

Course: CULA 407 Field Work Experience

Department: Culinary Arts

Course Description: Field Work Experience

This course enables students to participate in a supervised (paid or unpaid) learning experience of at least 240 hours for the semester. Students are required to work in a food service establishment that will enhance the students' skills and learning objectives established by the faculty coordinator. All field work experience sites must meet departmental guidelines and standards. Any student who finds it to his/her advantage to do half his/her field work during the three months prior to the semester of his/her sophomore year may do so with Departmental Approval. This process must begin before the seventh week of the spring semester of the freshman year. Prerequisites: CULA143 Foundations of Baking, CULA 146 American Regional Cuisine.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
1. Have the capability to compose a professional resume. (WC, QL, IL, CCT, IG, GL)	In-class resume workshop	Students will present a final resume to be utilized for their future careers
2. Have the capability to compose a professional cover letter. (WC, QL, IL, CCT, IG, GL)	In-class cover letter workshop	Students will present a final cover letter to be utilized for their future careers
3. Have the capability to compose a professional follow up letter. (WC, QL, IL, CCT, IG, GL)	In-class follow up letter workshop	Students will present a final follow up letter to be utilized for their future careers
4. Be able to represent themselves during a work interview in a professional manner. (WC, QL, OC, IL, CCT, IG, GL)	In-class interview workshop	Mock interviews evaluations
5. Complete 240 hours of hands-on Culinary Arts experience in a food service establishment approved by the professor. (WC, QL, OC, IL, CCT, CE, IG, GL)	Students will obtain a position in a food service establishment. The position will be approved by the professor to ensure the job duties are suitable for the class.	The employer will fill out a survey, evaluating the students learning and success.

This course includes the following core competencies: Written Communication – WC; Quantitative Literacy - QL; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT; Civic Engagement – CE; Integrative Learning – IG; Global Learning – GL