

Professional Culinary Arts & Hospitality Work-Based Activity Plan

Mission Statement:

The mission of Immokalee Technical College is to empower students through innovating hands-on training that qualifies and prepares students for achievable employment and future career success in the workforce.

Vision Statement:

To be the leader of technical training in Southwest Florida, that cultivates student excellence through accessible and achievable workforce education and prepares them to enter employment as a skilled, knowledgeable, and productive member of the Southwest Florida community.

Purpose of the Work Based Activities / Instructional Plan

The Work Based Activities / Instructional Plan at Immokalee Technical College (iTECH) establishes a structured framework for delivering meaningful workplace learning experiences that complement classroom and laboratory instruction. The plan ensures that students participate in supervised, instructionally aligned work-based learning opportunities that support mastery of occupational competencies, professional skills, and employability behaviors required for successful entry into the workforce.

Work based learning is an integral component of iTECH's instructional delivery model and reflects the institution's mission to provide hands on, workforce focused education through collaboration with business, industry, community, and government partners.

Instructional Design and Work Based Instructional Plan

Each student participates under a written Work-Based Instructional Plan, completed by the instructor, that clearly defines:

- Major objectives and occupational competencies to be mastered
- Examples of appropriate work-based learning experiences
- Expected employability skills and professional behaviors
- Methods for evaluating student performance

The instructional plan ensures consistency across placements and provides a structured guide for both the students and the supervising agency. Objectives are aligned with approved curricula and reflect industry standards and workforce expectations.

Supervision, Coordination, and Responsibility

Each work-based learning experience designates a qualified-on site supervisor responsible for guiding, overseeing, and evaluating the student's daily activities. The supervisor provides orientation to agency policies, assigns appropriate tasks, and completes written performance evaluations.

Work based activities conducted by the institution are coordinated by designated iTECH employees possessing appropriate qualifications, including instructors, workforce coordinators, and administrators. Institutional responsibilities include:

- Approving student eligibility and placement prior to off campus seat time
- Maintaining regular communication with agency supervisors
- Monitoring student progress and attendance
- Ensuring instructional objectives are being met
- Assigning final grades based on documented evaluations

This structure ensures institutional oversight and accountability for student learning.

Budgetary Resources

The Work Based Activities / Instructional Plan is supported through existing institutional resources. Budgetary support includes:

- Salaries and time allocation for qualified instructional and administrative staff
- Administrative support for agreements, forms, and compliance documentation
- Development and maintenance of work-based learning handbooks and evaluation tools
- Professional liability insurance maintained by iTECH

Partner agencies provide training sites, equipment, and on-site supervision at no cost to the institution. Some employers may voluntarily provide stipends or wages to students; however, compensation is not required and does not impact academic evaluation.

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 on-campus 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
 - Punctual to work; has good attendance; uses good judgment
 - Accepts responsibility; is reliable; follows up on job assignments
 - 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
 - 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
- Performs duties in timely fashion without reminders
- Shows job competence and task improvement since hiring
- Professional Growth and Workplace Ethics
 - 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
 - Demonstrates professional growth and mature decision-making
 - Performs job tasks occasionally even if not part of job description
 - Understands need for adhering to set schedules and deadlines

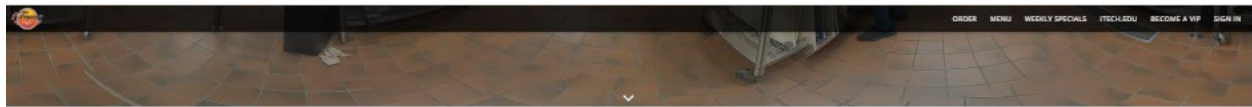
Evaluation

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 on-campus 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
- Reviewed and Approved- 8/3/2021
- Reviewed and Approved- 8/9/2022
- Reviewed and Approved- 8/8/2023
- Reviewed and Approved- 8/6/2024
- Reviewed and Approved- 8/4/2025



**Only open on regular
school days!**

Monday thru Friday
Breakfast 7:30 AM-10:30 AM
Lunch 10:45AM-1PM

**Attention: iTown Cafe is Open to the
Public!**

Welcome to the iTown Cafe!

Located at Immokalee Technical College
This facility is run and supervised 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 special instructions in the order box.

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 cafe and we will bring your order right out.

ORDER NOW

Any questions? Give us a call 239-658-7046

Weekly Specials

* Menu changes weekly *
All specials listed below are \$8.00 and include a drink.

Monday:

Tuesday:

Taco Tuesday

2 Tacos Beans and Rice or Taco Salad

Wednesday:

Thursday:



CCPS

Collier County
Public Schools

daily lunch special



Daily Lunch Special

\$8.50 - call for details, this changes daily and while supplies last. remember that this is a teaching program and is run by the students. we appreciate your feedback but be kind.

6 Reviews 1

13



Taco Tuesday Plate

\$8.50 - only available on tuesdays. includes 2 taco, rice, and beans. menu changes weekly, pork, beef or chicken varies upon availability.

1 Review 1

6

Sandwich of the week \$8

\$8 - this sandwich changes weekly, call for details. \$8 with chips \$10 with fries

1 Review

4

lunch

11:00-1:00



Burger Basket with French Fries

\$9 - burgers come with lettuce, tomato, onion, and pickle unless specified. specify additional instructions in the "add special instructions" text box. would you like to turn this into a wrap, just click the wrap it box.

4 Reviews 1

9



Country Fried Steak Sandwich with French Fries

\$9 - country fried steak sandwich comes with lettuce, tomato, and onion unless specified. specify additional instructions in the "add special instructions" text box.

1 Review 1

1



Grilled Cheese and French Fries

\$5

3 Reviews 1

8

FEATURED

Chicken Tenders and French Fries

\$8 - comes with four chicken tenders

2 Reviews

20

Chicken Tenders ALONE \$5.50

\$5.50 - 4 chicken tenders no sides.

1

Chicken Wing Basket \$9

\$9 - 5 wings and fries

2

Fried Fish Sandwich \$9

\$9 - tilapia fried to a golden brown served on a toasted brioche bun with lettuce and tomato, onion pickle and tarter sauce on the side.

2

Fried Fish sandwich \$5, (no fries)

\$7 - tilapia battered and fried to perfection. served on a toasted brioche bun with lettuce tomato onion pickle and tarter sauce on the side.

1

Fried Shrimp Basket

\$9 - comes with french fries and, hush puppies



Pizza Slice

\$2 - cheese, pepperoni, or sausage pizza



Cup of Soup

\$3 - changes weekly



large salad bar

\$9 - a bed of mixed greens topped with crispy chicken tenders as well as assorted seasonal veggies.



Buffalo Chicken Salad

\$10 - a bed of salad with tomatoes, cucumbers, onions, colby jack cheese, and diced chicken tenders tossed in our house buffalo sauce.



Fried Mushrooms \$4

\$4



Cheese Stick

\$5 - 6 cheese sticks with marinara sauce



Grilled Cheese

\$3.50



French Fries

\$2



Small Salad bar

\$4.50 - garden salad blend, tomato, cucumber, onion, bell pepper.
1 trip to salad bar



Grilled chicken Salad

\$10 - a bed of mixed greens topped with a grilled chicken breast as well as seasonal veggies.



Onion Rings

\$3.50



Sandwich of the week \$8

\$8 - this sandwich changes weekly, call for details. \$8 with chips \$10 with fries



Pork Steak special \$12

\$12 - grilled to order, comes with the veggies of the day or fries and salad. please tell us in the comment special.

beverages

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



Smoothies large

passion fruit, mango, and strawberry smoothies available! add toppings for \$0.25 tell us what flavor in the comments of your order. we have just added banana, try strawberry banana together! yummm

1 Review 1



sm Coffee

\$2 - enjoy a good cup of joe! specify additional instructions in the "add special instructions" text box.

1

small hot chocolate 2.00

\$2



Large Hot Chocolate

\$3

1

Med Coffee 2.50

\$2.50



Bottled Juice

\$2.50

1



Bottled Soda

\$2.50 - coca-cola products and sweet tea

1



Canned Soda

\$1 - canned soda coke, sprite, or diet coke

1 Review 1



Water

\$2.50 - smart water, vitamin water, dasani water

1

SWEET TEA

\$2.50 - 24 oz fresh brewed iced tea sweetened with real sugar

FOUNTAIN DRINK

\$2.50 - coke products, coke, diet coke, sprite, orange fanta, fruit punch, lemonade. write in the comment section what flavor you would like

breakfast

7:30 - 10:30

2 Eggs Scrambled
\$2.75



Homefries

\$2



Breakfast Taco

a breakfast taco comes with egg, bacon or sausage, and homefries. specify additional instructions in the "add special instructions" text box.



Full Breakfast

\$6.50 - a full breakfast plate comes with 2 eggs, grits or homefries, 3 pieces of breakfast meat. specify additional instructions in the "add special instructions" text box.



Bagel (toasted)
\$2.25



Chicken Biscuit

\$2.75 - made on Fridays only



Buttery Grits

\$2 - grits made with extra butter may add cheese



Breakfast Meat

\$2 - choice of bacon or sausage (3 pieces)



Breakfast Bowl

\$4.75 - a breakfast bowl comes with 1 egg, grits or homefries, 2 pieces of breakfast meat. specify additional instructions in the "add special instructions" text box.



Toast 1\$
\$1



Sausage Biscuit

\$2 - Fridays only



desserts

Changes Daily
call for updated list of desserts



Cookie of the day

\$1 - *changes daily



1



7



Slice of cake

\$2 - *changes daily



1



1

snacks

Other items



Fresh Fruit

\$1.25



1



1

