

**CUL 250.2 Course Outline as of Fall 2015****CATALOG INFORMATION**

Dept and Nbr: CUL 250.2 Title: FOOD &amp; BEVERAGE CAREERS

Full Title: Careers in the Food and Beverage Industry

Last Reviewed: 2/3/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

**Catalog Description:**

This course provides the job seeker with tools for the development of a career plan in the culinary arts and related fields. Students will research professional roles, and identify essential skills, responsibilities and opportunities in the various fields of food and beverage production, service, operations and management.

**Prerequisites/Corequisites:**

Course completion of CUL 250 and CUL 250.1

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100. AND Course Completion of CUL 253.1, or CUL 254, or CUL 256.

**Limits on Enrollment:****Schedule of Classes Information:**

Description: This course provides the job seeker with tools for the development of a career plan in the culinary arts and related fields. Students will research professional roles, and identify essential skills, responsibilities and opportunities in the various fields of food and beverage production, service, operations and management. (Grade Only)

Prerequisites/Corequisites: Course completion of CUL 250 and CUL 250.1

Recommended: Eligibility for ENGL 100 or ESL 100. AND Course Completion of CUL 253.1, or CUL 254, or CUL 256.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

### **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

### **COURSE CONTENT**

**Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Compare and contrast career paths in the food and beverage industry.
2. Create a career plan for their specific career goals.
3. Outline successful job search strategies to achieve employment.
4. Describe attitudes, attributes and values that support retaining a job.

**Objectives:**

Upon completion of this course, students will be able to:

1. Identify career paths in the food and beverage industry.
2. Write a professional resume that markets the applicant's skill sets and professional experience to the employer.
3. Differentiate between hard skills and soft skills desired by the employer.
4. Prepare for a successful job interview.
5. Create a professional profile on the Culinary Careers job board and use it to network with employers

**Topics and Scope:**

- I. An overview of careers in the food and beverage industry
  - A. Types of careers and jobs
  - B. Job descriptions
  - C. Skill sets desired by employers
  - D. Entrepreneurship
  - E. Creating a career plan
- II. Job search strategies in food and beverage

- A. Volunteering and networking
  - B. Job searching on the web
  - C. Researching companies
  - D. Using social and business networks
  - E. The informational interview
- III. Marketing yourself to the food and beverage employer
- A. Articulating job history
  - B. Differentiating between hard and soft skills
  - C. Writing a cover letter
  - D. Developing a resume
  - E. Letters of recommendation
  - F. Copies of certificates, awards, etc.
- IV. The Interview
- A. Preparation
    - 1. Appearance
    - 2. Information for the application
    - 3. Anticipating Questions
    - 4. Questions for prospective employers
  - B. Follow up
- V. The Food and Beverage Workplace
- A. Desirable workplace behaviors
  - B. Workplace culture
  - C. How to handle difficult supervisors and team members
  - D. When and how to move on

**Assignment:**

1. Readings from assigned textbook and handouts, 15-25 pages/week
2. Create a written career plan
3. Job skills evaluation (written)
4. Cover letter assignment
5. Written resume
6. Researching job opportunities on the web
7. Soft skills exercises (discussion and group)
8. Role play an interview, as employer and potential employee
9. Perform and summarize an informational interview with a local employer
10. Create a professional profile on the Culinary Careers job board and use it to network with employers.
11. 3-4 quizzes and a final exam

**Methods of Evaluation/Basis of Grade:**

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Career plan; cover letter, resume, informational interview summary
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Writing 20 - 25%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Self-evaluation of job skills; interview preparation; web research

Problem solving  
10 - 20%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Soft skills exercises, role playing interviews

Skill Demonstrations  
10 - 20%

**Exams:** All forms of formal testing, other than skill performance exams.

Quizzes and final exam: Multiple choice, true/false, matching items, completion, short answer

Exams  
10 - 20%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation; completion of Career Center job board profile

Other Category  
15 - 25%

**Representative Textbooks and Materials:**

Instructor prepared materials