

Bossier Parish Community College  
Master Syllabus

**Course Prefix and Number:** CULA180

**Credit Hours:** 2-2-0

**Course Title:** Culinary Arts Externship

**Prerequisites:** CULA 100, CULA 110, CULA 115, CULA 120, CULA 125, CULA 130, CULA 140, CULA 150, CULA 160, and CULA 170

**Text:** None

**Course Description:** The externship is scheduled at the end of the final semester (spring) of the Culinary Arts program. The externship involves on the job training under the supervision of a qualified chef/supervisor in the performance of all food service duties, minimum of 100 hours in assigned food service facility

**Learning Outcomes:**

At the end of this course, the student will:

- A. Acquire hands-on work experience in the culinary arts industry;
- B. Demonstrate competency-based work skills;
- C. Demonstrate an understanding of work schedules;
- D. Demonstrate the importance of timely completion of work tasks;
- E. Identify and perform daily tasks relating to the development of job responsibility; and
- F. Identify and practice interpersonal job-related skills.

To achieve the learning outcomes, the student will:

(The letter designations at the end of each statement refer to the learning outcome(s).)

1. Explain the necessity of speed (B);
2. Compare and contrast actual work experience with classroom experience (A, B, D, E);
3. Describe why accuracy is important in the hospitality industry (B, D, E);
4. Explain the importance of dedication and dependability in the hospitality industry (C, D, E); and
5. Discuss the need for attitude/flexibility in the hospitality industry. (F)

**Course Requirements:**

- To pass the course, student must achieve a course average of 70% or above.
- Students must have access to a computer (not mobile device), Microsoft Office, and the Internet to complete the assignments. Computer, software, and the Internet are available to students on campus during scheduled computer lab times and in the Learning Commons located in the BPCC Library.
- Students are required to use BPCC's LMS and My Culinary Labs and are encouraged to use the BPCC Library to research topics and employment opportunities.

**Course Grading Scale:**

- A = 90 - 100
- B = 80 - 89

- C = 70 - 79
- D = 60 - 69
- F = 0 – 59

**Attendance Policy:**

Each student is expected to attend class regularly; excessive unexcused absences constitute grounds for suspension. Refer to the student handbook for [Attendance Policy](#).

**Course Fees:** This course is accompanied with an additional non-refundable fee for supplemental materials, laboratory supplies, software licenses, certification exams and/or clinical fees.

**Nondiscrimination Statement:** Bossier Parish Community College does not discriminate on the basis of race, color, national origin, gender, age, religion, qualified disability, marital status, veteran's status, or sexual orientation in admission to its programs, services, or activities, in access to them, in treatment of individuals, or in any aspect of its operations. Bossier Parish Community College does not discriminate in its hiring or employment practices.

Coordinator for SECTION 504 AND ADA

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Equity/Compliance Coordinator

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Human Resources Office, A-105

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