



COURSE OUTLINE: CWR101 - CUL. CO-OP CAPSTONE

Prepared: Peter Graf and Deron Tett

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	CWR101: CULINARY CO-OP CAPSTONE COURSE
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2022-2023
Course Description:	This course is a mid-program project to demonstrate the core competencies required in the culinary industry, and will address employer workplace expectations. The capstone project provides an over-arching research opportunity for the students, to apply their skill sets developed in the first year of the Culinary Management Program. Particular emphasis is placed on the importance of interpersonal, teamwork, technical, and leadership skills as they meet the daily challenges of a dynamic customer-focused environment. In the exploration of a topic, students will research and develop an answer to the proposed capstone question. The final submission will include required elements as identified in the course outcomes.
Total Credits:	3
Hours/Week:	40
Total Hours:	400
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	2078 - CULINARY MANAGEMENT
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
	VLO 9 perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.
	VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.
	VLO 11 contribute to the development of marketing strategies that promote the successful operation of a food service business.
	VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.



Essential Employability Skills (EES) addressed in this course:

- EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
- EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- EES 10 Manage the use of time and other resources to complete projects.
- EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

Other Course Evaluation & Assessment Requirements:

All assignments are due on the applicable date. Assignments are to be submitted via the Learning Management System (LMS). Late assignments will not be accepted. There are no make-up (additional) assignments, and submission deadlines are final in this course. If you have extenuating circumstances, please advise the Professor.

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. The student will demonstrate the ability to reflect and analyze what they learned during their first year of study.	1.1 Identify technical culinary skills in the context of the capstone question. 1.2 Discuss the application of specific customer service skills in the context of the capstone question. 1.3 Identify other skills that are required in the culinary industry work environment. 1.4 Describe new experiences which contribute to greater knowledge of the culinary industry.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Discuss possible topics of the capstone project with the faculty advisor.	2.1 Complete a capstone project based on a well-developed approach to the research question, addressing a work-related opportunity. 2.2 Identify any opportunities discovered during the capstone process. 2.3 Identify any challenges in completing the capstone project.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Investigate and explore the opportunities and challenges of the various segments of the culinary	3.1 Identify the strengths and limitations of the culinary industry. 3.2 Assess the major external influences that impact the industry.

	industry.	3.3 Investigate some potential future opportunities that could benefit the industry. 3.4 Summarize the findings and share the information with the class.								
	Course Outcome 4	Learning Objectives for Course Outcome 4								
	4. Apply all knowledge gained in the first year of the program, in the completion of the capstone project.	4.1 Create a work plan to complete the research project. 4.2 Generate written material to support a response to the capstone question. 4.3 Generate other visual and written material to supplement the project.								
Evaluation Process and Grading System:	<table border="1"> <thead> <tr> <th>Evaluation Type</th> <th>Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td>Draft Submission</td> <td>35%</td> </tr> <tr> <td>Final Report</td> <td>40%</td> </tr> <tr> <td>Supporting Material</td> <td>25%</td> </tr> </tbody> </table>		Evaluation Type	Evaluation Weight	Draft Submission	35%	Final Report	40%	Supporting Material	25%
Evaluation Type	Evaluation Weight									
Draft Submission	35%									
Final Report	40%									
Supporting Material	25%									
Date:	June 30, 2022									
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.									