**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 04/20/2021

GCCCD Governing Board Approval: 06/15/2021

# **CULINARY ARTS 282 – ADVANCED WORK EXPERIENCE IN CULINARY ARTS**

 1. **Course Number Course Title Semester Units**

 CA 282 Advanced Work Experience in Culinary Arts 2

 **Semester Hours**

 120 hours unpaid or 150 hours paid

 2. **Course Prerequisites**

 A “C” grade or higher or “Pass” in Culinary Arts 165 and 169 and 171 or equivalent.

 **Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 Second on-the-job work experience in Culinary Arts. Externship at a professionalfood service operationto demonstrate advanced knowledge of food preparation skills.

 4. **Course Objectives**

 The student will:

 a. Relate information and conduct a proper job interview for restaurant employment.

 b. Organize and demonstrate proper food preparation skills.

 c. Assess and demonstrate proper sanitation and safety procedures for food preparation.

 d. Demonstrate good interpersonal relation skills for on-the-job experience.

 5. **Instructional Facilities**

 On-the-job sites of campus in licensed food establishment.

 6. **Special Materials Required of Student**

 Uniform for work as needed by placement site.

 7. **Course Content**

a. Food preparation skills.

b. Communication skills.

c. Work habits and interpersonal relations needed for work as a chef at on-the-job experience site.

 8. **Method of Instruction**

 a. Lecture

 b. Product evaluation

 c. Individual instruction

 9. **Methods of Evaluating Student Performance**

 a. Competency based performance activities from instructor work site visits.

 b. Written student goals and objectives with final summary of after completing required hours.

 c. Supervisors reports of student performance.

10. **Outside Class Assignments**

 Written journal summarizing goals and objectives for each shift worked.

11. **Representative Texts**

 a. Representative Text(s):

 Pearson. *On Cooking.* 6th edition 2018

 b. Supplementary texts and workbooks:

 Kitchen procedures and recipes from industry where applicable.

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Asses proper sanitation and safety procedures for food preparation in professional industry.
	2. Analyze and demonstrate good interpersonal relation skills for on the job experience.
	3. Demonstrate knowledge of food preparation skills within a professional food service operation.