



COURSE OUTLINE: CUL206 - CULINARY FIELD PL I

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

Course Code: Title	CUL206: CULINARY FIELD PLACEMENT I
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19F
Course Description:	This course provides the student with hands-on exposure to the culinary industry. Students are given the opportunity to observe, learn and apply their culinary knowledge and skills in a practical setting. Under the supervision of experienced industry professionals, students will work in a team environment to further develop their skill set. This is an assigned un-paid placement, that students will not be allowed to change or leave without the written consent of the placement coordinator or professor. Students are responsible for transportation to and from their assigned field placement location.
Total Credits:	4
Hours/Week:	8
Total Hours:	120
Prerequisites:	CUL150, CUL154
Corequisites:	There are no co-requisites for this course.
Substitutes:	HMG232
This course is a pre-requisite for:	CUL256
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 2 apply basic and advanced food and bake science to food preparation to create a desired end product.
	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 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.
	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



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practices in the food service industry.

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 3 Execute mathematical operations accurately.
- EES 4 Apply a systematic approach to solve problems.
- 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:

Satisfactory/Unsatisfactory

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Recognize and employ professionalism and ethical behaviour while completing tasks within the workplace.	1.1 Employ proper professional uniform, personal hygiene & grooming to meet industry standards. 1.2 Use acquired theoretical knowledge to execute recipes and complete assigned kitchen tasks. 1.3 Demonstrate the ability to work with various types of specialized ingredients, tools and equipment. 1.4 Apply industry standards and procedures essential for food and kitchen safety. 1.5 Recognize the benefits of equality and cultural diversity in the workplace. 1.6 Follow human resource policies and procedures including non-harassment and equity requirements. 1.7 Complete all work in compliance with industry relevant law and regulations.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Illustrate the ability to follow instructions and meet timelines established by a supervisor.	2.1 Produce work as instructed by supervisor. 2.2 Demonstrate the ability to produce work that contributes towards organizational objectives. 2.3 Prepare product quickly, efficiently and with consistency while maintaining a clean and orderly work environment. 2.4 Adapt performance to meet employer expectations of an entry-level cook.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Recognize the impact of individual performance and the value of team collaboration when	3.1 Identify roles and responsibilities of all members within the professional kitchen. 3.2 Develop time management and organizational skillsets. 3.3 Use professional communication within the kitchen.



	achieving goals.	3.4 Recognize personal stress & manage appropriately to remain productive. 3.5 Show the ability to work with restraint & good judgement when confronted with interpersonal conflict. 3.6 Employ effective interpersonal skills when collaborating with co-workers. 3.7 Demonstrate the ability to work collaboratively with professionalism under minimal supervision.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Identify strategies to support professional growth and lifelong learning within the hospitality industry.	4.1 Establish reasonable, measurable and realistic personal and professional goals to enhance performance. 4.2 Request and reflect on feedback from industry professionals. 4.3 Use reflective tools and constructive feedback to gain insight from colleagues and guests. 4.4 Discuss strategies with supervisor that will support professional development and improve performance. 4.5 Conduct self-evaluation of personal learning and field placement experiences and identify strengths and weaknesses.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Field Placement Evaluation	30%
Final Assessment	20%
Weekly Journal Entries	50%

Date: June 19, 2019

Addendum: Please refer to the course outline addendum on the Learning Management System for further information.