

CUL 255.2 Course Outline as of Fall 2025**CATALOG INFORMATION**

Dept and Nbr: CUL 255.2 Title: FOOD & BEVERAGE CAREERS
 Full Title: Careers in the Food and Beverage Industry
 Last Reviewed: 1/13/2025

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	0.25	8	Lab Scheduled	4.38
		Contact DHR	0		Contact DHR	0
		Contact Total	1.25		Contact Total	21.88
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 56.88

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: CUL 250.2

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; OR Course Completion of CUL 230; OR Course Completion of DIET 50

Recommended Preparation:

Course Completion of CUL 251A or CUL 254 or CUL 258.1; eligibility for ENGL C1000 or EMLS 10 or equivalent or appropriate placement based on AB705 mandates.

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

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production, service, operations, and management. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 250 AND CUL 250.1; OR Course Completion of CUL 230; OR Course Completion of DIET 50

Recommended: Course Completion of CUL 251A or CUL 254 or CUL 258.1; eligibility for ENGL C1000 or EMLS 10 or equivalent or appropriate placement based on AB705 mandates.

Limits on Enrollment:

Transfer Credit:

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

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	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 specific career goals.
3. Outline successful job search strategies to achieve employment.
4. Describe attitudes, skills, and values that support obtaining and retaining a job.

Objectives:

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

1. Identify career paths in the food and beverage industry.
2. Identify job search strategies that connect the job seeker with employers.
3. Write a professional resume that markets the applicant's skill sets and professional experience to the employer.
4. Differentiate between hard skills and soft skills desired by the employer.
5. Prepare for a successful job interview.
6. Identify successful behaviors in the workplace.

Topics and Scope:

- I. An Overview of Careers in the Food and Beverage Industry
 - A. Types of career paths 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
- 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. Workplace transitions

All Topics are covered in the lecture and lab portions of the course.

Assignment:

Lecture-Related/Lab-Related Assignments:

1. Weekly readings from instructor prepared handouts and online resources (3-10 pages)
2. Create a written career plan
3. Written job skills evaluation
4. Cover letter assignments
5. Written resume
6. Researching job opportunities on the web (ungraded)
7. Soft skills exercises (discussion and group)
8. Interview preparation and role play as an employer and potential employee
9. Quizzes (2-3)
10. Final project

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; job skills evaluation; cover letters, resume, final project

Writing
25 - 30%

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 and role play

Problem solving
15 - 25%

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

Soft skills exercises, role playing interviews

Skill Demonstrations
15 - 25%

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

Quizzes

Exams
10 - 20%

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

Attendance and participation

Other Category
10 - 20%

Representative Textbooks and Materials:

Instructor prepared materials