



Course Number and Title: CUL 156 Practicum

Campus Location:

Dover, Stanton

Effective Date:

2019-51

Prerequisite:

CUL 121, SSC 100 or concurrent

Co-Requisites:

none

Course Credits and Hours:

3.00 credits

0.00 lecture hours/week

8.00 lab hours/week

Course Description:

This supervised work experience further develops the culinary art student's role as an entry-level worker in a food service operation. Concepts integral to the fundamentals of safe food or baking preparation, cooking, and service build on prior knowledge and are demonstrated by hands-on skills. Practicum experiences emphasize safe food handling; standard culinary procedures using knives, tools, and equipment; and principles of food or baking preparation.

Required Text(s):

Obtain current textbook information by viewing the [campus bookstore - https://www.dtcc.edu/bookstores](https://www.dtcc.edu/bookstores) online or visit a campus bookstore. Check your course schedule for the course number and section.

Additional Materials:

None

Schedule Type:

Classroom Course

Disclaimer:

120 hours required work experience

Core Course Performance Objectives (CCPOs):

1. Describe the foundations or requirements necessary to become a food service professional. (CCC 1, 2, 4, 5; PGC 2, 3, 4, 5, 6, 7)
2. Apply sound culinary practices to promote safe food handling. (CCC 1, 2, 3, 4; PGC 2)
3. Perform standard culinary or baking procedures using knives, tools, and equipment. (CCC 1, 2, 3, 4, 6; PGC 1, 3, 4)
4. Demonstrate the principles of food preparation to produce a variety of hot and cold food within realistic time constraints. (CCC 1, 2, 3, 4; PGC 3)

See Core Curriculum Competencies and Program Graduate Competencies at the end of the syllabus. CCPOs are linked to every competency they develop.

Measurable Performance Objectives (MPOs):

Upon completion of this course, the student will:

1. Describe the foundations or requirements necessary to become a food service professional.
 1. Describe technology changes that have directly influenced the food service industry.
 2. Describe the current changes in society that affect the food service industry.
2. Apply sound culinary practices to promote safe food handling.
 1. Describe the basic fundamentals of food safety.
 2. Demonstrate the proper steps involved in hand washing.
 3. Discuss how cross contamination of foods can occur and how it can be controlled.
 4. Discuss how cross-contact of foods may cause an allergic reaction and how it can be controlled.
3. Perform standard culinary or baking procedures using knives, tools, and equipment.
 1. Perform basic food or baking procedures.
 2. Demonstrate proper knife skills and equipment usage.
 3. Perform various preparation methods necessary for completion of a dish.
4. Demonstrate the principles of food preparation to produce a variety of hot and cold food within realistic time constraints.
 1. Produce a variety of appetizers, salads, salad dressings and cold sauces, or baked and dessert goods.
 2. Cook foods by a variety of methods, and evaluate them to the correct degree of doneness based on regional and cultural preferences.
 3. Demonstrate and use proper holding and relating techniques.
 4. Demonstrate standard plating procedures of finished product.

Evaluation Criteria/Policies:

Students must demonstrate proficiency on all CCPOs at a minimal 75 percent level to successfully complete the course. The grade will be determined using the Delaware Tech grading system:

92	-	100	=	A
83	-	91	=	B
75	-	82	=	C
0	-	74	=	F

Students should refer to the [Student Handbook - https://www.dtcc.edu/handbook](https://www.dtcc.edu/handbook) for information on the Academic Standing Policy, the Academic Integrity Policy, Student Rights and Responsibilities, and other policies relevant to their academic progress.

Final Course Grade:

Calculated using the following weighted average

Evaluation Measure	Percentage of final grade
Written reflections (6 – 8) (equally weighted) (summative)	40%
Mid-term and Final Employer Evaluation (10% each) (summative)	20%
Paper (summative)	20%
Work hours (summative)	20%
TOTAL	100%

Core Curriculum Competencies (CCCs are the competencies every graduate will develop):

1. Apply clear and effective communication skills.
2. Use critical thinking to solve problems.
3. Collaborate to achieve a common goal.
4. Demonstrate professional and ethical conduct.
5. Use information literacy for effective vocational and/or academic research.
6. Apply quantitative reasoning and/or scientific inquiry to solve practical problems.

Program Graduate Competencies (PGCs are the competencies every graduate will develop specific to his or her major):

1. Perform standard culinary procedures using the appropriate knives, tools, and equipment.
2. Explain and apply the basic principles of food sanitation and safety in the work environment.
3. Use principles of food preparation to produce a variety of hot and cold food products within realistic time constraints.
4. Apply the fundamentals of baking science to the preparation of a variety of products.
5. Apply the principles of nutrient needs to menu planning and food preparation.
6. Evaluate styles of leadership, and develop skills in human relations and personnel management.
7. Apply the principles of facility design, menu planning and cost controls for ethical and sustainable purchasing, receiving, and storage of food and non-food items.
8. Perform dining room service functions, and apply quality customer service.
9. Categorize alcoholic and non-alcoholic beverages, and explain laws and procedures related to responsible alcohol service.
10. Explain the changing historical, geographical, and cultural relationship of different foods and recipes.

Disabilities Support Statement:

The College is committed to providing reasonable accommodations for students with disabilities. Students are encouraged to schedule an appointment with the campus Disabilities Support Counselor to request an accommodation needed due to a disability. A listing of campus Disabilities Support Counselors and contact information can be found at the [disabilities services - https://www.dtcc.edu/disabilitysupport](https://www.dtcc.edu/disabilitysupport) web page or visit the campus Advising Center.