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

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.