## **Course Outline**

Course Code, Number, and Title:

**FSRV 1219: Orientation to Food Service Operations** 

**Course Format:** 

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

Lecture 0 h + Seminar 1 h + Lab 4 h

Credits: 2 Transfer Credit: For information, visit bctransferguide.ca

### **Course Description, Prerequisites, and Corequisites:**

This practicum provides the opportunity for the student to become familiar with the policies and procedures of a food service operation. A minimum of 250 hours working and/or volunteering in the food service sector is required. A range of experience is needed with exposure and/or experience in food preparation, service, and cleaning. Students must have obtained this experience in order to be eligible to complete FSRV 2429, FSRV 2329, and FSRV 2529

The practicum is designed to ensure the student has experience in all areas of food service operations, including production, service and clean up.

Prerequisite (s)

Students must achieve a 'S' grade in this course to advance to FSRV 2429 and FSRV 2329

Corequisite (s)

N/A

Objectives/Additional Information

N/Á

#### **Learning Outcomes:**

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

- Participates or has working knowledge of all roles of food service operation
- Demonstrates working knowledge of Facility policies and procedure
- Demonstrates time management skills
- Demonstrates problem solving skills (within scope of responsibility)
- Demonstrates successful communication skills
- Demonstrates professionalism

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:**