

Course Competency

FSS 2940 Culinary Management Externship

Course Description

This course is designed to provide advanced hands-on culinary training for culinary students through work experience in an approved commercial foodservice or hospitality establishment. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience. (192 Practicum HOUR)

Course Competency	Learning Outcomes
<p>Competency 1:The student will be able to demonstrate knowledge of the Culinary Industry by being able to:</p>	<ol style="list-style-type: none"> 1. Communication 2. Numbers / Data 3. Critical thinking 4. Information Literacy 5. Ethical Issues 6. Computer / Technology Usage
<ol style="list-style-type: none"> 1. Cook in a variety of stations. 2. Follow exact recipe specifications, including quantities, seasoning, cooking, and tasting. 3. Prepare food of all types, including meats, vegetables, desserts and other food and beverage products 4. Understand the Purchasing function of a Culinary Business entity 5. Demonstrating mastery of proper kitchen/ culinary sanitation, safety, and attire. 6. Maintaining required kitchen records, temperature log, refrigeration log and sanitation schedule, etc. 7. Demonstrating sense of urgency in completing tasks 	
<p>Competency 2:The student will demonstrate and develop employability skills</p>	
<ol style="list-style-type: none"> 1. Successfully demonstrating responsibility and self management. 	

<ol style="list-style-type: none"> 2. Successfully demonstrating punctuality and dependability 3. Demonstrating appropriate professional appearance. 4. Successfully demonstrating Integrity and Honesty 5. Demonstrating the ability to write a resume and cover letter, follow-up letter, acceptance/rejection letter and a letter of resignation appropriate for the culinary industry 	
<p>Competency 3:The student will demonstrate and develop collaboration and interpersonal skills</p>	<ol style="list-style-type: none"> 1. Communication 2. Ethical Issues
<ol style="list-style-type: none"> 1. Communicating effectively with chef and other cooking staff 2. Successfully taking direction and following instructions 3. Serving clients and customers 4. Exercising leadership 	

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