



Syllabus

CUL 220 Culinary Professional Work Experience

General Information

Date

September 25th, 2017

Department

Business

Course Prefix

CUL

Course Number

220

Course Title

Culinary Professional Work Experience

Course Information

Credit Hours

2

Lecture Contact Hours

0

Lab Contact Hours

0

Other Contact Hours

180 (Work hours)

Catalog Description

This is an experiential learning course of study in kitchen operations. Students will be required to complete a minimum of 180 work hours at a culinary institution based on their career goals. Students may choose to participate in a kitchen in the health care industry, restaurants, hotel banquet facilities, etc. Students will be required to enter into an internship contract. Elements of this class are taught in other classes as it is a summer experience.

Key Assessment

This course does not contain a Key Assessment for any programs

Prerequisites

Completion of the 100 level culinary core courses

Co-requisites

None

Grading Scheme

Pass/Fail

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Course Learning Outcomes

Course Learning Outcomes

1. Evaluate the positive and negative aspects of the professional work experience.
2. Utilize the feedback provided by the employer/supervisor to design a plan for skills improvement.

Program Affiliation

This course is required as a core program course in the following program

AAS Culinary Arts

Outline of Topics Covered

Phase 1: Preparing a resume and discussion of how employers recruit employees including interview tactics, the working interview, and etiquette surrounding the interview process.

Phase 2: How to be successful on the job, behaviors and employer expectations, organizational culture and the necessary level of formality.

Phase 3: Employer evaluation and meeting with supervisory personnel at the conclusion of the experience for explicit feedback in regards to professional strengths and weaknesses.

Phase 4: Writing a reflective paper discussing the work experience, positive and negative attributes as well as developing a plan for improvement based on employer and student evaluations. To be turned in three weeks from the beginning of the fall semester.