SYLLABUS

CULINARY FOOD PRACTICUMS
FSS 1941-1945 / 2 CREDIT HOURS
Spring, 2014

Instructor's Name: Fred Jaeger
Hospitality/Culinary Internship Coordinator: Malka Madkholkar

Telephone Numbers:

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Office Hours (Day, Time, Location): Office Location: DHUM – Room 106
  (As posted or by appointment)

MANDATORY ORIENTATION: January 10th, 2014, 8:00am-10:45pm, DHUM-106

Course Description:
A coordinated work-study course involving individual job-related objectives and field experience. Objectives determined by the student and teacher-coordinator will be used to evaluate student.

Prerequisite:
Students must be enrolled in the Culinary Option of the Culinary Management Program and have a signed employer-college-student internship agreement on file with the Culinary Program Manager for the current semester.

Course Outcomes:
At the completion of this course students should be able to:

Demonstrate a reasonable amount of competence in at least five of the objectives listed below. “Reasonable” infers that the student is able to complete at least 75% of the tasks associated with that objective with minimum supervision (in the worksite mentor’s opinion). The student will obtain knowledge of the tools, products, sanitation practices, production and terminology associated with the objectives. Each objective requires the student to work at least one 8 hour day per week for a total of 125 hours.

MAXIMUM: TWO PRACTICUMS PER SEMESTER
OBJECTIVES:

1. **Stewarding** – responsible for the overall cleanliness and maintenance of the kitchen and its supporting facilities plus equipment, tools, and supplies.

2. **Breakfast Cook** – responsible for the setup, cooking, and serving of breakfast meal.

3. **Vegetable Cook** – responsible for fabrication, cooking, and serving all fruits, vegetables, cereals, grains, tubers and farinaceous products.

4. **Butcher** – Responsible for the fabrication of meats, poultry, fish, and seafood so that they are in a state where they can be used for final preparation in the other station of the kitchen.

5. **Broiler Cook** – responsible for the final preparation of meats, fish, seafood, and vegetables for broiling, grilling, or roasting and then garnishing and presenting for service.

6. **Soup and Sauce Cook** – responsible for the production and presentation of hot soups and hot sauces.

7. **Pantry cook and Garde Manger** – responsible for all cold food production and presentation including sandwiches, salads, cold appetizers and entrees, canapés, and edible showpieces.

8. **Sauté Cook** – responsible for the preparation, production and serving of entrée items and hot appetizers which are sautéed, pan-fried, deep fried, braised, baked, or poached.

**Text Book and Materials:**

No text assigned. Instructor-coordinator will specify library materials related to the objectives.

**Grading System and Final Grade Calculation:**

**SCALE:**
Grade will be either pass or fail, “A” or “F”. This will be determined by the coordinator, the work-site mentor and the program manager.

FX = Student stopped attending class and failed to officially withdraw.

Final Grade will be calculated by the submission of completed Internship Forms as noted below:

**Part 1 Forms DUE by January 17th, 2014**

**Part II Forms DUE by April 28th, 2014**

**Academic Dishonesty Policy: (Student Handbook)**

Academic work submitted by students to their instructors is assumed to be the result of their own thought, research or self-expression. Moreover, when students borrow ideas, wording or organization from another source they are expected to acknowledge that fact in the appropriate manner.

Plagiarism is unacceptable. Refer to the Code of Student Conduct for HCC’s disciplinary actions.

**Request for Accommodations:**

If, to participate in this course, you require an accommodation due to a physical or learning impairment, you must contact the Office of Services to Students with Disabilities. The office is located at DSTU 208. You may also reach the office by telephone at (813) 259-6035 {voice line}; (813) 253-7516 {TTD}; or (813) 253-7035.