

Syllabus

Course Prefix and Number: CULA180

Credit Hours: 3

Course Title: Culinary Arts Externship

Prerequisites: CULA 100, 110, 115, 120,130

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

Text: None

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.
- F. Identify and practice interpersonal job related skills.

To achieve the learning outcomes, the student will

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)
5. Discuss the need for attitude/flexibility in the hospitality industry. (F)

Course Grading The grade for this course is based on completion of the required hours, completion of all documents, evaluations by employers on job placement site, observations done by program instructor and an evaluation by the extern of his/her accomplishment during the externship.

Grading Scale

90-100	A
80-89	B
70-79	C
60-69	D
0- 59	F