



COURSE CURRICULUM

RES292 RESTAURANT OR FOODSERVICE PRACTICUM (MID-LEVEL POSITION)

Course Title (Alpha, Number, Course Title)

*if applicable, please indicate former title of course in parenthesis

Trades and Professional Services
School

Culinary & Foodservice
Department

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Author(s)

11.16.2017
Date Submitted

Identify action to be taken below:

Adoption (Adopt) - all signatories

Final approval is given when approved by individual reviewers is verified in **Acalog** version auditing.

Course Curriculum

I. TYPE OF ACTION

Select the type of action that applies.

A. ☒ **ADOPTION**

B. ☐ **SUBSTANTIVE REVISION** (attach a copy of the most recently approved course curriculum and update the following Information)

Select all that apply:

- ☐ Change in number of credit hours
- ☐ Change in prerequisite(s) that are outside the department
- ☐ Substantive change in course content
- ☐ Change (addition, revision, etc.) in Student Learning Outcomes (SLOs)
- ☐ Describe above changes and specify changes not listed above

C. **NON-SUBSTANTIVE REVISION** (attach a copy of the most recently approved course curriculum and update the following Information)

Select all that apply:

- ☐ Change in course alpha, number, or title
NEW: ALPHA NUMBER TITLE
- ☐ Wording change in the catalog course description that does not significantly change the substance
- ☐ Change in the course outline that does not significantly change the Course content
- ☐ Change in course prerequisites where both course and prerequisite are offered within the same Department
- ☐ Change in textbook
- ☐ Other: [Click here to enter text.](#)

D. ☐ **RE-INSTITUTION** (attach a copy of the most recently approved course curriculum and update the following Information)

Justification for course reinstitution:

[Click here to enter text.](#)

Arrangements made for students, in compliance with ACCJC Standard II.A.15.

[Click here to enter text.](#)

II. INTRODUCTION

The course is connected to the following program(s):

A.S. in Restaurant and Foodservice Management

Please check appropriate box:

- A. ☒ This is a CTE course and is aligned with Tourism and Hospitality Career Cluster and Restaurant & Food and Beverage Career Pathway.

(See <http://www.careertech.org/career-clusters/glance/clusters-occupations.html> for more information)

- B. ☐ This course is a **proposed** General Education course.

III. COURSE DESCRIPTION & STUDENT LEARNING OUTCOMES

This course description will appear in the College Catalog followed by the Student Learning Outcomes-Course Level. *Refer to Student Learning Outcomes (SLO) Handbook in developing SLOs (available on the Worklife tab on MyGCC).

A. COURSE DESCRIPTION:

A capstone course, RES292 Restaurant or Foodservice Practicum (Mid-Level) will give students the opportunity to apply restaurant management principles acquired from the program. Students will assess restaurant operations policy and procedures for managing guest experience, cost, human resources, marketing, and make recommendations for improvement. Throughout the semester, students are required to meet regularly with the faculty mentor and maintain an electronic portfolio to document learning and complete the required Practicum evaluation forms.

B. STUDENT LEARNING OUTCOMES – COURSE LEVEL (LIST 3-5)

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

1. Assimilate customer service principles in the execution of work.
2. Assess restaurant operations policy and procedures for managing cost or human resource and make recommendations for improvement.
3. Create a portfolio following the NRA course portfolio development standards.
- 4.
5. Click here to enter text.

☒ These SLOs can be measured and learning is demonstrated.

☒ These SLOs align to States' Career Cluster Initiatives (SCCI) (www.careertech.org/) standards.

IV. RATIONALE FOR PROPOSAL

- A. Reason this proposal should be adopted in light of the College's mission statement and educational goals

This course supports GCC's mission as "the leader in career and technical workforce development, providing the highest quality, student-centered education and job training for Micronesia" and GCC's vision as the "premier educational institution for providing globally recognized educational and workforce development program".

- B. An assessment of industry or community need

There is a need to cultivate local talents to fill gaps in management positions within the industry. The restaurant industry requires restaurant and foodservice professionals equipped with basic management principles who can meet financial goals without losing sight of standards.

- C. Conformity of this course to legal and other external requirements. Include articulation agreements, Guam State CTE requirements, accrediting agency standards, State Board regulations, professional certification or licensing requirements, if applicable.

Work experience is one of the requirements in order to obtain the NRA ManageFirst Professional (MFP) or Foodservice Management Professional (FMP) credential.

- D. Results of course evaluation that supports request
N/A
- E. Program requirements (associate degree, certificate, diploma) served by this course
A.S. in Restaurant and Foodservice Management

V. RESOURCE REQUIREMENTS AND ESTIMATED COSTS

- A. Resources (materials, media, and equipment) and costs
None
- B. Facility requirements and costs
Existing classroom facility for first day orientation.
- C. Does the proposed curriculum meet the requirements for Title IV Federal Student Aid?
☒ Yes ☐ No Comments: [Click here to enter text.](#)

VI. IMPLEMENTATION SCHEDULE

- A. Implementation date: Spring 2018
*Document must be approved by the second week of March for implementation the following **fall semester** OR the second week of October for implementation the following **spring semester**. A time period outside of these deadlines is subject to VPAA approval.*
- B. Course Offering: As needed

VII. COURSE DESCRIPTION

A. COURSE:

ALPHA
RES

NUMBER
292

B. COURSE TITLE(S):

Long Title: Restaurant or Foodservice Practicum (Mid Level Positions)

Abbreviated Title (30 characters maximum): Restaurant Practicum

C. CONTACT HOURS

	Delivery Format *indicate type below	If applicable, Lab Category <small>*Category 1 and 2 as defined in the 2017-2023 GCC Faculty BOT Contract, Article XVIII.B.4.a.2.</small>	Contact Hours
1	<input checked="" type="checkbox"/> Lecture:		<u>Click here to enter text.</u>
2	<input checked="" type="checkbox"/> Online/DE:		<u>Click here to enter text.</u>
3	<input checked="" type="checkbox"/> Hybrid:		<u>Click here to enter text.</u>
4	<input checked="" type="checkbox"/> Clinical:		<u>Click here to enter text.</u>

5	<input checked="" type="checkbox"/> Practicum:		135
6	<input checked="" type="checkbox"/> Lab :	<input type="checkbox"/> Lab 1	Click here to enter text.
	Category 1 — Instructional Labs The equivalent of an academic course taught in a lab environment. Direct Instruction fills the entire class period.	<input checked="" type="checkbox"/> Lab 2	
	Category 2 — Lecture/ Application/ Practice Labs Seventy-five (75%) of lecture course. Lecture and Practice sessions are clearly identified as separate activities.		
TOTAL HOURS:			135

D. NUMBER/TYPE OF CREDITS

Carnegie Units: Click here to enter text. per semester
Credits: 6 credits per semester

E. PREREQUISITE(S) CUL120, RES130, HFB215, HS140, HS152, HS154, RES269A, RES269B, HS155, HS222

F. CO-REQUISITES(S) Click here to enter text.

G. ARTICULATION

Secondary Programs/Courses:
University of Guam: N/A
Others: N/A

H. TARGET POPULATION: A.S. Restaurant and Foodservice Management major

VIII. COURSE DESIGN (Instructional method - e.g. traditional (face-to-face) or non-traditional (online or hybrid).

This course is designed for students to perform on-the-job training in the restaurant and foodservice industry in supervisory or management level. Although the course instructor will assist in job placement, students enrolling in the Practicum must secure their own employment. With the assistance of the employers and instructor, the student will create and follow a personalized training plan during practicum. Students are required to submit a weekly report that details their work related activities.

IX. COURSE OUTLINE

1. Principles of forecasting and profitability
2. Principles of leadership
3. Managing human resources
4. Managing facilities and equipment
5. Managing guest experience
6. Managing purchasing information
7. Managing food and beverage program
8. Sales, marketing, and promotion

X. MEANS OF ASSESSMENT AND CRITERIA FOR SUCCESS

Using electronic surveys, learning outcomes will be assessed using instructor's and employer's feedback of student's performance, and student's feedback of the practicum experience. Students will score 80% and up in their evaluation.

XI. TEXTBOOK REFERENCE, EQUIPMENT AND SUPPLIES

*When considering a change of textbook, attach a certification of the number of existing textbooks from the GCC bookstore. (Appendix E)

A. Required Textbook(s)

Title: N/A
ISBN-10: Click here to enter text.

B. Reference(s) and Bibliography

[Click here to enter text.](#)

C. Equipment/Facilities

N/A

D. Instructional Supplies Needed

N/A

E. ☒ Advisory Committee reviewed and concurred with the materials, content, and assessment used for this course. (attach Advisory Committee written feedback i.e., Advisory Committee meeting minutes.

Comments: This is one of the courses reviewed and concurred by the advisory committee last spring. Minutes of the meeting was attached to the original course document, HS294A, uploaded on the Acalog.