

CUL 280 : CULINARY ARTS INDUSTRY INTERNSHIP

Transcript title

Culinary Industry Internship

Credits

1-10

Grading mode

Pass/No Pass grades

Total contact hours

30-300

Other hours

30-300

Prerequisites

CUL 140.

Course Description

Serves as a supervised work experience within the culinary arts industry designed to expand career knowledge and experiential confidence while increasing knowledge, speed, timing, organization and ability to execute industry skills on a repetitive basis. Offers a diverse work experience that is designed on a systematic rotation of different stations in the kitchen, dining room, and general operations positions. Also offers 100% of the experience in competencies that are relevant to the program curriculum, as it is outlined in the course syllabus and internship agreement. The internship is concluded by a final supervisor evaluation. P/NP grading.

Course learning outcomes

1. Synthesize the process of classical and contemporary cooking techniques and demonstrate proficiently.
2. Demonstrate a comprehension of flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Demonstrate proficiency in the use of culinary industry-specific equipment.
4. Apply diligent food and beverage management, leadership, customer service, and interpersonal skills.
5. Identify and apply rigorous food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate proficiency in the use of communication protocols specific to the culinary industry.

Content outline

- Orientation and industry careers
- Sanitation and safety
- Knives
- Equipment for food preparation, baking and service
- Culinary terminology and math
- Fundamentals of food service procedures
- Food preparation
- Procedures for receiving and storage of food

- Costing and pricing
- Menu analysis
- Laws governing the food service industry
- Employment literacy
- Personal skills related to employment
- Interpersonal skills and group dynamics
- Thinking and problem solving skills
- Communication skills

Required materials

None except what is required by internship site supervisor.