



## COURSE OUTLINE: KAP114 - WORK PLACEMENT II

Prepared: Sarah Birkenhauer

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

<b>Course Code: Title</b>	KAP114: WORK PLACEMENT II							
<b>Program Number: Name</b>	1075: GAS-KITCHEN ASSNT							
<b>Department:</b>	CULINARY/HOSPITALITY							
<b>Semesters/Terms:</b>	20W							
<b>Course Description:</b>	Career experience work placements are provided by local employers and organizations. Through the work placements, students are able 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>	KAP104							
<b>Corequisites:</b>	There are no co-requisites for this course.							
<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 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</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 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</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>	<table border="1"> <thead> <tr> <th><b>Course Outcome 1</b></th> <th><b>Learning Objectives for Course Outcome 1</b></th> </tr> </thead> <tbody> <tr> <td>1. Perform work independently with minimal supervision using proper culinary knowledge &amp; skills in the workplace.</td> <td>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 supervision.</td> </tr> <tr> <th><b>Course Outcome 2</b></th> <th><b>Learning Objectives for Course Outcome 2</b></th> </tr> </tbody> </table>		<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 supervision.	<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
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<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 & perform tasks efficiently in a variety of situations. 2.2 Show initiative to remain productive when assigned tasks are complete.
	<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
	3. Demonstrate professionalism in the workplace.	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 tasks in a clean & orderly manner. 3.4 Demonstrate safe & proper use of equipment. 3.5 Use safe & proper food handling protocol.

**Date:**

June 19, 2019

**Addendum:**

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

