

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 2942
COURSE TITLE:	Culinary Management Internship I
PREREQUISITE(S):	FSS 1221
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	20
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	1 hour every other week
Laboratory:	
Other <u>Field Experience</u> :	10
FACULTY WORKLOAD POINTS:	Calculated on the # of Students in the internship
STANDARDIZED CLASS SIZE ALLOCATION:	15
CATALOG COURSE DESCRIPTION:	
	Students will participate in work related experience in the food service industry. Student interns will demonstrate occupational preparation and work habit as prescribed from course theories and labs.
SUGGESTED TEXT(S):	None
IMPLEMENTATION DATE:	Fall Term, 1990 (911)
REVIEW OR MODIFICATION DATE:	Fall Term, 1998 (991) Fall Term, 2002 (20031) Fall Term, 2003 (20041) Fall Term, 2006 (20071) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	<u>CONTACT HOURS PER TOPIC</u>
I. Orientation (Interview, Human Resource Requirements) - Introduction to Equipment and Facilities	25
II. Daily Log	15
III. Knife Skills - Fruits and Vegetables	50
A. Peel, Clean, Core, Section and Zest Where Applicable	
B. Practice Knife Cuts Such As: Mince, Dice, Brunoise, Slice, Julienne, French Fry, Batonette	
IV. Cooking Vegetables, Legumes, Potatoes, Grains	50
A. Blanch, Shock, Boil, Parboil, Deep Fry, Pan Fry, Saute, Steam, Bake, Broil, Stew, Braise and/or Poach, Various Vegetables Where Appropriate	
B. Prepare Grains in 3 Different Ways	
C. Prepare Legumes in 3 Different Ways	
D. Prepare Potatoes in 5 Different Ways	
V. Cold Food Pantry	50
A. Prepare Emulsion, French, Yogurt and Sour Cream Base Dressings	
B. Prepare Cold Sauces	
C. Prepare Salad Spreads for Sandwiches (Tuna, Egg, Chicken, etc.)	
D. Prepare Greens for Salads	
E. Prepare Vegetables and Fruits for Salads	
F. Prepare Gelatin Salads	
G. Prepare Cold Appetizers	
H. Prepare Cold Soups	
VI. Butcher, Peel, Clean and Portion Fish, Seafood, Meat, Poultry	20
VII. Hot Food	50
A. Prepare Stocks and Bases	
B. Prepare Soups To Include Creams, Purees, Consumes, Ethnic and Regional	

COURSE TOPICS (CONTINUED)

CONTACT HOURS
PER TOPIC

- C. Work the Fry Station, Prepare and Finish Battered and Breaded Items for Breakfast, Lunch and Dinner Where Applicable
- D. Work the Grill/Broil Station - Prepare and Cook Foods to Order for Breakfasts, Lunch and Dinner
- E. Work the Saute Station - Cook and Prepare Prepare Foods that will be Sauteed to Order for Breakfast, Lunch and Dinner

VIII. Elective - Work in Areas That Need Improvement or In Other Areas of the Operation:
Receiving, Banquets, Front of House

40

PROGRAM TITLE: Dietetic Technician
COURSE TITLE: Culinary Management Internship I
CIP NUMBER: 0420.040401

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

01.0 DEMONSTRATE CORE CURRICULUM COMPETENCIES (FOR EITHER OPTION)--The student will be able to:

- 01.01 Develop menus to meet optimum nutritional requirements throughout the human life cycle.
- 01.02 Implement and monitor sanitation and safety procedures applicable to food and nutritional service operations.
- 01.03 Encourage and utilize effective communication and documentation skills in the area of responsibility.
- 01.04 Demonstrate supervision techniques for personnel in area of responsibility.
- 01.05 Apply the fundamentals of human relations and group dynamics in area of responsibility.
- 01.06 Participate in development, implementation and maintenance of a quality assurance program.
- 01.07 Utilize merchandising techniques to promote food and nutrition services.
- 01.08 Demonstrate knowledge of computer technology in area of responsibility.
- 01.09 Demonstrate knowledge and implementation of laws, regulations and standards affecting food and nutrition operation.
- 01.10 Comply with the Standards of Professional Responsibility and Standards of Practice for the profession of Dietetics.
- 01.11 Plan a program of self-development and continuing education.
- 01.12 Demonstrate employability skills.
- 01.13 Demonstrate human relations and leadership skills.

02.0 SELECT FOOD SERVICE MANAGEMENT OPTION--The student will be able to:

- 02.01 Demonstrate optimum management, organizational, leadership and supervisory skills.
- 02.02 Participate in and supervise the selection, use, care and storage of equipment and supplies.
- 02.03 Plan and review food procurement, production and service.
- 02.04 Assist in development of cost planning procedures and implementation of budget controls for food service operations and delivery systems.
- 02.05 Establish and supervise policies and procedures for all food service functions.
- 02.06 Apply the principles of nutrition in planning menus and coordinating menus with therapeutic diets.
- 02.07 Integrate administrative activities with clinical activities.
- 02.08 Develop, implement and present in-service education programs for food service personnel.
- 02.09 Assist in an ongoing program of quality assurance for food service units.
- 02.10 Manage and direct departmental personnel and functions.
- 02.11 Establish and maintain records and reports for food service units.
- 02.12 Demonstrate ability to computerize food service operational data.
- 02.13 Participate in department and institution activities.



NOTE: Use either the Tab key or mouse click to move from field to field. The box will expand to accommodate your entry.

Section 1	
COURSE PREFIX AND NUMBER: <u>FSS 2942</u>	SEMESTER CREDIT HOURS (CC): <u>3</u> CONTACT HOURS (NCC): <u>300</u>
COURSE TITLE: <u>Culinary Management Internship I</u>	

Section 2
TYPE OF COURSE: (Click on the box to check all that apply)

<input type="checkbox"/> AA Elective	<input type="checkbox"/> AS Required Professional Course	<input type="checkbox"/> College Prep
<input type="checkbox"/> AS Professional Elective	<input type="checkbox"/> AAS Required Professional Course	<input type="checkbox"/> Technical Certificate
<input type="checkbox"/> Other _____	<input type="checkbox"/> PSAV	<input type="checkbox"/> Apprenticeship
<input type="checkbox"/> General Education: (For General Education courses, you must also complete Section 3 and Section 7)		

Section 3 (If applicable)
INDICATE BELOW THE DISCIPLINE AREA FOR GENERAL EDUCATION COURSES:

<input type="checkbox"/> Communications	<input type="checkbox"/> Social & Behavioral Sciences	<input type="checkbox"/> Mathematics
<input type="checkbox"/> Natural Sciences	<input type="checkbox"/> Humanities	

Section 4
INTELLECTUAL COMPETENCIES:

<input type="checkbox"/> Reading	<input type="checkbox"/> Speaking	<input type="checkbox"/> Critical Analysis	<input type="checkbox"/> Quantitative Skills	<input type="checkbox"/> Scientific Method of Inquiry
<input type="checkbox"/> Writing	<input type="checkbox"/> Listening	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Ethical Judgment	<input type="checkbox"/> Working Collaboratively

Section 5		
LEARNING OUTCOMES		METHOD OF ASSESSMENT
•	Students will satisfactorily demonstrate their learned skills while under the supervision of a qualified foodservice person within the foodservice community	Written assignments and site supervisor evaluation
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Section 6

Name of Person Completing This Form: W.R. Mark Date: March 6, 2008