

Western Technical College

10317162 Culinary Occupational Experience

Course Outcome Summary

Course Information

Description	Students work 216 hours as regular employees in a food service facility. The goal of field experience is to give students the opportunity to apply, on the job, the skills learned in the classroom and lab and obtain a broad overview of an entire food-service facility.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	3
Total Hours	216

Textbooks

No textbook required.

Experiential Learning

1. Work Based Learning

Program Outcomes

1. Apply principles of safety and sanitation in food service operations
2. Apply principles of nutrition
3. Demonstrate culinary skills
4. Manage food service operations
5. Analyze food service financial information
6. Relate food service operations to sustainability

Course Competencies

1. **Obtain approval for the culinary occupational experience from the instructor and the industry employer/ sponsor before proceeding.**

Assessment Strategies

- 1.1. Written Product

Criteria

You will know you are successful when

- 1.1. you select an internship site.
- 1.2. you determine the type of work you would like to do.
- 1.3. you produce a timeline for your internship.
- 1.4. you compile a list of resources necessary to complete the internship.
- 1.5. you identify goals that you wish to achieve during this internship.

Learning Objectives

- 1.a. Identify one or more potential internship sites.
- 1.b. Produce a timeline/schedule for internship.
- 1.c. Identify outcomes of the internship
- 1.d. Determine the scope of work expected from the internship.
- 1.e. List resources needed to complete the internship.

2. Demonstrate professional workplace behavior.

Assessment Strategies

- 2.1. On-the-job Performance

Criteria

You will know you are successful when

- 2.1. you demonstrate teamwork skills and work ethics.
- 2.2. you respect diversity, authority and follow protocol of the workplace.
- 2.3. you develop personal habits and practices that promote success in the workplace.
- 2.4. you apply technical skills related to the job.
- 2.5. you demonstrate responsibility, confidentiality, problem-solving and decision-making skills.

Learning Objectives

- 2.a. Apply teamwork skills.
- 2.b. Demonstrate work ethics.
- 2.c. Apply interpersonal skills.
- 2.d. Exercise personal habits and actions to demonstrate workplace ethics.
- 2.e. Provide service to clients and customers.
- 2.f. Apply technical knowledge related to the job.
- 2.g. Use problem solving and decision making skills.
- 2.h. Show respect for diversity, authority, and protocol of the food service establishment.
- 2.i. Demonstrates a sense of responsibility and confidentiality.

3. Apply classroom theory to professional practice.

Assessment Strategies

- 3.1. On-the-job Performance

Criteria

You will know you are successful when

- 3.1. you adapt concepts to specific workplace situations.
- 3.2. you utilize resources.
- 3.3. you demonstrate verbal and written communication skills.
- 3.4. you practice production techniques.
- 3.5. you set priorities to meet your goals as well as those of your employer.

Learning Objectives

- 3.a. Utilize appropriate resources.
- 3.b. Develop ideas and options to execute tasks.
- 3.c. Demonstrate the ability to set appropriate priorities and goals.
- 3.d. Demonstrate a self-motivation approach to work.
- 3.e. Handle personal expectations consistent with work role.
- 3.f. Demonstrate effective verbal and written communication skills.
- 3.g. Practice correct production techniques.
- 3.h. Adapt learned concepts to specific workplace situations.

4. Compile relevant work experience.

Assessment Strategies

- 4.1. On-the-job Performance
- 4.2. Written Product

Criteria

You will know you are successful when

- 4.1. you apply sanitation and safety practices on the job.
- 4.2. you improve your production techniques.
- 4.3. you develop an understanding of the "big picture" on the job.
- 4.4. you develop an awareness of the flow of work between the front of the house and back of the house.
- 4.5. you collect information and materials to produce a final written report.

Learning Objectives

- 4.a. Apply sanitation and safety practices to workplace situations.
- 4.b. Improve production techniques.
- 4.c. Observe those around you to get an understanding of the "big picture".
- 4.d. Break down complicated tasks into manageable pieces.
- 4.e. Develop an awareness of the work flow between the back and front of the house.
- 4.f. Collect materials and information to produce a final written report.

5. Assess your performance, learning, and opportunities for improvement during the internship.

Assessment Strategies

- 5.1. Clinical Evaluation
- 5.2. Written Product

Criteria

You will know you are successful when

- 5.1. you complete all evaluations.
- 5.2. you develop new goals based on feedback from employer and instructor.
- 5.3. you develop a plan to correct perceived deficiencies.
- 5.4. you list the learning outcomes that you achieved during your occupational experience.
- 5.5. you assess your performance based on feedback from your employer and instructor.

Learning Objectives

- 5.a. List learning outcomes achieved during your culinary occupational experience.
- 5.b. Summarize opportunities for improvement in your work habits and attitudes identified during the occupational experience.
- 5.c. Assess your performance during the course of your internship.
- 5.d. Complete all evaluations.
- 5.e. Interpret feedback on your performance from your industry mentor/employer and instructor.
- 5.f. Determine an action plan to correct perceived deficiencies.
- 5.g. Prepare new goals based on feedback from employer and instructor.

6. Analyze job situations, business strategies, and personal professional skills.

Assessment Strategies

- 6.1. Written Product
- 6.2. On-the-job Performance

Criteria

You will know you are successful when

- 6.1. you discuss how the economy can affect employment in food service.
- 6.2. you understand how service impacts the bottom line of a food service establishment.
- 6.3. you determine the skills and actions needed to launch your food service career after graduation.
- 6.4. you identify employment trends in the food service industry.

Learning Objectives

- 6.a. Discuss how the economy affects employment in the food service industry.
- 6.b. Explore how accelerating competition affects job situations and business strategies.

- 6.c. Examine how service can be the difference between success and failure.
- 6.d. Identify employment trends in the food service industry.
- 6.e. Determine the skills and steps to launch your career after graduation.
- 6.f. Describe your career plan in terms of a life's work and not just as an economic means of survival.

7. Analyze career objectives and potential for upward mobility.

Assessment Strategies

- 7.1. Performance
- 7.2. Written Product

Criteria

You will know you are successful when

- 7.1. you discuss the psychological and sociological benefits of a career.
- 7.2. you explore the elements of job placement as it pertains to your career goals.
- 7.3. you explore potential for upward mobility based on current information.
- 7.4. you predict the future job market in the local food service industry based on researched facts.

Learning Objectives

- 7.a. Explore the meaning of work.
- 7.b. Discuss the psychological and sociological benefits of a career.
- 7.c. Explore the elements of job placement (income, professional status, evaluating an employer, job satisfaction, skilled vs. managerial) as it pertains to your career goals.
- 7.d. Predict the future job market based on current information.
- 7.e. Predict the potential for upward mobility based on current information.

8. Develop an interpersonal job network and professional contacts.

Assessment Strategies

- 8.1. On-the-job Performance
- 8.2. Written Product

Criteria

You will know you are successful when

- 8.1. you produce a list of at least 5 potential contacts in the local food service industry.
- 8.2. you implement a plan to network with area industry representatives.
- 8.3. you participate in networking activities.
- 8.4. you choose a mentor.

Learning Objectives

- 8.a. Develop a list of at least five potential contacts in the local food service industry.
- 8.b. Implement a plan to network with area industry representatives.
- 8.c. Determine activities that would provide networking opportunities.
- 8.d. Choose someone from the local industry to act as your mentor and primary professional contact.

9. Improve work habits and character attributes.

Assessment Strategies

- 9.1. On-the-job Performance

Criteria

You will know you are successful when

- 9.1. you report to work as scheduled.
- 9.2. you demonstrate punctuality.
- 9.3. you exhibit a positive attitude.
- 9.4. you demonstrate ethics in work situations.
- 9.5. you demonstrate respect for diversity.
- 9.6. you demonstrate integrity.
- 9.7. you convey a professional demeanor by your personal grooming and dress.

Learning Objectives

- 9.a. Report to work as scheduled.
- 9.b. Demonstrate punctuality.

- 9.c. Exhibit positive and constructive attitude.
- 9.d. Convey a professional demeanor in dress and grooming.
- 9.e. Demonstrate a sense of values and integrity to the job.
- 9.f. Choose to serve others even at the risk of personal inconvenience.
- 9.g. Show ethics in an everyday work situation.
- 9.h. Demonstrate respect for the diversity of co-workers.