



COURSE OUTLINE: KAP104 - WORK PLACEMENT I

Prepared: Sarah Birkenhauer

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

Course Code: Title	KAP104: WORK PLACEMENT I									
Program Number: Name	1075: GAS-KITCHEN ASSNT									
Department:	CULINARY/HOSPITALITY									
Semesters/Terms:	19F									
Course Description:	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.									
Total Credits:	10									
Hours/Week:	10									
Total Hours:	150									
Prerequisites:	There are no pre-requisites for this course.									
Corequisites:	There are no co-requisites for this course.									
Substitutes:	FDS141									
This course is a pre-requisite for:	KAP114									
Essential Employability Skills (EES) addressed in this course:	<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>									
Course Evaluation:	Satisfactory/Unsatisfactory									
Course Outcomes and Learning Objectives:	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Perform work independently with minimal supervision using proper culinary knowledge & 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 instruction.</td> </tr> <tr> <th>Course Outcome 2</th> <th>Learning Objectives for Course Outcome 2</th> </tr> <tr> <td>2. Problem solve & take initiative when presented with new situations.</td> <td>2.1 Adapt and perform tasks efficiently in a variety situations. 2.2 Take initiative to remain productive when assigned tasks are complete.</td> </tr> </tbody> </table>		Course Outcome 1	Learning Objectives for Course Outcome 1	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.	Course Outcome 2	Learning Objectives for Course Outcome 2	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.
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	Course Outcome 3	Learning Objectives for Course Outcome 3
	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 the tasks in a clean & orderly manner. 3.4 Demonstrate safe & proper use of equipment. 3.5 Use safe and proper food handling protocol.
Date:	June 19, 2019	
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.	