GMIT
INSTITIÚID TEICNEOLAÍOCHTA NA GAILLIMHE-MAIGH EO
GALWAY-MAYO INSTITUTE OF TECHNOLOGY

Galway International Hotel School

MODULE DOCUMENTATION

Introduction to Professional

Culinary Practice

HOSP06118

Mandatory

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HOSP06118
Introduction to Professional Culinary Practice

Full Title	Introduction to Professional Culinary Practice		
Status	Uploaded to Banner	**Start Term**	2018
NFQ Level	06	**ECTS Credits**	20
Module Code	HOSP06118	**Duration**	Stage - (26 Weeks)
Grading Mode		**Department**	Culinary Arts
Module Author	Clare Gilsenan		
Co Authors	Eamonn Hoult		

Module Description

The learner will undertake an industry work placement in a professional working environment for 600 hours. The placement programme will enable the learner to develop an awareness of the working environment and to apply theoretical knowledge and practical skills gained in their studies. This placement is supported by a member of the academic staff, together with a workplace mentor. The learner will contribute positively as a member of an organisation or team; maintaining time-keeping, personal presentation, meeting deadlines and adherence to health, safety and other relevant regulations and practice. Execute work practice tasks and responsibilities in a professional and safe manner.

The aim of the placement is to introduce the learner to structured employment at operational level in their respective field of study and for the learner to develop an understanding of the organisation and its procedures in a real world environment. This module is a pass/fail module

	Learning Outcomes ***On completion of this module the learner will/should be able to:***
1.	Recognise the nature of work and be able to adapt to the needs of the professional working environment;
2.	Apply and build on a range of professional skills, knowledge, and attributes that are essential for the professional working environment;
3.	Recognise areas of learning that are important for effective professional standards and best practice. Reflect on and analyse this learning and experience;
4.	Determine the importance of teamwork as part of a total quality management approach to improve quality and performance to meet customer needs and expectations
5.	Identify how work is planned and organised at different levels within the organisation;
6.	Contribute effectively to the business organisation, working professionally at a level commensurate with fulltime employment in a first post;
7.	Devise a professional career plan using a holistic approach to personal and professional development

Indicative Syllabus

Communication/Customer Care

Understand the importance of the communication processes within the enterprise.

Teamwork

Ability to work as a team member, at operational and supervisory level.

Be conscious of individual responsibility

Mindfulness of dynamics of groups and group performance.

Performance

Evaluating performance, professional conduct, ethical considerations, multi-tasking, setting and achieving goals, planning work schedule, ability to work unsupervised.

Personal and Professional Development

Devise a professional career plan using a holistic approach to personal and professional development

Develop Cv

Teaching and Learning Strategy

Workshops, Problem based Learning activities, and Academic teaching.

Assessment Strategy

Students will be expected to complete a curriculum vitae and work placement journal. The details of which will be contained in the programme specific briefing document. In addition to this, oral presentations in-class assessment will be utilised.

This module is a pass/fail module.

Repeat Assessment Strategies

Repeat assessments procedures will be in line with GMIT Code of Practice

Indicative Coursework and Continuous Assessment:		**100 %**		
Form	***Title***	***Percent***	***Week (Indicative)***	***Learning Outcomes***
Assignment	CV	10 %	Week 6	7
Assessment	Presentation	10 %	Week 11	1,2,3,4,5,6
Written Report	Portfolio	80 %	OnGoing	1,2,3,4,5,6

Full Time Delivery Mode Average Weekly Workload:			**0.50 Hours**		
Type	***Description***	***Location***	***Hours***	***Frequency***	***Weekly Avg***
Lecture	Lecture	Computer Laboratory	13	Once Per Module	0.50
Placement	Placement	Not Specified	600	Once Per Module	23.08

Recommended Reading Book List

Fanthome, C., (2004). *Work Placement-A survival guide for students*. Palgrave MacMillan.

Smith, L., *Writing at Work: Professional Writing Skills for People on the Job*. McGraw Hill Professional.

Foskett, D., (2016). *The Theory of Hospitality and Catering Thirteenth Edition*. Hodder Education.
ISBN 1471865231 ISBN-13 9781471865237

Innes, J., (2015). *The CV Book:How to avoid the most common mistakes and write a winning CV*. Pearson.
ISBN 1292086475 ISBN-13 9781292086477

Programme Membership

GA_OCSKG_S06 201800 Certificate in Culinary Skills