

HCTM-190: CULINARY INTERNSHIP 1

Effective Term

Fall 2024

CC Approval

11/17/2023

AS Approval

12/12/2023

BOT Approval

12/14/2023

COCI Approval

04/01/2024

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

190

Department

Hospitality, Culinary and Tourism Management (HCTM)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Culinary Internship 1

Short Title

Culinary Internship 1

CB03 TOP Code

1306.30 - *Culinary Arts

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

Information was passed through from migration.

SECTION B - Course Description

Catalog Course Description

A program designed to permit culinary students to work in the food industry applying what have learned in professional kitchen, food truck, or food service environment. This could include edu-tourism, media publications or culinary school operations. Course requires 162 hours of paid work or volunteer work, that must be pre-approved by the instructor of record.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

Yes

Repeatability

Unlimited - Noncredit OR Work Experience Education

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

No

Requisites

Prerequisite(s)

Completion of HCTM-100 with a minimum grade of C.

Requisite Justification

Requisite Description

Course in a Sequence

Subject

HCTM

Course #

100

Level of Scrutiny

Content Review

Upon entering this course, students should be able to:

Understand the importance of safety and sanitation within a professional workplace.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00000

Lecture Hours

18.00

Work Experience Hours

108.00

Outside of Class Hours

36

Total Contact Hours

18

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. The student will demonstrate an understanding of the work ethic expectations of the culinary profession.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate new skills or knowledge learned from work experience.

Course Content

This course will provide new or expanded learning experiences in a professional culinary environment as determined by the student in collaboration with the hosting organization and college staff. This may vary with each student depending on current skills, training, and experience.

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Work Experience	Work Experience: For example: 1. The student will complete 6 to 8 hours of work per week for the duration of the internship in a professional kitchen or other approved culinary related worksite.

Instructor-Initiated Online Contact Types

E-mail Communication
Telephone Conversations
Video or Teleconferencing

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Portfolios	The student will create a portfolio with examples of work completed during the term of the internship. 2. The student will create a daily or journal and time log of hours worked during the internship that includes a written reflection of each day or week in the internship

Assignments

Reading Assignments

Reading the company or organization policy manual and/or rules of conduct by employees.
Demonstrate ability to read standardized recipes, from organization worked.

Writing Assignments

A weekly journal that includes what the student learned and achieved.

Other Assignments

- Upload pictures into electronic journal, maintained through education learning portal.

- Complete a record of hours worked daily and weekly during the internship.
- Meet with the internship supervisor and instructor of record, for a evaluation of work completed.

Proposed General Education/Transfer Agreement

Do you wish to propose this course for a Local General Education Area?

No

Do you wish to propose this course for a CSU General Education Area?

No

Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?

No

Course Codes (Admin Only)

CB10 Cooperative Work Experience Status

C - Is Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No

Reviewer Comments

Seth Anderson (sethe.anderson) (Tue, 26 Sep 2023 18:01:25 GMT): Returned to Elena so she can update the Work Experience hours and other related fields