



Title:	Work Based Learning-Cul Arts	APPROVED
Long Title:	Work Based Learning-Cul Arts	
Module Code:	PLAC6020	Duration: 1 Semester
Credits:	5	
NFQ Level:	Fundamental	
Field of Study:	Placement	
Valid From:	Semester 1 - 2017/18 (September 2017)	
Module Delivered in	1 programme(s)	
Module Coordinator:	Noel Murray	
Module Author:	CATHERINE O MAHONY	
Module Description:	The learner will undertake a relevant work placement of no less than eight weeks. The placement programme will enable the learner to develop an awareness of the working environment and to apply theoretical and practical knowledge gained in his/her programme. This placement is supported by a member of academic staff in CIT together with a workplace mentor. The aim of the placement is to introduce the learner to structured employment in a relevant work sector and for the learner to develop an understanding of the organisation and its procedures.	
Learning Outcomes		
<i>On successful completion of this module the learner will be able to:</i>		
LO1	Analysis the nature of the work relating to the realistic culinary environment.	
LO2	Identify how work is planned and organised at different levels within the culinary sector of the industry.	
LO3	Contribute effectively to the business, working at a level commensurate with fulltime employment in a first post.	
LO4	Communicate in a professional manner within the workforce.	
Pre-requisite learning		
Module Recommendations		
<i>This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named MTU module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).</i>		
6990	HOSP6001	Culinary Arts Operation
Incompatible Modules		
<i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module. You may not earn additional credit for the same learning and therefore you may not enrol in this module if you have successfully completed any modules in the incompatible list.</i>		
No incompatible modules listed		
Co-requisite Modules		
No Co-requisite modules listed		
Requirements		
<i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed. You may not enrol on this module if you have not acquired the learning specified in this section.</i>		
Knife Skills, Food Safety Training, First Aid, Manual Handling.		



Module Content & Assessment

Indicative Content

Communication

Management and communication processes within the enterprise.

Teamwork

Definition of teamwork, leadership and time management skills. The role of the culinary chef , key responsibilities within the work environment.

Performance

Evaluating performance, multitasking, setting and achieving goals, planning work schedule, ability to work unsupervised.

Problem Solving

Workplace related problems and suggestions for appropriate solutions. Dealing with conflict, roles of responsibility.

Leadership

Application of learning received in college to the management of resources and business processes.

Assessment Breakdown

%

Course Work

100.00%

Course Work

<i>Assessment Type</i>	<i>Assessment Description</i>	<i>Outcome addressed</i>	<i>% of total</i>	<i>Assessment Date</i>
Reflective Journal	The learner reflects on their experience and learning in the workplace.	1,2,3,4	70.0	Every Week
Practical/Skills Evaluation	Supervisor assessment based on work skill assessment informed by employer feedback.	1,2,3,4	30.0	Sem End

No End of Module Formal Examination

Reassessment Requirement

Coursework Only

This module is reassessed solely on the basis of re-submitted coursework. There is no repeat written examination.

The institute reserves the right to alter the nature and timings of assessment

Module Workload

Workload: Full Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	Lectures - Preparation for placement	1.0	Every Week	1.00
Lecturer-Supervised Learning (Contact)	Supervision of work placement, to include visit to workplace and interaction between supervisor and student pre- and post-placement	4.5	Once per semester	0.30
Lecture	Lectures - Follow-up to placement	5.0	Once per semester	0.33
Independent & Directed Learning (Non-contact)	Work Placement	80.5	Once per semester	5.37
Total Hours				91.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				1.63

This module has no Part Time workload.

Module Resources

Recommended Book Resources

- CIT - Tourism and Hospitality Department 2011, *Reflective Work Based Learning Journal*
- H. L. Cracknell, R. J. Kaufmann, 2005, *Practical Professional Cookery* [ISBN: 978-1-86152-873-5]

This module does not have any article/paper resources

Other Resources

- website: *Food Online Safe Processing and Packaging*
<http://www.foodonline.com>

Module Delivered in

Programme Code	Programme	Semester	Delivery
CR_OCULA_7	Bachelor of Business in Culinary Arts	3	Mandatory