

CA A215: DIRECTED PRACTICE FOR CULINARY ARTS

Item	Value
Curriculum Committee Approval Date	02/07/2024
Top Code	130630 - Culinary Arts
Units	2 Total Units
Hours	113 Total Hours (Lecture Hours 5; Other Hours 108)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

This course is primarily a directed-practice (work experience) in an off-site kitchen. Examples of work sites include restaurants, hotels, country clubs or other commercial facilities and are approved by the program coordinator. Students will practice proper interview techniques, develop a resume, career goals and action plan. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working. PREREQUISITE: CA A122 and CA A200. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate employability skills and accomplish established objectives at an internship site.

Course Objectives

- 1. Produce a resume and set up an interview with an employer, secure a place of "employment" for the purpose of this class.
- 2. Identify appropriate work place goals and list objectives which will accomplish those goals.
- 3. Adhere to employment policies, department dress code, attendance and scheduling.
- 4. Demonstrate high levels of professionalism including consistency in punctuality, attendance and positive interactions with co-workers.
- 5. Maintain and submit a completed workplace journal as outlined in course syllabus.
- 6. Practice proper techniques of sanitation, safety, and service which relates to commercial food production for public consumption.
- 7. Demonstrate specific preparation techniques in various food production areas which include but not limited to; proper knife cuts, fruit and vegetable preparation, sauce and starch accompaniments, menu knowledge, station mise en place, and plating.
- 8. Properly store foods and maintain an organized, clean, and sanitary work area.
- 9. Demonstrate proper care and use of commercial cooking equipment and tools of the trade.
- 10. Practice proper techniques of receiving and storing of food inventory.

- 11. Practice proper use of the dish-machine and ability to work clean throughout a shift.

Lecture Content

Students will work in an off-site, approved kitchen such as a restaurant, hotel, country club, school, or other commercial facilities which is approved by the program coordinator. This course will expose the student to enhanced culinary experiences and provide networking opportunities for possible future employment. Students will secure their own directed practice site. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working. Food handlers card required. I. The Job Search Establish a professional network Resume building Interview preparation Secure a position at an approved location II. On The Job Establishing measurable objectives Journal of prescribed content relating to learning objectives and professional goals. Photo log Hourly documentation Employer-instructor review III. Written Project Requirements Weekly journal Summary essay Goal development and action plan

Lab Content

Perform in each operation at an appropriate level either through direct supervised or delegated task performance. Demonstrate preparation techniques in various food production areas; hot food prep, pantry, or line cook. Perform in all activities as they pertain to their area of specialization, utilizing various commercial kitchen equipment; ovens, gas or electric burners, fryers, grille/griddle, mixers, food processor, grinders. Identify appropriate work place goals and objectives, which will accomplish those goals Develop confidence and self-assurance within the workplace Identify and apply worksite policies Apply skills learned in the classroom to actual working conditions Evaluate self-achievements and accomplishments Writing measurable learning objectives related to personal and directed practice site needs including: what is to be accomplished how it will be accomplished how it will be evaluated completion date Interviewing at an approved work site and receiving approval on learning objectives. Learning objectives will be monitored for progress throughout the semester Maintaining a record of directed practice experiences and time. Journal of prescribed content relating to learning objectives. Overview of directed practice site and maintenance of logs and assignment sheets Reviewing achievement of learning objectives and effectiveness of directed practice assignments with instructor and work site supervisor.

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Work Experience (20)
- Field Experience (90)

Instructional Techniques

1. Instructor Lecture 2. Student research 3. The site supervisor will guide student and provide goal achievement input and evaluation of students job performance on an on-going basis. 4. The instructor/coordinator will provide on-site goal achievement assessment and reassessment and will provide input on final evaluation.

Reading Assignments

Students will need to read employee manual of thier palce of employment. 2 hours total

Writing Assignments

Future Goals and Action Plan to achieve goals. Proficiency will be demonstrated by achieving competency per individual agreement as determined by evaluation process. 6 hours total

Out-of-class Assignments

Maintain record or journal of directed practice experience and documentation of hours, write a Summary Essay at the end of the semester. 10 hours

Demonstration of Critical Thinking

1. Evaluation by directed practice site supervisor 2. Self-evaluation of accomplishment of objectives 3. Evaluation by directed practice instructor 4. Journal entries, completion of hours, evaluation of objectives

Required Writing, Problem Solving, Skills Demonstration

Maintain record or journal of directed practice experience and documentation of hours, write a Summary Essay including Future Goals and Action Plan to achieve goals. Proficiency will be demonstrated by achieving competency per individual agreement as determined by evaluation process.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ waitress): Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Other Resources

1. Selected handout materials will be developed and distributed by the instructor.