

Milwaukee Area Technical College

CULART-107 Field Experience in the Hospitality Industry

Course Outcome Summary

Course Information

Description Students work 216 hours as regular employees in a food service facility. The goal of Field Experience is to give students the opportunity to apply, on the job, the skills learned in the classroom and lab and obtain a broad overview of an entire facility.

Total Credits 1

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Culinary Arts Department Chairperson Paul Carrier – carrierp@matc.edu

Purpose/Goals

The goals of Field Experience are to 1) give students a broad overview of the Hospitality industry and career opportunities; 2) help students find a meaningful job in the industry; and 3) give students the opportunity to apply, on the job, the skills learned in the classroom and lab.

Course Competencies

1. Work in a Hospitality industry-related position that addresses personal goals identified for Field Experience.

Linked Career Essentials

Professionalism

Assessment Strategies

1.1. On-the-job Performance

Criteria

You will know when you are successful when:

- 1.1. you document the minimum required hours of work with 100% accuracy on the required form.
- 1.2. you document activities that support your goals on the required form.
- 1.3. you provide the course instructor with the work hours form signed by the work supervisor.
- 1.4. you provide the course instructor with the work supervisor's evaluation of your work.
- 1.5. you provide the course instructor with your personal evaluation of how your work experience met your goals.

Learning Objectives

- 1.a. Evaluate food service-related positions for fit to personal goals.
- 1.b. Focus your resume to specific job requirements.
- 1.c. Choose measurable goals with the assistance of the course instructor.

2. Prepare food from scratch at an approved place of employment as an integral part of food production required for the business.

Linked Career Essentials

Professionalism

Assessment Strategies

- 2.1. through hands-on learning experiences at an approved site

Criteria

Your performance will be successful when:

- 2.1. you obtain a cook position at a site approved by the Field Experience instructor no later than three weeks into the Field Experience course.
- 2.2. you complete the Field Experience Student Request for Site Approval form no later than three weeks into the Field Experience course.
- 2.3. you obtain the supervisor's approval on the Field Experience Employer Site Information form no later than three weeks into the Field Experience course.
- 2.4. you complete the Field Experience Documentation of Hours forms totaling at least 177 hours that include number of hours worked and activities performed toward meeting your Field Experience goals.
- 2.5. you demonstrate 100% compliance to safe food handling techniques while preparing food.
- 2.6. you demonstrate exemplary teamwork.
- 2.7. you follow work supervisor directions.

Learning Objectives

- 2.a. Demonstrate ability to contribute to the preparation of food in a professional setting.
- 2.b. Demonstrate ability to be a team player in a commercial kitchen.

3. Show awareness of the value of non-paid participation in extracurricular Hospitality-related events.

Assessment Strategies

- 3.1. Written documentation of required hours of volunteer time

Criteria

Your performance will be successful when:

- 3.1. you log at least 15 hours of volunteer experience at MATC Culinary Arts sponsored functions/activities under the supervision of an instructor/mentor.
- 3.2. you complete the Field Experience Documentation of Hours-MATC Culinary Arts Sponsored Activities form with 100% accuracy

Learning Objectives

- 3.a. Describe the contribution made to public relations by participating in community activities.
- 3.b. Describe how participating in extra-curricular activities enhances learning technical skills.

4. Compose a summary project paper of your field experience.

Linked Career Essentials

Effective Communication in Writing

Assessment Strategies

- 4.1. Written Product

Criteria

Your performance will be successful when:

- 4.1. you describe the overall organization of the facility and how your experience met the goals you had set earlier.
- 4.2. you create a paper that meets the instructor's format criteria 100%.

Learning Objectives

- 4.a. Describe the contribution to the organization of the various departments of a Hospitality-related facility.
- 4.b. Describe how the staff of a Hospitality-related facility works as a team.

5. Describe ways to advance in a Hospitality-related career.

Assessment Strategies

- 5.1. Written Objective Test
- 5.2. Written Assignment

Criteria

- 5.1. you list the American Culinary Federation degrees of certification with 100% accuracy.

- 5.2. you describe the progression of responsibilities from "front line" position to supervisory.
- 5.3. you complete the "How to Advance in a Your Career" with 75% accuracy.

Learning Objectives

- 5.a. Describe where to access information on professional Hospitality-related organizations.
- 5.b. Describe where to access professional Hospitality-related publications.
- 5.c. Define professional standards of behavior.
- 5.d. Describe non-cooking, Hospitality-related occupations.
- 5.e. Describe types of certifications.
- 5.f. Compare job responsibilities of a cook to that of a chef.

6. Describe available resources to use when planning a Hospitality industry-related business.

Assessment Strategies

- 6.1. Written Objective Test
- 6.2. Written Assignment

Criteria

You will know when you are successful when:

- 6.1. you list resources that address the financial aspects of opening a business.
- 6.2. you list information from published/taped interviews of at least one leader in the industry.
- 6.3. you list in-person seminars that are available.
- 6.4. you complete the assignment "So You Want to Open a Restaurant" with 75% accuracy.

Learning Objectives

- 6.a. Compare a Profit and Loss statement to a Balance Sheet
- 6.b. Describe the purpose of a business plan.
- 6.c. Describe types of business organization.
- 6.d. Describe the pros and cons of a franchised business.