2. General Information

Date
11/16/2016

Department
Business

Course Prefix:
CUL

Course Number:
220

Course Title:
Culinary Professional Work Experience

3. Course Information

Credit Hours
2

Lecture Contact Hours
0

Laboratory Contact Hours

Other Contact Hours
180

Other Contact Hours Description
Students will be required to complete a minimum of 180 work hours at a culinary institution based on their career goals.

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.

New Analysis Question

Prerequisites
Completion of all 100-level courses
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<tr>
<th>Co-requisites</th>
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<tr>
<td>Grading Scheme</td>
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<td>Pass/Fail</td>
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This course can be taken more than once for credit

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

First Year Experience

Capstone

### 4. FLCC Values

**College Learning Outcomes Addressed by the Course**

- Inquiry
- Interconnectedness
- Vitality
- Perseverance