

CA A237: DIRECTED PRACTICE FOR BAKING AND PASTRY 2

Item	Value
Curriculum Committee Approval Date	10/18/2023
Top Code	130630 - Culinary Arts
Units	2 Total Units
Hours	114 Total Hours (Lecture Hours 6; 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

A directed opportunity for on-the-job baking and pastry training. Includes on the job training at approved institutional or commercial facilities. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working. PREREQUISITE: CA A236. ADVISORY: CA A126. Six hours of seminar; 108 work hours arranged (paid or unpaid). Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

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

Course Objectives

- 1. Participate in each operation at an appropriate level either through directly supervised or delegated task performance at an off campus location.
- 2. Participate in all activities as they pertain to their particular area of interest.
- 3. Identify appropriate work place goals and objectives which will accomplish those goals.
- 4. Develop confidence and self-assurance within the work place.
- 5. Adhere to employment policies and scheduling.
- 6. Apply skills learned in the classroom and Option A to actual working conditions.
- 7. Evaluate the dynamics of human relations and supervisory concerns in the work environment.
- 8. Evaluate self-achievements and accomplishments.

Lecture Content

Enhanced baking and pastry skill situations at an off-site location.I. At an independent commercial facility;a. Advanced baking preparation and skill enhancement opportunitiesb. Advanced pastry preparation and skill enhancement opportunitiesII. Interviewing with the facilities Pastry Chef and receiving approval on learning objectivesIII. Learning objectives will be monitored for progress throughout the semesterIV. Maintaining a record of directed practice experiences and time.V. Journal of prescribed content relating to learning objectives.VI. Overview of directed practice

site and maintenance of logs and assignment sheets.VII. Reviewing achievement of learning objectives and effectiveness of directed practice assignments with instructor and off-site Pastry Chef.

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Work Experience (20)
- Directed/Independent Study (40)

Instructional Techniques

Student will receive instruction and one-on-one conferencing related to instructional objectives. The site supervisor will process and provide goal achievement input and evaluation of students job performance on an on-going basis. The instructor/coordinator will provide on-site goal achievement assessment and reassessment, as well as final evaluation.

Reading Assignments

Writing Assignments

Students will spend approximately 2-3 hours per week on writing assignments, including: Maintaining record or journal of directed practice experience and documentation of hours Proficiency will be demonstrated by achieving competency per individual agreement as determined by evaluation process. Active participatory experience in individual study or group assignments is the basic means by which learning objectives are obtained.

Out-of-class Assignments

Students will spend approximately 50 hours on out-of-class assignments throughout the semester, including written assignments and a portfolio project.

Demonstration of Critical Thinking

Evaluation by directed practice site supervisor Self-evaluation of accomplishment of objectives Evaluation by directed practice instructor of journal entries, completion of hours and evaluation objectives.

Required Writing, Problem Solving, Skills Demonstration

Maintain record or journal of directed practice experience and documentation of hours Proficiency will be demonstrated by achieving competency per individual agreement as determined by evaluation process. Active participatory experience in individual study or group assignments is the basic means by which learning objectives are obtained.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: 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 to be provided and distributed by the instructor