

Course Description

FSS2940 | Culinary Management Externship | 4.00 credits

This course is designed to provide advanced hands-on culinary training for culinary students through work experience in an approved commercial food service 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.

Course Competencies:

Competency 1: The student will be able to demonstrate knowledge of the Culinary Industry by:

1. Cooking in a variety of stations
2. Following exact recipe specifications, including quantities, seasoning, cooking, and tasting
3. Preparing food of all types, including meats, vegetables, desserts, and other food and beverage products
4. Understanding 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 logs, refrigeration logs, sanitation schedules, etc.
7. Demonstrating a sense of urgency in completing tasks

Competency 2: The student will demonstrate and develop employability skills by:

1. Successfully demonstrating responsibility and self-management
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

Competency 3: The student will demonstrate and develop collaboration and interpersonal skills by:

1. Communicating effectively with the chef and other cooking staff
2. Successfully taking directions and following instructions
3. Serving clients and customers
4. Exercising leadership

Learning Outcomes:

- Communicate effectively using listening, speaking, reading, and writing skills
- Use quantitative analytical skills to evaluate and process numerical data
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Demonstrate knowledge of ethical thinking and its application to issues in society
- Use computer and emerging technologies effectively