Course Outline

Course Code, Number, and Title:

FSRV 2329: Food Service Supervision Practicum

Course Format:

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

Lecture 0 h + Seminar 1 h + Lab 3 h

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

Course Description, Prerequisites, and Corequisites:

The student will learn the duties of a Food Service Supervisor (FSS), while under the direction of a Site Supervisor. The student will receive 1-2 days of orientation and completes a total of 15 days (minimum 115 hours) learning the fundamentals of supervision in this profession. Work will focus in the areas of production, service, clinical and supervisory skills.

This practicum prepares students to take on the full responsibilities of an entry level Food Service Supervisor.

Prerequisite (s)

Completion of all program courses with the minimum requirements for progression in the program. Students must have a valid FoodSafe2 (or equivalent) certificate.

Students must achieve a 'S' grade in this course to advance to FSRV 2529 of all program courses with the minimum requirements for progression in the program.

Students must achieve a 'S' grade in this course to advance to FSRV 2529

Corequisite (s)

N/A - all program courses must be complete before registering in FSRV 2329. CGPA must be 2.0 or better.

Objectives/Additional Information

N/A

Learning Outcomes:

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

- Demonstrates appropriate food production supervisory skills
- Demonstrates appropriate food service supervisory skills
- Demonstrates appropriate clinical nutrition supervision skills
- Demonstrates appropriate Supervisory skills
- Uses appropriate communication techniques



Demonstrates professionalism

Assumes leadership role

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:

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