



## COURSE OUTLINE: CUL256 - CULINARY FIELD II

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<b>Course Code: Title</b>	CUL256: CULINARY FIELD PLACEMENT II
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2025-2026
<b>Course Description:</b>	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.
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	8
<b>Total Hours:</b>	120
<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>	HMG212
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<b>2078 - CULINARY MANAGEMENT</b>
<b>Please refer to program web page for a complete listing of program outcomes where applicable.</b>	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



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

**Course Outcomes and Learning Objectives:**

<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
1. Use professionalism and model 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.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Assess and plan work to 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.



		2.5 Estimate time limits for food production, and show the ability to prioritize and multitask within the kitchen environment.
	<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
	3. Use professional communication, time management, organizational skillsets and teamwork to collaborate with colleagues and enhance the quality of service within the workplace.	3.1 Adapt performance & work within different roles of the contemporary kitchen. 3.2 Show the ability to organize work utilizing effective time management and organizational skillsets. 3.3 Use professional communication within the kitchen. 3.4 Recognize personal stress & manage appropriately to remain productive. 3.5 Use 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. 3.8 Build professional relationships that support team development required for service excellence.
	<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
	4. Develop and implement strategies, using a self-evaluation process, 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 and evaluate progress towards goals. 4.2 Interpret and summarize feedback from industry professionals. 4.3 Assess current skills and knowledge in an on-going manner, and implement strategies to promote professional growth. 4.4 Conduct self-evaluations of personal learning and field placement experiences and develop an individual learning plan. 4.5 Compare and contrast industry working environments to develop engagement and performance strategies within the workplace. 4.6 Develop a presentation to give an analysis of progression and achievement while attending field placement.

**Evaluation Process and Grading System:**

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

**Date:**

July 8, 2025

**Addendum:**

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

