

MODULE DOCUMENTATION

Industry Work Based Learning

WORK06012

Mandatory

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Full Title	Industry Work Based Learning		
Status	Uploaded to Banner	Start Term	2015
NFQ Level	06	ECTS Credits	05
Module Code	WORK06012	Duration	12 Weeks - (12 Weeks)
Grading Mode	Numeric	Department	Culinary Arts
Module Author	Diarmuid OConghaile		

Module Description

The learner will undertake an industry work placement in a professional working environment for 400 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 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.

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. Critically reflect upon his/her own application of theoretical knowledge and practical skills based on personal performance during the professional work placement.

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.

Performance

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

Critical Thinking

The importance of self reflection. Reflect on and analyse experience and learning in the work environment and keep records of this learning in their reflective journals.

Problem Solving

Identifying workplace related problems and suggestions for appropriate solutions. May need to gain assistance from senior staff and adapt to

receiving constructive criticism.

Teaching and Learning Strategy

Refer to Briefing Document

Assessment Strategy

Students will be expected to complete a work placement journal. The details of which will be contained in the programme specific briefing document.

Repeat Assessment Strategies

Refer to Briefing Document

Indicative Coursework and Continuous Assessment:		100 %		
<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
Written Report	Work Placement Reflective Journal	100 %	OnGoing	1,2,3,4,5,6,7

Literary Resources

Additional Information

Programme Membership

GA_OCPCG_N06 201600 Certificate in Culinary Arts and Professional Cookery
 GA_OCATG_N06 201700 Certificate in Culinary Arts and Techniques
 GA_OCPCG_S06 201700 Certificate in Culinary Arts and Professional Cookery
 GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme
 GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences
 GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences
 GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)