

Milwaukee Area Technical College

BAKING-130 Field Experience in Baking & Pastry Arts

Course Outcome Summary

Course Information

Description	Students work a total of 192 hours: 177 hours as regular employees in a bakery or baking in a food service facility and 15 hours completing volunteer/service work in the industry. The goal of Field Experience is to give students the opportunity to apply, on the job, the skills learned in the classroom and lab and obtain a broad overview of an entire facility.
Total Credits	1
Total Hours	192

Types of Instruction

Instruction Type	Credits/Hours
On-The-Job-Experience	1cr/192hrs

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Baking & Pastry Arts Department Chairperson John Reiss reissj@matc.edu

Program Outcomes

1. Demonstrate Baking skills and pastry skills

Type *TSA* *Status* *WIP*

Summative Assessment Strategies

- 1.1. Skill Demonstration
- 1.2. Complete a written exam

Criteria

- 1.1. Demonstrate the techniques on how to make the three types of meringue
- 1.2. Bake a quick bread using the creaming method
- 1.3. Pass the servsafe sanitation exam with a score of 75% or above

2. Apply principles of safety and sanitation in food service operations

Type *State Aligned* *Status* *WIP*

3. Apply principles of nutrition

Type *TSA* *Status* *WIP*

4. Analyze food service financial information

Type TSA Status WIP

Course Competencies

1. Work in a Hospitality industry related position that addresses personal goals identified for Field Experience

Linked Career Essentials

Professionalism

Linked Program Outcomes

Demonstrate Baking skills and pastry skills

Assessment Strategies

1.1. On-the-job Performance

Criteria

- 1.1. you document the minimum required hours of work with 100% accuracy on the required forms
- 1.2. you document activities that support your goals on the required form
- 1.3. you provide the course instructor with the work hours form signed by the work supervisor
- 1.4. you provide the course instructor with the work supervisor's evaluation of your work
- 1.5. you provide the course instructor with your personal evaluation of how your work experience met your goals

Learning Objectives

- 1.a. Evaluate food service-related positions for personal goals
- 1.b. Focus your resume to specific job requirements
- 1.c. Choose measurable goals with the assistance of the course instructor

2. Prepare food at an approved place of employment as an integral part of food production required for the business

Linked Career Essentials

Professionalism

Linked Program Outcomes

Demonstrate Baking skills and pastry skills

Apply principles of safety and sanitation in food service operations

Apply principles of nutrition

Analyze food service financial information

Assessment Strategies

2.1. On-the-job Performance

Criteria

- 2.1. you obtain a baker or pastry position at a site approved by the Field Experience instructor no later than 3 weeks into the course
- 2.2. you complete the Field Experience Student Request for Site Approval form no later than 3 weeks into the course
- 2.3. you obtain the supervisor's approval on the Field Experience Employer Site Information form no later than 3 weeks into the course
- 2.4. you complete the Field Experience Documentation of Hours forms totaling at least 177 hours that include the number of hours worked and activities performed toward meeting your goals
- 2.5. you demonstrate 100% compliance to safe food handling techniques while preparing food
- 2.6. you demonstrate exemplary teamwork
- 2.7. you follow work supervisor directions

Learning Objectives

- 2.a. demonstrate ability to contribute to the preparation of food in a professional setting
- 2.b. demonstrate ability to be a team player in a commercial setting

3. Show awareness of the value of non paid participation in extracurricular Hospitality related

events

Linked Career Essentials

Professionalism

Linked Program Outcomes

Demonstrate Baking skills and pastry skills

Apply principles of nutrition

Assessment Strategies

3.1. Written Product

Criteria

Your performance will be successful when:

- 3.1. you log at least 15 hours of volunteer experience at MATC Hospitality sponsored functions/activities with an instructor
- 3.2. you complete the Field Experience Documentation of Hours form for function/activity with 100% accuracy

Learning Objectives

- 3.a. Describe the contribution made to public relations by participating in community activities
- 3.b. Describe how participating in extracurricular activities enhances learning technical skills

4. Compose a summary project paper of your field experience this will count as 20% of your final grade.

Linked Career Essentials

Effective Communication in Writing

Linked Program Outcomes

Apply principles of safety and sanitation in food service operations

Assessment Strategies

4.1. Written Product

Criteria

Your performance will be successful when:

- 4.1. you describe the overall organization of the facility.
- 4.2. you create a paper that meets the classes criteria
- 4.3. Learner will describe their experience.
- 4.4. Learner will indicate if the goals were met.

Learning Objectives

- 4.a. Describe the contribution to the organization of the various departments of a Hospitality related facility
- 4.b. Describe how the staff of a Hospitality related facility works as a team

5. Devise ways to advance in a Hospitality related career

Linked Career Essentials

Effective Communication in Writing

Assessment Strategies

5.1. Written Product

Criteria

- 5.1. you list the American Culinary Federation degrees of certification with 100% accuracy
- 5.2. you list the Retail Bakers of America degrees of certification with 100% accuracy
- 5.3. you list the Bakers Guild of America degrees of certification with 100% accuracy
- 5.4. you describe the progression of responsibilities from entry level position to supervisory level position
- 5.5. you complete the "How to Advance in a Your Career" with 75% accuracy

Learning Objectives

- 5.a. Describe types of certifications
- 5.b. Compare job responsibilities of entry level to a supervision