

CUL 190 - CULINARY INTERNSHIP

- Interpret standardized recipes to create various menu items.
- Determine appropriate knife skills and cooking techniques in various commercial restaurant situations.

Course Description

A culinary internship integrates academics with professional work experience. Students earn college credit while working in varied culinary-focused businesses, gaining valuable hands-on experience. Students are encouraged to contact the internship coordinator at least two months prior to the semester they are requesting placement. Culinary internships require a minimum of 320 hours of work during the enrolled semester.

Group 2 course.

Credit Hours

2

Contact Hours

2

Recitation Hours

2

Required Prerequisites

CUL 110, CUL 111

Recommended Prerequisites or Skills

Competencies

Placement into ENG 99/108

General Education Outcomes supported by this course

Communications - Direct

Course Learning Outcomes

Knowledge:

- Explain key concepts, terms and relationships within the restaurant industry.
- Identify equipment and products used in professional kitchens.
- Connect the use of technique, methods, and procedures to planned end results.

Application:

- Use their culinary knowledge and skill in a commercial setting.

Integration:

- Integrate quality cooking methods and service to produce customer satisfaction.
- Relate interactions between cooking and design, sanitation and management.

Human Dimension:

- Interact with others in a productive manner as part of a kitchen team.
- Interact with clients providing product information and quality customer service.

Caring - Civic Learning:

- Describe the impact of quality food service on successful food service outlets.

Learning How to Learn: