course Description, Prerequisites, and Corequisites:

Taken in the final semester, this practicum provides the opportunity for the student with 6 or more years of food service supervision experience to apply their management experience to an established set of competencies. Based on the self-assessment and instructor review, the student will be required to complete a minimum number of full days in a food service facility other than where they are currently employed to supplement their experience and/or achieve competencies not met through their past experience. Enrolment in this course is an invitation only basis, as determined by the Department Chair.

Prerequisite (s)

Restricted to program students.

FoodSafe2 is a requirement for registration.

'S' grade in FSRV 1219 and FSRV 2429; a minimum 'C' grade in NUTR 2322, NUTR 2422 and FSRV 4323; a minimum 'C' grade in one of CMNS 1115, CMNS 2228 or BUSM 1500; a minimum 'C' grade in CMNS 1118, or ENGL 1127; a minimum 'C-' in all other program courses.

This is a "by invitation only" course & section

Objectives/Additional Information

N/A

Learning Outcomes:

Upon successful completion of this course, students will be able to

- Apply basic supervisory skills in areas of food production and service areas
- Assess operations in food production, food service and related areas and make realistic recommendations for change
- Follow through on the implementation of proposed changes in operational areas
- Collaborate with other health professionals, including registered dietitians, in the delivery of food and therapeutic diets in a clinical setting

- Develop and implement staff schedules
- Apply human resource management and leadership skills in the management of employees
- Demonstrate effective communication skills, both verbal and written, in a variety of situations
- Demonstrates responsibility and accountability for own actions

Instructor(s): TBA

Office: TBA

Phone: 604.323.XXXX

Email: TBA

Office Hours: TBA

Textbook and Course Materials:

[Textbook selection may vary by instructor.]

Note: This course may use an electronic (online) instructional resource that is located outside of Canada for mandatory graded class work. You may be required to enter personal information, such as your name and email address, to log in to this resource. This means that your personal information could be stored on servers located outside of Canada and may be accessed by U.S. authorities, subject to federal laws. Where possible, you may log in with an email pseudonym as long as you provide the pseudonym to me so I can identify you when reviewing your class work.

Assessments and Weighting:

Final Exam %

Other Assessments %

(An example of other assessments might be:) %

Information currently unavailable, please consult Department for details.

Grading:

Specific grading schemes will be detailed in each course section outline.

Information currently unavailable, please consult Department for details.

Detailed Course Schedule:

Information currently unavailable, please consult Department for details

As a student at Langara, you are responsible for familiarizing yourself and complying with the following policies:

College Policies:

[E1003 - Student Code of Conduct](#)

[F1004 - Code of Academic Conduct](#)

[E2008 - Academic Standing - Academic Probation and Academic Suspension](#)

[E2006 - Appeal of Final Grade](#)

[F1002 - Concerns about Instruction](#)

[E2011 - Withdrawal from Courses](#)

Departmental/Course Policies: