

CART 301: CULINARY INTERVIEW PREPARATION

Originator

kstruwe

Justification / Rationale

This is the second course of the enhanced non-credit Workforce Preparation-Entry Cook Certificate.

Effective Term

Spring 2023

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

301

Full Course Title

Culinary Interview Preparation

Short Title

CULINARY INTERVIEW PREPAR

Discipline

Disciplines List

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

Modality

Face-to-Face

Catalog Description

This course is the second of the Employment Preparation-Entry Cook certificate and focuses on cover letter and resume development, attitude, attire, and the culinary interview.

Schedule Description

This course is the second of the Employment Preparation-Entry Cook certificate and focuses on cover letter and resume development, attitude, attire, and the culinary interview.

Total Non-Credit Contact Hours

16

In-class Hours

16

Out-of-class Hours

0

Total Course Units

0

Total Semester Hours

16

Override Description

non-credit



Required Text and Other Instructional Materials

Resource Type

Instructional Materials

Open Educational Resource

No

Class Size Maximum

25

Course Content

Day 1 The cover letter & résumé, attitude, attire, and the interview.

Day 2 Mock interviews.

Day 3 Interviews at resorts.

Day 4 Interviews at resorts.

Course Objectives

	Objectives
Objective 1	Identify attitude and attire for a professional employment interview
Objective 2	Understand professional cover letter and resume development

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Participate in a professional employment interview	

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Analyze employer's expectations for successful employment
Lecture	Create mock interviews

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Oral and practical examination	Analyze professional preparation, attitude, and attire for a professional employment interview	In Class Only
Other	Out-of-class hours will be accounted for electronically through the learning management system.	Out of Class Only

Assignments

Other In-class Assignments

Cover letter and resume development

Attire and attitude preparation for professional employment interview

Grade Methods

Pass/No Pass Only

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

Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Non-Enhanced Funding

Approved Special Class

Not special class

Noncredit Category

Workforce Preparation

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

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

11/01/2022

Academic Senate Approval Date

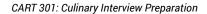
11/10/2022

Board of Trustees Approval Date

12/16/2022

Chancellor's Office Approval Date

01/07/2023





Course Control Number

CCC000635361

Programs referencing this course

Employment Preparation: Entry Cook (http://catalog.collegeofthedesert.eduundefined/?key=370)