



## COURSE OUTLINE: KAP104 - WORK PLACEMENT I

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

<b>Course Code: Title</b>	KAP104: WORK PLACEMENT I	
<b>Program Number: Name</b>	1075: GAS-KITCHEN ASSNT	
<b>Department:</b>	CULINARY/HOSPITALITY	
<b>Semesters/Terms:</b>	18F	
<b>Course Description:</b>	Career experience is provided to students as an opportunity for them to put classroom theory into practice and learn first hand about the scope and variety of occupations available.	
<b>Total Credits:</b>	10	
<b>Hours/Week:</b>	10	
<b>Total Hours:</b>	150	
<b>Prerequisites:</b>	There are no pre-requisites for this course.	
<b>Corequisites:</b>	There are no co-requisites for this course.	
<b>Substitutes:</b>	FDS141	
<b>This course is a pre-requisite for:</b>	KAP114	
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>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.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>	
<b>Course Evaluation:</b>	Satisfactory/Unsatisfactory	
<b>Course Outcomes and Learning Objectives:</b>	<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
	1. Perform work independently with minimal supervision using proper culinary knowledge & skills in the workplace.	1.1 Use appropriate cooking techniques in food preparation. 1.2 Use appropriate cooking methods in a variety of applications. 1.3 Apply cooking skills with minimal instruction.
	<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
	2. Problem solve & take initiative when presented with new situations.	2.1 Adapt and perform tasks efficiently in a variety situations. 2.2 Take initiative to remain productive when assigned tasks are complete.



	<b>Course Outcome 3</b> 3. Demonstrate professionalism in the workplace.	<b>Learning Objectives for Course Outcome 3</b> 3.1 Employ proper professional uniform, personal hygiene & grooming that meet industry standard. 3.2 Demonstrate the ability to work with professionalism under minimal supervision. 3.3 Perform the tasks in a clean & orderly manner. 3.4 Demonstrate safe & proper use of equipment. 3.5 Use safe and proper food handling protocol.
<b>Date:</b>	June 25, 2018	
	Please refer to the course outline addendum on the Learning Management System for further information.	