

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY  
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: INDUSTRY PLACEMENT

CODE NO.: FDS250 SEMESTER: TWO

PROGRAM: HOSPITALITY - CHEF TRAINING

AUTHOR: G. W. DAHL

DATE: JANUARY 1995

PREVIOUS OUTLINE DATED: \_\_\_\_\_

New: X Revision: \_\_\_\_\_

APPROVED: *Rose M. Lavoie*  
DEAN, SCHOOL OF BUSINESS &  
HOSPITALITY

99/4/17  
DATE

INDUSTRY PLACEMENT

FDS250

COURSE NAME

COURSE CODE

COURSE HOURS:       80 hours  
                          2 weeks - ten 8 hour shifts

I.       PHILOSOPHY/GOALS:

Career experience work placements are provided by local employers and organizations. Students participate as an "employee" for a two-week block placement at the beginning of the second semester.

Through the work placements, students are able to put classroom theory into practice and learn first-hand about the scope and variety of occupations available.

Students are assigned their Career Experience placements by the program faculty. The assignments are based upon a review of student resumes, placement preferences, employer constraints, and the available placement opportunities.

II.      STUDENT PERFORMANCE OBJECTIVES:

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

- a)       Apply, in a work setting, the skills and knowledge acquired during the course of study at Sault College.
- b)       Problem solve and take initiative when presented with new situations.
- c)       Work independently with a minimum of supervision.
- d)       Demonstrate appropriate business conduct, i.e. regular attendance, punctuality, good grooming, ability to work with others.

III.     COURSE REQUIREMENTS:

Mandatory attendance while participating in Career Experience is essential. Any absence may require a medical certificate and missed days rescheduled. The student must contact both the employer and the Hospitality faculty member to report an absence prior to the start of the work day.

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**COURSE REQUIREMENTS (con't)**

**IIIa. Placement Confirmation:**

Students will acknowledge their placement assignment with a resume and letter of introduction to the employer. A copy of the letter of introduction is to be filed with the Hospitality faculty. At least one week prior to the start of the Career Experience program, each student will confirm the placement by a telephone call or personal visit.

**IIIb. Letter of Thanks:**

Students are to forward a card or letter of thanks to their "employer" at the end of the Career Experience placement. A copy of the letter of thanks should also be filed with the Hospitality faculty.

**IIIc. Evaluation Methods:**

Evaluations are conducted by employers who are required to complete one evaluation of each student "employee". The Placement Office provides a standard evaluation form and employers are required to discuss the evaluation prior to signature. The evaluation allows both the student and the College to measure the success of the work placement.

**IIId. Student Progress:**

The Hospitality faculty are concerned and interested in student progress during work placement. Students should contact the faculty members if they have any concerns, or if any serious matter affecting their work or welfare should arise.

**IIIe. Dress Code:**

Students must dress in appropriate attire, i.e. clean whites, proper footwear, hat, apron, etc.

**IIIIf. Prerequisites:**

Students must have completed all related Chef Training subjects.

**SAULT COLLEGE CHEF TRAINING  
STUDENT WORK EXPERIENCE EVALUATION**

**STUDENT NAME:** \_\_\_\_\_

**ESTABLISHMENT:** \_\_\_\_\_

**SUPERVISING STAFF & POSITION:** \_\_\_\_\_

- |  |   |
|--|---|
| <p>1) Was the student:            Y     N</p> <p>a) Punctual                    ___   ___</p> <p>b) Dressed &amp; groomed<br/>   appropriately               ___   ___</p> <p>c) Observant                   ___   ___</p> <p>d) Polite                        ___   ___</p> <p>e) Dependable                 ___   ___</p> <p>3) Overall performance:</p> <p>a) Excellent                   ___</p> <p>b) Very Good                  ___</p> <p>c) Good                         ___</p> <p>d) Fair                          ___</p> <p>e) Poor                          ___</p> <p>5) Would you qualify<br/>   the student as a<br/>   potential employment<br/>   candidate?                   ___   ___</p> | <p>2) Did the student:            Y     N</p> <p>a) Ask questions               ___   ___</p> <p>b) Seem enthusiastic           ___   ___</p> <p>4) General knowledge of the<br/>   industry:</p> <p>a) Excellent                   ___</p> <p>b) Very Good                  ___</p> <p>c) Good                         ___</p> <p>d) Fair                          ___</p> <p>e) Poor                          ___</p> |
|--|---|

If you have any further comment regarding any of the above, please write them down. Any constructive feedback will benefit the student now and in future employment.

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Thank you for your cooperation.

Hospitality Faculty