

UNIVERSITY OF TECHNOLOGY, JAMAICA
FACULTY OF EDUCATION AND LIBERAL STUDIES
SCHOOL OF TECHNICAL AND VOCATIONAL EDUCATION

PROGRAMME:	B.Ed Food Service Production and Management (FSP&M 2) B.Ed Apparel Design Production and Management (ADP&M 2)
COURSE:	Industrial Attachment
COURSE CODE:	FAS 3009
YEAR/STAGE:	Year 3, summer
DURATION:	240 Hours (6 weeks)
CREDIT VALUE:	3
PREREQUISITES:	Year 3 status and consent from Programme Director A Valid Food Handlers Permit for FSP&M 2 Students.

1.0 COURSE DESCRIPTION

This course can be regarded as an internship, or as on-the-job training. Students will gain actual work experience in the area of academic specialization and will be able to identify areas of strength and areas of weakness in which they need to improve in a professional employment setting.

2.0 COURSE OBJECTIVES

At the end of the course students will be able to:

1. Apply theoretical concepts and principles to practical situations in Apparel Design, Product Development and Management or Food Service Production and Management.
2. Integrate learning from different areas of Apparel design, Apparel Product Development and Management of Apparel Production or Food Service Production and Management into new situations.
3. Judge the value of the industrial attachment.

3.0 COURSE CONTENT

FOOD SERVICE PRODUCTION AND MANAGEMENT

Title: Purchasing Procedures

Specific Objectives

Students should be able to:

- i. apply the methods of inventory in controlling goods
- ii. describe the purchasing procedures used in food service establishment receiving
- iii. select appropriate methods of inventory for effective storage

Content

Inventory Control
Purchasing Procedure
 Delivery
 Receiving
 Storage
Issuing Procedure

Title: Production

Specific Objectives

Students should be able to:

- i. produce a variety of food products in large quantities
- ii. practise good customer relationship
- iii. develop the necessary skills in cleaning and sanitizing procedures within the foodservice facilities
- iv. describe safety programmes applicable to foodservice operations
- v. follow correct procedures in carrying out various tasks within a foodservice facility
- vi. apply the HACCP principle to the preparation of products/meals

Content

Menu Planning
 -Pre-preparation
 -Mis- en -place

Service
Customer relations

Safety Programmes applicable to Food Service operation
Sanitation
Hazard Analysis Critical Control Points (HACCP)

APPAREL DESIGN PRODUCTION AND MANAGEMENT

Specific Objectives

Students should be able to:

- i. explain the role of the different units within the firm to which they are assigned.
- ii. perform different tasks assigned professionally.
- iii. describe the organizational structure of an apparel manufacturing company
- iv. identify problems that can occur during the design and production of
- v. different sewn product and provide remedial action.
- vi. apply appropriate safety procedures when working in sewing laboratories.
- vii. apply appropriate work ethics during the work period.

Course Content

- Departmental procedures within the apparel industry.
- The role of different supervisory and managerial position in the apparel industry.
- Problems associated with apparel design and manufacturing.
- Safety procedures within the work place.
- Work ethics and its importance at the work place.

4.0 LEARNING AND TEACHING APPROACHES

The students are to be placed in their area of specialization and are required to perform a wide range of duties/tasks with certain amount of supervision. Students should be given the opportunity to work in several departments with a number of personnel so that they are exposed to a variety of situations:

- **Tasks that require problem-solving and analytical skills.** The experience should provide tasks that require students to analyze and solve problems.
- **Exposure to all aspects of an industry.** Collectively, the students' multiple work experiences during the six weeks should give them an overview of a particular industry.
- **The promotion of employability and technical skills.** The work experience requires the development of broad, transferable skills and positive work attitudes.

5.0 ASSESSMENT PROCEDURES

Practice: 60%

The supervisor of the organization will be given an assessment instrument from the faculty to evaluate the student. The completed form must be authenticated with a stamp or seal of the organization and sent to the faculty.

Assignments: 40%

The student must complete an evaluation form and present a written report on his/her work experience in the organization

6.0 BREAKDOWN OF HOURS

The hours should correspond to those of normal working hours. Minimum 240 hours work or six (6) weeks

7.0 NAME OF SYLLABUS WRITERS

Cynthia Perriel-Clarke, MA, BSc.
Pearline Carr, MSc.(CPD); B.Ed.

8.0 DATE OF PRESENTATION

June 2004

REVISED: April 3, 2007
Gelefer Bartley, MA, B. Ed.
Pearline Carr, MSc.(CPD); BEd.