CULINARY ARTS INTERNSHIP I
Course Syllabus

Course Number: CAEL-0069
OHLAP Credit: No
OCAS Code: None
Course Length: 100 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant

Pre-requisite(s): This course should be completed as one of, or the last of work experiences in the sequence of courses for the applicable career major.

Course Description: This is a work based learning experience in which a three-way partnership is established between the school, an employer or business, and the student for the purpose of providing practical education to the student through productive work opportunities. Experiences take place in a workplace setting and offer teachers and students the opportunity to see a relationship between school courses and career choices.


Course Objectives: A. Students will demonstrate the ability to:

1. Develop an in-depth understanding of current restaurant food service/beverage management
2. Participate in a specialized internship in a commercial or noncommercial restaurant food service and beverage operation
3. Attend work regularly.
4. Notify the job site supervisor if unable to attend work.
5. Follow directions of the job site supervisor.
6. Work well without supervision.
7. Work cooperatively with others at the job site.
8. Follow all safety regulations at the job site.
9. Dress appropriately for the job site.
10. Use time wisely.
11. Use feedback from the job site supervisor for growth.
12. Demonstrate quality work performance on the job.
13. Produce a variety of baked goods and products.
14. Demonstrate quality work.

*ODCTE objectives
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Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.

Grading Procedures: 1. Students are graded on theory and shop practice and performance. 2. Each course must be passed with seventy percent (70%) or better. 3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.

Description of Classroom, Laboratories, and Equipment: Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

Available Certifications/College Credit: The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

College Credit Eligibility: The student must maintain a grade point average of 2.0 or better.