

Course Outline (Higher Education)

School:	School of Science, Psychology and Sport
Course Title:	FOOD INDUSTRY INTERNSHIP
Course ID:	SCFSS3000
Credit Points:	30.00
Prerequisite(s):	(Completed 240 credit points within the Bachelor of Sustainable Food Systems and permission from the Course Coordinator)
Co-requisite(s):	Nil
Exclusion(s):	SCCOR3011 and SCCOR3003
ASCED:	019999

Description of the Course:

Students are offered a unique opportunity to engage in the food industry by completing a twelve week internship. The time commitment is 200 hours which equates to two full working days per week or the equivalent. The internship is offered to third year Bachelor of Sustainable Food Systems students. The main focus of the internship is for students to further enhance their skills and knowledge developed throughout their Degree and to gain practical experience in the food industry. Students focus on personal and professional development, understanding the interplay at team, organisation and industry levels, and development of scientific skills and knowledge. Students will apply learnings to food-industry relevant issues ensuring a safe, sustainable food supply. This internship enables students to develop valuable networks and skills to assist with their future employment within the industry.

Grade Scheme: Graded (HD, D, C, P, MF, F, XF)

Program Level:

Level of course in Program	AQF Level of Program					
	5	6	7	8	9	10
Introductory	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Learning Outcomes:**Knowledge:**

- K1.** Build knowledge of industry related practices and expectations to facilitate career development pathways
- K2.** Apply theoretical knowledge to a workplace situation
- K3.** Recognise appropriate standards, approaches and social expectations in the workplace

Skills:

- S1.** Evaluate and critically reflect on personal strengths and weaknesses in workplace performance
- S2.** Display problem-solving skills required to overcome issues within the workplace
- S3.** Identify and develop goals and strategies to further develop personal professional capacity in the food industry
- S4.** Demonstrate communication skills such as oral presentation, professional writing, listening and assertive behaviour
- S5.** Demonstrate proficient personal management skills including effective time management, professional conduct, presentation and organisational skills

Application of knowledge and skills:

- A1.** Apply and adapt knowledge and skills acquired during studies to a workplace situation
- A2.** Critically reflect on personal performance and establish goals and strategies to improve on workplace performance
- A3.** Engage in workplace practices and demonstrate suitable workplace behaviour
- A4.** Reflect on personal workplace experience and identify major learning components
- A5.** Communicate the workplace experience to a scientific audience

Course Content:

This course will link theoretical content of courses undertaken as part of the Bachelor of Sustainable Food Systems degree with practical application in the workplace. The internship involves 200 hours of practical experience over 12 weeks, or equivalent, jointly supervised by academic staff and a workplace mentor.

Values:

- V1.** Appreciate the role of self-analysis, reflection and evaluation in regards to aspects of lifelong learning in personal and professional development
- V2.** Recognise the importance of developing professional workplace relationships with staff members and key stakeholders
- V3.** Appreciate the need for practical experience in extending student's academic learning and determining career pathways

Graduate Attributes

The Federation University FedUni graduate attributes (GA) are entrenched in the [Higher Education Graduate Attributes Policy](#) (LT1228). FedUni graduates develop these graduate attributes through their engagement in explicit learning and teaching and assessment tasks that are embedded in all FedUni programs. Graduate attribute attainment typically follows an incremental development process mapped through program progression. **One or more graduate attributes must be evident in the specified learning outcomes**

and assessment for each FedUni course, and all attributes must be directly assessed in each program

Graduate attribute and descriptor		Development and acquisition of GAs in the course	
		Learning Outcomes (KSA)	Assessment task (AT#)
GA 1 Thinkers	Our graduates are curious, reflective and critical. Able to analyse the world in a way that generates valued insights, they are change makers seeking and creating new solutions.	K2, S1, A1, A2	AT2, AT3, AT4, AT5
GA 2 Innovators	Our graduates have ideas and are able to realise their dreams. They think and act creatively to achieve and inspire positive change.	S2, A1, A3, A4	AT2, AT4
GA 3 Citizens	Our graduates engage in socially and culturally appropriate ways to advance individual, community and global well-being. They are socially and environmentally aware, acting ethically, equitably and compassionately.	K3, S1, S2, S3, A3	AT2, AT3, AT5
GA 4 Communicators	Our graduates create, exchange, impart and convey information, ideas, and concepts effectively. They are respectful, inclusive and empathetic towards their audience, and express thoughts, feelings and information in ways that help others to understand.	S4, A5	AT2, AT4, AT5
GA 5 Leaders	Our graduates display and promote positive behaviours, and aspire to make a difference. They act with integrity, are receptive to alternatives and foster sustainable and resilient practices.	K1, K3, S1, S2, S3, A2, A3, A4	AT2, AT3, AT5

Learning Task and Assessment:

Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1, S4, S5, A2	Submission of professional practice contract and all tasks associated with completion of work integrated learning hours, including InPlace requirements	Completion of placement contract/s, logbooks and InPlace requirements.	S/U
K1, K2, K3, S1, S2, S3, S4, S5, A1, A2, A3	During Internship placement - Participation in placement (200 hours) - Reflection meeting with Course Coordinator	Attendance and participation in placement and reflection meeting	S/U
K3, S2, S4, S5, A1, A3,	Undertake placement duties as directed and to a professional standard.	Supervisor evaluation	10-20
K3, S3, A1, A4, A5	Present the experiences in an oral presentation.	Oral Presentation	20-40
K1, K2, K3, S1, S2, S3, S4, A1, A2, A4, A5	Written report outlining the experience of the internship and highlighting the nexus between theoretical knowledge and practical experience	Reflective journal	40-60

Adopted Reference Style:

Australian Harvard

Refer to the [library website](#) for more information

Fed Cite - [referencing tool](#)