

HOSP-1940: CULINARY ARTS/PROFESSIONAL BAKING FIELD EXPERIENCE

Cuyahoga Community College

Viewing: HOSP-1940 : Culinary Arts/Professional Baking Field Experience

Board of Trustees:

November 2018

Academic Term:

Fall 2019

Subject Code

HOSP - Hospitality Management

Course Number:

1940

Title:

Culinary Arts/Professional Baking Field Experience

Catalog Description:

Supervised on-site work experience in culinary arts/professional baking. Students required to function in variety of workstations to reinforce learned classroom/lab skills. May be repeated up to three times with departmental approval.

Credit Hour(s):

1-3

Other Hour(s):

12-36

Other Hour Details:

Field Experience: 14 hours per week for 15 weeks (total 210 hours) per credit

Requisites

Prerequisite and Corequisite

HOSP-1010 Introduction to the Hospitality Industry, and HOSP-1020 Sanitation and Safety, and HOSP-1031 Fundamentals of Culinary Arts, and HOSP-1552 Introduction to Baking & Pastries, and departmental approval: work site approval.

Outcomes

Course Outcome(s):

Listen and effectively communicate in a positive, professional, and ethical manner with customers and co-workers of diverse backgrounds to create an exemplary hospitality experience.

Essential Learning Outcome Mapping:

Not Applicable: No Essential Learning Outcomes mapped. This course does not require application-level assignments that demonstrate mastery in any of the Essential Learning Outcomes.

Objective(s):

1. Review and restate if necessary individual job-related goals.
2. Establish professional and community contacts in the field of culinary arts/professional baking.

Course Outcome(s):

Obtain an entry-level skill position in the hospitality industry.

Objective(s):

1. Prepare a comprehensive evaluation of individual job-related qualities and competencies in the field of culinary arts/professional baking.

2. Evaluate current job site and/or prospective job sites and available positions to find a work-related experience that will include some of the identified experiences needed to progress toward the student's job-related goals in culinary arts/professional baking.

Course Outcome(s):

Apply and demonstrate culinary knowledge and skills with consistency using established ACF standards within the industry and facility.

Objective(s):

1. Identify work concepts unique to positions in culinary arts/professional baking.
2. Evaluate culinary arts industry techniques and practices used at the job-site in relationship to learned techniques, practices and new trends in the culinary arts industry/professional baking industry.
3. Use culinary math and measurements to convert and modify basic recipes.

Course Outcome(s):

Demonstrate creativity, flexibility, and physical stamina in order to succeed in the culinary industry.

Objective(s):

1. Prepare a comprehensive evaluation of individual job related qualities and competencies in the field of culinary arts/professional baking.
2. Evaluate culinary arts industry techniques and practices used at the job-site in relationship to learned techniques and practices and in relationship to new trends in the culinary arts industry/professional baking industry.

Methods of Evaluation:

1. Self evaluation
2. Supervisor's evaluation
3. Instructor's evaluation

Course Content Outline:

1. Property Procedures
 - a. Reporting off
 - b. Changing schedules
 - c. Communications about scheduled work periods
2. Work habits/expectations
 - a. Prepared to work
 - b. Attendance
 - c. Correct uniform/dress
 - d. Professional appearance
 - e. Required tools
 - f. Following sanitary/safety rules and regulations
 - g. Time management
 - h. Productivity levels
 - i. Quality at work
3. Supervisor/employee relationship
 - a. Asking for help when needed
 - b. Chain of command
 - c. Constructive communication methods
4. Communication
 - a. Appropriate greetings
 - b. Respect for individual differences
 - c. Teamwork
 - d. Courteous manner/attitude
5. Personal characteristics related to the job
 - a. Appropriate judgment in decision making
 - b. Understanding relationship of tasks performed to total property mission
 - c. Positive and constructive attitude
 - d. Ability to learn new tasks

Resources

Carroll, Charles. *Tasting Success: your Guide to Becoming a Professional Chef*. Wiley, 2010.

Fisher, William and Christopher Muller. *Four Dimensional Leadership*. Pearson Prentice Hall, 2005.

Bourdain, Anthony. *Kitchen Confidential Updated Edition: Adventures in the Culinary Underbelly*. Ecco, 2007.

Fiore, Brandon. *How to Become a Chef: The Essential Guide for Becoming a Chef and Building a Successful Culinary Career*. CreateSpace Independent Publishing Platform , 2015.

Hill, Chris. *Crush Your Career: A Proven Path to a Sustainable Life in the Kitchen*. Paces Ferry Press, 2017.

Resources Other

1. Policy and procedure manuals of field experience site.
2. Texts from previous courses.
3. Trade journals.
4. Internet websites.

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