





Commercial Foods and Culinary Arts Work-Based Activity Plan

Mission Statement:

The mission of Immokalee Technical College is to provide rigorous and relevant real-world educational experiences using both traditional and distance learning models in order to qualify students for employment and career advancement.

Vision Statement:

The vision of Immokalee Technical College is to be the leading Technical Training College for 21st century workforce education in Southwest Florida--ever changing and continually seeking to meet the dreams and expectations of our entire school and business community.



On-Campus Work-based Activity Plan

One of the most valuable career training experiences students can have is through the incorporation of work-based activities which allow students to gain practical experience in a replicated workplace setting on campus.

The Commercial Foods and Culinary Arts program at Immokalee Technical College has an imbedded student run cafe, called the iTown Cafe, to replicate and model the workforce they will be entering. Through this work-based imbedded training students are able to work towards mastering the skills necessary to be successful in the field of culinary Arts. Within the work-based training cafe, students not only can sharpen their culinary skills and services, but they can engage with real patrons and develop their customer services skills needed for the occupation.

In the iTown Cafe at Immokalee Technical College, the instructor and the production workshop assists are deemed the "on-site" employers and serve as the student's teachers, support and workplace supervisor.

Objectives

Objectives for students to move towards competency mastery during on-campus work-based activities are:

- Relate curriculum theory to hands-on practice through real customer service/ relations
- Demonstrate employability skills through interactions with supervisor(s) and teammates
- Demonstrate qualifications needed for employment in the specific career field
- Demonstrate competency obtainment through identified services, tasks, and jobs within oncampus iTown Cafe
- Demonstrate positive co-worker (classmate) relationships by mentoring and leadership roles within the program
- Demonstrate consistency and build confidence for specific career skills

Competencies

Competencies aligned with each objective are the following:

- Employability
 - Uses correct language; speaks clearly; listens
 - Works well with others; is a part of the team; uses initiative
 - o Punctual to work; has good attendance; uses good judgment
 - Accepts responsibility; is reliable; follows up on job assignments
 - o Greets clients; is respectful; is courteous; has acceptable attitude
- Specific Job Skills and Knowledge of Work-site Requirements
 - Follows prescribed dress code and/or uniform requirements
 - o Performs duties and job assignments without being reminded
 - Performs specific tasks efficiently and effectively
 - Follows directions from manager and/or supervisor/team leader
 - Follows safety, security and/or sanitation policies
 - o Performs duties in timely fashion without reminders
 - Shows job competence and task improvement since hiring

- Professional Growth and Workplace Ethics
 - o Demonstrates knowledge of company/unit policies/functions
 - Shows loyalty to and has knowledge of mission statement
 - Attends meetings when directed; follows company policies/goals
 - Demonstrates legal and ethical behavior within the scope of job
 - Shows initiative in learning new jobs and accepting new tasks
 - o Demonstrates professional growth and mature decision-making
 - o Performs job tasks occasionally even if not part of job description
 - Understands need for adhering to set schedules and deadlines

Evaluation

Students enrolled in Commercial Foods and Culinary Arts are evaluated on elements of employability, specific job skill knowledge, professional growth, customer service, and ethics while participating through on-campus work-based activities in the iTown Cafe. The student evaluation through their oncampus work-based activities are weighted in the student grading structure as follows:

• Work-based Participation: 25%

• Work-based Skills and Services: 25%

• Classroom Lecture and Theory: 25%

• Program Tests and Quizzes: 25%

Annual Review

Reviewed and Approved- 4/21/2021



Welcome to the iTown Café!

ocated at Immokalee Technical College

This facility is ran and operated by the culinary students. Please be patient and kind.

Ordering Online is easy as 1, 2, 3.

Place an order, receive an email or text that your order is ready for pickup, tell us what you are driving and we will bring out your order.

Step 1



Place your order. Please put specia

Step 2



Once your order is processed, you'll receive a text message or email letting you know that it's ready for pick up. Step 3



Tell us what kind of car you are driving! Park in front of the café and we will bring your order right out.

Order Curbside TOGO

Click any item below to begin your online order.

Please put special instructions in the order box.

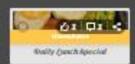
YOU CAN'T COME IN BUT WE CAN COME OUT!

Menu











All Brankfort Larsch Bevarages Stocks Demarts CollyLarsch Special

BREAKFAST

7:30-10:30













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11:00-1:00



Surger Smaker with French Fries

5.50.

Burger's come with letsure, cometo, onlon, and a pickle super unless specified. Specify additional internations in the "Add Special menucions" seat.

Parl Law Mr. In C. Serve D. Story S.



Country Fried Struk Sandwick with French Fries

Country field deal sandyon comes with lessels, somess, and prior unless specified. Specify additional Promotions in the "Add Special Instructions" see bos.

In Dr. Jones Dr. Barr S.





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Chicken Tenders and French Fries.

5.50

Comes with four misters renders. INCO THE DE MAN

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Olichen Wagn and French Fries

Cornet with 5 chicken wings.

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ARTIN B

5.50













Crispy Chicken Solud	5.75
A bed of mixed greens copped with Crispy chicken sendens as well seasonal vegices.	M resurted
10-0 Tours 0 Tour 5	Addison 10

Suglide Chicken Soled	5.75
-0 0 4	AALL TR

BEVERAGES

Coffee, Iced Coffee, Lattes, Smoothies, Hot Chocolate, Soda, Juice, and Water



Passion Fruit, Mango, and Strawberry Smoothies Available! Add Toppings for

Like ⚠ Review 📮 Share 🕏

Lattes made unsweetened unless specified. Add flavor for \$0.25 or add an expresso shot for \$2. Specify additional instructions in the "Add Special Instructions" text box.

Like ☆ Review □ Share ≼



Add item 🙀



Enjoy a good cup of joe! Specify additional instructions in the "Add Special Instructions* text box.

Like Review □ Share <

Add Item 19

Add Item 14



Hot Chocolate

Like Review □ Share <

Add Item W



Made with sweetened milk. Add toppings for only \$0.25! Specify additional instructions in the "Add Special Instructions" text box.

Like ⚠ Review ☐ Share <

Add Item 19



Bottled Juice

1.75

Like ⚠ Review 📮 Share <

Add Item 14



Bottled Soda

Coca-Cola Products and Sweat Tea

Like 🖒 Review 📮 Share 🕏

Add Item 14



Canned Soda

Canned Soda and Engery Drinks

Like ⚠ Review 🗘 Share ≼

Add Item 🙀