CUL 255.2 Course Outline as of Fall 2024

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	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:	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 OR DIET 50; AND Course Completion of 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 256; eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent

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 OR DIET 50; AND Course Completion of 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 256; eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or equivalent
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:

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

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 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
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 instructor prepared handouts, 3-10 pages per week
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
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. Two to three quizzes
11. 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, informational interview summary, 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; web research	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: 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	Other Category 10 - 20%

Representative Textbooks and Materials:
Instructor prepared materials