**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

 Curriculum Committee Approval: 04/20/2021

 GCCCD Governing Board Approval: 06/15/2021

**CULINARY ARTS 280 – CULINARY CAREER PREPARATION**

 1. **Course Number Course Title Semester Units**

 CA 280 Culinary Career Preparation 1

 **Semester Hours**

 16-18 hours 32-36 Outside-of-class hours 48-54 total hours

 2. **Course Prerequisites**

 A “C” grade or higher or “Pass” in Culinary Arts 171 or equivalent.

**Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 This course covers professional resume writing, building an online portfolio and developing interview skills for food service employment. Various exciting career opportunities in the food industry will be explored as well as resources for job applications.

 4. **Course Objectives**

 The student will:

 a. Relate information and conduct a proper job interview for food service employment.

 b. Plan, organize and prepare a resume.

 c. Build an online career portfolio.

 d. Illustrate job expectations.

 e. Analyze and select good interpersonal relation skills for on the job experience.

 5. **Instructional Facilities**

 Standard classroom

 6. **Special Materials Required of Student**

 None

 7. **Course Content**

a. Resume building

b. Online portfolio

c. Interview skills

d. Career opportunity

e. Diverse culinary career opportunities

8. **Method of Instruction**

 a. Lecture

 b. Group work

 c. Individual work

9. **Methods of Evaluating Student Performance**

 a. Competency based performance activities such as resume building, mock interviews, on-line portfolio outlines.

 b. Written final exam covering interview resume outlines, guidelines and professionalism.

10. **Outside Class Assignments**

1. Career opportunity research
2. Resume and portfolio drafts

11. **Representative Texts**

 a. Representative Texts:

Pearson. *On Cooking* 6th edition 2018

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate job interview skills for food industry employment.
	2. Plan, organize and prepare resume/portfolio.
	3. Analyze and demonstrate good interpersonal relation skills for on the job experience.