

CUL 191 - CULINARY MARITIME INTERNSHIP

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

Course Description

This culinary maritime internship integrates academics with professional maritime work experience. Students earn college credit while working on the water in a galley, gaining valuable hands-on experience. Students must meet with the culinary program director and internship coordinator at least one semester prior to requesting internship placement. Culinary maritime internships require a minimum of 320 hours of work during the enrolled summer semester. Group 2 course.

Credit Hours

2

Contact Hours

2

Recitation Hours

2

Required Prerequisites

CUL 208 and CUL 211 and be in possession of a MMC, and completed Safety Colleges and EMBARK Training. Signature required by Department Chair.

General Education Outcomes supported by this course

Communications - Direct

Course Learning Outcomes

Knowledge:

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

Application:

- Use their culinary knowledge and skill in a commercial galley kitchen 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 galley kitchens.

Learning How to Learn: