

# HCTM-290: CULINARY INTERNSHIP 2

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## Effective Term

Fall 2024

## CC Approval

11/17/2023

## AS Approval

12/12/2023

## BOT Approval

12/14/2023

## COCI Approval

04/01/2024

## SECTION A - Course Data Elements

### CB04 Credit Status

Credit - Degree Applicable

### Discipline

#### Minimum Qualifications

#### And/Or

Culinary Arts/Food Technology (Any Degree and Professional Experience)

### Subject Code

HCTM - Hospitality, Culinary and Tourism Management

### Course Number

290

### Department

Hospitality, Culinary and Tourism Management (HCTM)

### Division

Career Education and Workforce Development (CEWD)

### Full Course Title

Culinary Internship 2

### Short Title

Culinary Internship 2

### CB03 TOP Code

1306.30 - \*Culinary Arts

### CB08 Basic Skills Status

NBS - Not Basic Skills

### CB09 SAM Code

B - Advanced Occupational

### Rationale

The pre-req of HCTM-190 seemed to be missed in the migration from Courseleaf.

## SECTION B - Course Description

### Catalog Course Description

A program designed to permit culinary students, with prior experience from HCTM-190 to work in a lead or advanced position in the food industry; applying what have learned in professional kitchen, food truck, or food service environment. This could include education, media publications or culinary school operations. Course requires 162 hours of paid work or volunteer work, that must be pre-approved by the instructor of record.

## SECTION C - Conditions on Enrollment

### Open Entry/Open Exit

Yes

### Repeatability

Unlimited - Noncredit OR Work Experience Education

### Grading Options

Letter Grade or Pass/No Pass

### Allow Audit

No

## Requisites

### Prerequisite(s)

Completion of HCTM-190 with a minimum grade of C.

## Requisite Justification

### Requisite Description

Course in a Sequence

### Subject

HCTM

### Course #

190

### Level of Scrutiny

Content Review

### Upon entering this course, students should be able to:

Have an understanding and demonstrate more proficient work in a professional culinary environment, based on their previous internship experiences.

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## SECTION D - Course Standards

### Is this course variable unit?

No

### Units

3.00000

### Lecture Hours

18.00

### Work Experience Hours

108.00

### Outside of Class Hours

36

### Total Contact Hours

18

### Total Student Hours

162

## Distance Education Approval

Is this course offered through Distance Education?

Yes

### Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

## SECTION E - Course Content

### Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate the skills to be self-motivated within a professional culinary setting.

### Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate advanced skills or new leadership or knowledge learned from work experience.

### Course Content

This course will provide new advanced or expanded learning and/or leadership experiences in a professional culinary environment as determined by the student in collaboration with the hosting organization and college staff. This may vary with each student depending on current skills, training, and experience.

## Methods of Instruction

### Methods of Instruction

Types	Examples of learning activities
Work Experience	Work Experience: For example: 1. The student will complete 6 to 8 hours of work per week for the duration of the internship in a professional kitchen or other approved culinary related worksite.

### Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards  
E-mail Communication  
Telephone Conversations  
Video or Teleconferencing

### Student-Initiated Online Contact Types

Discussions

### Course design is accessible

Yes

## Methods of Evaluation

### Methods of Evaluation

Types	Examples of classroom assessments
Portfolios	The student will create a portfolio with examples of work completed during the term of the internship

## Assignments

### Reading Assignments

- Read the company or organization policy manual.
- Read a recipe

### Writing Assignments

- A weekly journal that includes what the student learned and achieved.

**Other Assignments**

- Complete a record of hours worked daily and weekly during the internship.
- Meet with the internship supervisor and complete an evaluation of work completed.

**Proposed General Education/Transfer Agreement**

**Do you wish to propose this course for a Local General Education Area?**

No

**Do you wish to propose this course for a CSU General Education Area?**

No

**Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?**

No

**Course Codes (Admin Only)**

**ASSIST Update**

No

**CB10 Cooperative Work Experience Status**

C - Is Part of a Cooperative Work Experience Education Program

**CB11 Course Classification Status**

Y - Credit Course

**CB13 Special Class Status**

N - The Course is Not an Approved Special Class

**CB23 Funding Agency Category**

Y - Not Applicable (Funding Not Used)

**CB24 Program Course Status**

Program Applicable

**Allow Pass/No Pass**

Yes

**Only Pass/No Pass**

No

**Reviewer Comments**

**Seth Anderson (sethe.anderson) (Tue, 26 Sep 2023 18:04:38 GMT):** Returned to Elena so she can make changes to Work Experience hours and other related fields