



I. COURSE INFORMATION:

Title: Culinary Arts and Hospitality Practicum

Division: Technical Education

Course Number: CUL1044

Prerequisites: Safety and Sanitation, Introduction to Hospitality, Managing Customer Service, Introduction to Culinary Arts, Introduction to Baking, Garde Manger, Patisserie

Credit Hours: 4

Textbook: None Required

II. COURSE DESCRIPTION:

This course is 40 hours of practical study with directed writing and research which will include resume writing, dressing for success, mock interview sessions when applicable, and career exploration. Requires signature of the Director for admittance.

III. LEARNING OUTCOMES:

1. Develop and apply knowledge gained throughout academic studies to a position with managerial responsibilities
2. Demonstrate the ability to review and discuss the various methods of reporting required within the hospitality specializations
3. Compare and contrast industry working environments to develop engagement strategies within an ever-increasing diverse workforce
4. Conduct a self-evaluation of personal learning and practicum experience and develop an individual learning plan
5. Critically analyze the roles and responsibilities of all personnel within the work based learning environment

IV. ASSIGNMENTS: (may include but are not limited to)

1. Journal entries
2. Supervisor evaluations
3. Online discussions relating to restaurant/hospitality workforce industry topics on Canvas

V. MAJOR CONTENT AREAS:

1. Personality assessment
2. Resume writing
3. Interview skills
4. Leadership skills
5. Workplace evaluation
6. Teamwork
7. Attitude
8. Professionalism
9. Management skills

VI. EVALUATION METHODS (may include but are not limited to)

1. Attendance and participation
2. Assignments
3. Completion of the 40 hour internship