

# CUL 102 - CULINARY CONCEPTS AND CAREER MANAGEMENT

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- Recognize and demonstrate the importance of sustainable practices in a food service operation.

## Learning How to Learn:

- Evaluate resumes, portfolios, and interview experiences for best practices to prepare for successful entry into the job market.
- Seek out internship and career opportunities that align with your goals, values, and interests.

## Course Description

This course will introduce students to core culinary concepts that will be applied across all classes at GLCI. Topics include culinary math, recipe conversions, and measurement equivalents. Students will also explore various career opportunities within the diverse food industry and explore concepts such as sustainability, plant-forward cuisine, and zero waste initiatives. Students will identify and pursue internships, externships, and mentorships, and begin to navigate their career direction. Students will develop and evaluate their own skills in resume writing, job searches, interviewing, networking and portfolios. Group 2 course.

## Credit Hours

2

## Contact Hours

2

## Lecture Hours

2

## Required Prerequisites

ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

## General Education Outcomes supported by this course

Communications - Direct, Quantitative Reasoning

## Course Learning Outcomes

### Knowledge:

- Define key concepts, terms, and relationships appropriate to the food service industry.
- Recognize the role of the local hospitality industry on food related tourism.

### Application:

- Perform basic math functions to include fractions, weights, measurements, and equivalents.
- Evaluate the components and functions of a standardized recipe.

### Integration:

- Relate professionalism with personal growth, achievement, and career opportunities.
- Connect the role of hospitality and agriculture on our local economy and the culinarians' role in that system.

### Human Dimension:

- Discuss and evaluate the importance of professional ethics as it applies to the food service industry.
- Connect with industry professionals, alumni, and peers to seek mentorship experiences that enrich the learning experience.

### Caring - Civic Learning:

- Explore the impact of responsible environmental stewardship on our local food system.