

CUL 193 - CULINARY MARITIME INTERNSHIP II - COMMERCIAL VESSEL

- Describe the impact of quality food service on successful galley kitchens.

Learning How to Learn:

- 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 takes place on a company vessel and continues to integrate 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 before requesting internship placement. The culinary maritime commercial vessel internship requires 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 191, CUL 208, CUL 209, CUL 211, CUL 213, CUL 215 and be in possession of a MMC, and completed Safety Colleges and EMBARK Training.

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: