



COURSE OUTLINE

KAP104

1

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	KAP104: WORK PLACEMENT I
Program Number: Name	1075: GAS-KITCHEN ASSNT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
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
Substitutes:	FDS141
This course is a pre-requisite for:	KAP114
Essential Employability Skills (EES):	<p>#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>#3. Execute mathematical operations accurately.</p> <p>#4. Apply a systematic approach to solve problems.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>#10. Manage the use of time and other resources to complete projects.</p> <p>#11. Take responsibility for ones own actions, decisions, and consequences.</p>
Course Evaluation:	Satisfactory/Unsatisfactory
Course Outcomes and Learning Objectives:	<p>Course Outcome 1.</p> <p>Perform work independently with minimal supervision using proper culinary knowledge & skills in the workplace.</p> <p>Learning Objectives 1.</p>



COURSE OUTLINE

KAP104

2

Prepared: Sarah Birkenhauer Approved: Sherri Smith

1. Use appropriate cooking techniques in food preparation
2. Use appropriate cooking methods in a variety of applications
3. Apply cooking skills with minimal instruction

Course Outcome 2.

Problem solve & take initiative when presented with new situations.

Learning Objectives 2.

1. Adapt and perform tasks efficiently in a variety situations
2. Take initiative to remain productive when assigned tasks are complete

Course Outcome 3.

Demonstrate professionalism in the workplace.

Learning Objectives 3.

1. Employ proper professional uniform, personal hygiene & grooming that meet industry standard
2. Demonstrate the ability to work with professionalism under minimal supervision
3. Perform the tasks in a clean & orderly manner
4. Demonstrate safe & proper use of equipment
5. Use safe and proper food handling protocol

Date:

Thursday, August 31, 2017

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