



COURSE OUTLINE: CWR100 - CO-OP PLACEMENT I

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

Course Code: Title	CWR100: CO-OP PLACEMENT I
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19S
Course Description:	The student will acquire culinary work experience in various areas of the restaurant, resort or hotel environment. This industry experience, combined with post secondary education, continues to be highly valued by employers. The Co-op placement provides a training ground for the students to apply their skill sets developed in the first year of the Culinary Management Program. Particular emphasis is placed on the importance of interpersonal, teamwork, technical, and leadership skills as they meet the daily challenges of a dynamic customer-focused environment. The work experience, coupled with the skills and knowledge developed through their coursework, places our graduates in the best possible position to develop a successful management career within the culinary industry.
Total Credits:	3
Hours/Week:	40
Total Hours:	400
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
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 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 5 Use a variety of thinking skills to anticipate and solve problems.



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- 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 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. The student will demonstrate the ability to reflect and analyze what he/she has learned during their co-op experience through the completion of weekly journals.	1.1 Document the experiences in a journal each week. 1.2 Identify technical skills being employed and examine areas which require improvement. 1.3 Discuss the application of specific customer service skills. 1.4 Identify other skills being used in the work environment. 1.5 Describe new experiences which broaden the knowledge of the hospitality industry. 1.6 Follow company SOPs and provide examples. 1.7 Set up own clean work station and abide by good sanitation and safety practices to apply a preventative approach including equipment and supplies. 1.8 Model culinary personal hygiene and grooming standards and compare to other employees practices.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Meet with their employer and complete a performance evaluation at the end of the co-op placement.	2.1 Work a minimum of 400 paid hours at a work-related business. 2.2 Identify and rate work performance in areas identified on the evaluation sheet with your immediate supervisor. 2.3 Identify any additional concerns or challenges on the evaluation sheet 2.4 Sign and date the evaluation sheet in the presence of your immediate supervisor
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Complete a final report of the co-op experience.	3.1 Provide a background profile of the company. 3.2 Identify the department and duties and responsibilities of the job. 3.3 Identify, analyze and discuss the advantages of working for the company. 3.4 Identify, analyze and discuss the challenges experienced during the co-op placement. 3.5 Provide a brief discussion of the surrounding community. 3.6 Assess the living conditions and accessibility to needed services. 3.7 Provide a description of the physical layout of the company. 3.8 Rate your overall experience of the co-op placement.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Develop ongoing personal professional	4.1 Solicit and use constructive feedback in the evaluation of her/his knowledge and skills.



	development strategies and plans to enhance leadership and management skills for the hospitality environment.	4.2 Identify various methods of increasing professional knowledge and skills. 4.3 Apply principles of time management and meet deadlines. 4.4 Recognize the importance of the guest, the server-guest relationship, and the principles of good service.
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Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Employer Evaluation	30%
Final Report	35%
Weekly Journal Entries	35%

Date: May 27, 2019

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