

CART 301: CULINARY INTERVIEW PREPARATION

Originator

kstruwe

Justification / Rationale

This is the second course of the enhanced non-credit Workforce Preparation-Entry Cook Certificate.

Effective Term

Spring 2023

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

301

Full Course Title

Culinary Interview Preparation

Short Title

CULINARY INTERVIEW PREPAR

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face

Catalog Description

This course is the second of the Employment Preparation-Entry Cook certificate and focuses on cover letter and resume development, attitude, attire, and the culinary interview.

Schedule Description

This course is the second of the Employment Preparation-Entry Cook certificate and focuses on cover letter and resume development, attitude, attire, and the culinary interview.

Total Non-Credit Contact Hours

16

In-class Hours

16

Out-of-class Hours

0

Total Course Units

0

Total Semester Hours

16

Override Description

non-credit

Required Text and Other Instructional Materials

Resource Type

Instructional Materials

Open Educational Resource

No

Class Size Maximum

25

Course Content

Day 1 The cover letter & résumé, attitude, attire, and the interview.

Day 2 Mock interviews.

Day 3 Interviews at resorts.

Day 4 Interviews at resorts.

Course Objectives

| Objectives | |
|-------------|--|
| Objective 1 | Identify attitude and attire for a professional employment interview |
| Objective 2 | Understand professional cover letter and resume development |

Student Learning Outcomes

| Upon satisfactory completion of this course, students will be able to: | |
|--|--|
| Outcome 1 | Participate in a professional employment interview |

Methods of Instruction

| Method | Please provide a description or examples of how each instructional method will be used in this course. |
|----------|--|
| Activity | Analyze employer's expectations for successful employment |
| Lecture | Create mock interviews |

Methods of Evaluation

| Method | Please provide a description or examples of how each evaluation method will be used in this course. | Type of Assignment |
|--------------------------------|---|--------------------|
| Oral and practical examination | Analyze professional preparation, attitude, and attire for a professional employment interview | In Class Only |
| Other | Out-of-class hours will be accounted for electronically through the learning management system. | Out of Class Only |

Assignments

Other In-class Assignments

Cover letter and resume development

Attire and attitude preparation for professional employment interview

Grade Methods

Pass/No Pass Only

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Non-Enhanced Funding

Approved Special Class

Not special class

Noncredit Category

Workforce Preparation

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

General Education Status

Y = Not applicable

Support Course Status

N = Course is not a support course

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/01/2022

Academic Senate Approval Date

11/10/2022

Board of Trustees Approval Date

12/16/2022

Chancellor's Office Approval Date

01/07/2023

Course Control Number

CCC000635361

Programs referencing this courseEmployment Preparation: Entry Cook (<http://catalog.collegeofthedesert.eduundefined/?key=370>)