

CART 018: YOUR CULINARY CAREER

Originator

kstruwe

Justification / Rationale

Revise course objectives, student learning outcomes, and textbook to better reflect C-ID HOSP 100.

Revise DE Checklist.

Restructure the culinary curriculum to better prepare our students for culinary employment in alignment with C-ID Course Descriptors.

Effective Term

Fall 2022

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

018

Full Course Title

Your Culinary Career

Short Title

YOUR CULINARY CAREER

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face

100% Online

Hybrid

Catalog Description

This course studies types of culinary and hospitality careers, goal setting, résumés and cover letters, soft skills, interviewing, food and lodging, customer service, cultural and economic trends, structure and financial performances of the hospitality industry.

Schedule Description

This is a study and overview of developing and managing a culinary/hospitality career.

Lecture Units

3

Lecture Semester Hours

54

Lab Units

0

In-class Hours

54

Out-of-class Hours

108

Total Course Units

3

Total Semester Hours

162

Required Text and Other Instructional Materials**Resource Type**

Book (Recommended)

Open Educational Resource

No

Author

Rocco M. Angelo

Title

Hospitality Today: An Introduction

Edition

8

Publisher

Educational Institute of the American Hotel and Lodging Association

Year

2017

Resource Type

Book (Recommended)

Open Educational Resource

No

Author

John R. Walker

Title

Introduction to Hospitality

Edition

7

Publisher

Pearson

Year

2016

For Text greater than five years old, list rationale:

The text is the best resource from an industry leader until a better resource is found.

Class Size Maximum

20

Course Content

Culinary Careers

Goal Setting and Soft Skills

Applying for the Job

Interviewing

Building Skills & Value

Culinary School & Networking
 Job Outlook & Pay
 Your Pathway
 C-ID Descriptors
 History of Hospitality
 Travel and Tourism Industry
 Hospitality Careers
 Food Service Operations
 Restaurant Organization
 Hotel Operations
 Club Organization and Operation
 Meetings Industry, Conventions and Expositions
 Marketing and Selling
 Managing Marketing Communications
 Management Companies
 Franchising
 Ethics
 Floating Resorts: The Cruise Line Business
 Gaming and Casino Hotels
 Managing and Leading Hospitality Enterprises
 Recreation
 Managed Services
 Special Events Management

Course Objectives

Objectives	
Objective 1	Summarize the types and variety of culinary/hospitality careers.
Objective 2	Plan how to prepare for a successful culinary/hospitality career.
Objective 3	Describe and present soft skills, job search, and interviewing techniques.
Objective 4	Describe the relationship of human/social need for hospitality services.
Objective 5	Define the goals of various hospitality elements and related products and services.
Objective 6	Describe the service relationships in terms of psychological needs and social-psychological experiences.
Objective 7	Describe service and management aspects of various hospitality businesses.

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Demonstrate an understanding of service and management aspects of various culinary/hospitality businesses.
Outcome 2	Describe and present an understanding of soft skills and interviewing techniques.
Outcome 3	Demonstrate an understanding of service relationships in terms of psychological needs and social-psychological experiences.
Outcome 4	Demonstrate an understanding of the relationship of human/social need for hospitality services.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topic in context
Discussion	Evaluate types of culinary/hospitality careers
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.

Participation Participate individually and as a member of a team in creating assigned culinary project.

Supplemental/External Activity Participation in group culinary events as offered.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students create final projects for evaluation by peers and instructor.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Self-paced testing	Research recipes and cooking methods from recommended reliable resources, and analyze with class. (36 hours)	Out of Class Only
Oral and practical examination	Final presentation is evaluated.	In Class Only

Assignments

Other In-class Assignments

1. Special reports by students singly or in groups on ethnic differences.
2. Attendance at lectures by instructor.

Other Out-of-class Assignments

1. Readings in the recommended book list
2. Examinations of various types including essay, multiple choice.
3. Web research for recipes and procedures.

Grade Methods

Letter Grade Only

Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %

100

What will you be doing in the face-to-face sections of your course that necessitates a hybrid delivery vs a fully online delivery?

Face-to-face meetings are an opportunity to expand the lesson by role playing in a professional kitchen and mock interviews. Understanding professionalism, interviewing, and presentation is enhanced face-to-face. Field trips to professional foodservice organizations may be included.

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?

N/A

If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.

N/A

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:

Discussion forums with substantive instructor participation
 Online quizzes and examinations
 Private messages
 Regular virtual office hours

Timely feedback and return of student work as specified in the syllabus
Weekly announcements

For hybrid courses:

Field trips
Library workshops
Orientation, study, and/or review sessions
Scheduled Face-to-Face group or individual meetings
Supplemental seminar or study sessions

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

Regular effective contact hours are maintained through: virtual office hours, email, weekly announcements, grading and feedback, discussions, and face-to-face meetings.

If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.

Student learning can be enhanced by meeting face-to-face to learn and apply interview skills in a professional atmosphere.

Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.

There is no lab component

Comparable Transfer Course Information**University System**

CSU

Course Number

HOSP 100

Rationale

C-ID transfer course

MIS Course Data**CIP Code**

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

General Education Status

Y = Not applicable

Support Course Status

N = Course is not a support course

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

05/03/2022

Academic Senate Approval Date

05/12/2022

Board of Trustees Approval Date

05/20/2022

Chancellor's Office Approval Date

06/03/2022

Course Control Number

CCC000631924