

Course Competencies Template - Form 112

GENERAL INFORMATION			
Name: Shelly Fano/Ana Cruz	Phone #: 305-237-3370		
Course Prefix/Number: HFT 2949	Course Title: Coop work-study/internships II		
Number of Credits: 3			
Degree Type	<input type="checkbox"/> B.A. <input type="checkbox"/> B.S. <input type="checkbox"/> B.A.S <input type="checkbox"/> A.A. <input checked="" type="checkbox"/> A.S. <input type="checkbox"/> A.A.S. <input checked="" type="checkbox"/> C.C.C. <input type="checkbox"/> A.T.C. <input type="checkbox"/> V.C.C		
Date Submitted/Revised: 06/15/2008	Effective Year/Term: 2009-1		
<input type="checkbox"/> New Course Competency <input checked="" type="checkbox"/> Revised Course Competency			
Course to be designated as a General Education course (part of the 36 hours of A.A. Gen. Ed. coursework): <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
The above course links to the following General Education Outcomes: <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Communication <input type="checkbox"/> Numbers / Data <input type="checkbox"/> Critical thinking <input checked="" type="checkbox"/> Information Literacy <input checked="" type="checkbox"/> Cultural / Global Perspective </td> <td style="width: 50%; vertical-align: top;"> <input checked="" type="checkbox"/> Social Responsibility <input checked="" type="checkbox"/> Ethical Issues <input type="checkbox"/> Computer / Technology Usage <input type="checkbox"/> Aesthetic / Creative Activities <input type="checkbox"/> Environmental Responsibility </td> </tr> </table>		<input type="checkbox"/> Communication <input type="checkbox"/> Numbers / Data <input type="checkbox"/> Critical thinking <input checked="" type="checkbox"/> Information Literacy <input checked="" type="checkbox"/> Cultural / Global Perspective	<input checked="" type="checkbox"/> Social Responsibility <input checked="" type="checkbox"/> Ethical Issues <input type="checkbox"/> Computer / Technology Usage <input type="checkbox"/> Aesthetic / Creative Activities <input type="checkbox"/> Environmental Responsibility
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Course Description: This is an intermediate course that is designed to provide developmental hand-on culinary training in a student's. Students are evaluated on the basis of the documentation of learning acquired as reported by student and employer. *Departmental Permission Required			
Prerequisite(s): HFT 1949	Co requisite(s): N/A		

Course Competencies:

Competency 1: The student will be able to conduct, secure information and hospitality work/internship opportunity by:

1. Recognizing various departments, periphery and support businesses in the hospitality industry.
2. Describing professional working habits standard to the hospitality industry.
3. Describing the importance of producing quality work and meeting performance standards.
4. Describing a career ladder and opportunities related to the hospitality field.
5. Exploring the hospitality culture of the workplace by working with chefs and hospitality professionals.
6. Preparing documents necessary in the course of employment.
7. Demonstrating competence food preparation and kitchen procedure.
8. Demonstrating knowledge of proper kitchen/hospitality attire.

 Revision Date: _____
 Approved By Academic Dean Date: _____ Reviewed By Director of Academic Programs Date: _____