Syllabus Statements

I.   CATALOG DESCRIPTION
Course Number: FSDT2901
Course Title   Culinary/Hospitality Cooperative Experience
Pre-requisite(s):   Special permission of program chair or co-op director

Catalog Description: Students work in an approved food service operation providing experiences in production, management, purchasing, and hands-on skills and techniques that will reinforce learning.

Credit Hours: 1.0
Class Hours: 0
Co-op Hours: 60
Total Contact Hours: 60

II.   COURSE OBJECTIVES: *Course will:*
   A.   Plan individual learning and performance objectives
   B.   Provide appraisal tools for the student's performance and the sites effectiveness

III.   STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:
   A.   Student Learning Outcomes: *Student will be able to:*
      1.   Assist in the development of their learning and performance objectives at their work site
      2.   Record daily activities
      3.   Perform at an acceptable level at their work site
      4.   Objectively evaluate their work site
   B.   General Education Learning Outcomes (GELOs)
      1.   GELO #6: Career and Life Skills
                  Outcome 1: Demonstrate choices that reflect personal responsibility in one's academic, civic, social, and vocational/professional life.

IV.   CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information)*
   A.   Secure an approved work site
   B.   Establish objectives
   C.   Keep daily time and activity diary/blog

V.   INSTRUCTIONAL MATERIALS
   A.   Required Text(s): None
   B.   Other Resources:
      1.   Online websites/audiovisuals
      2.   Class presentations
      3.   Computer with internet access

VI.   METHODS OF PRESENTATION/INSTRUCTION
   A.   Methods of presentation typically include a combination of the following:
      1.   Lecture, Lab work
      2.   Power Point, Handouts
      3.   Videos
      4.   Class Discussion/Presentations/Small Group Work

VII. **METHODS OF EVALUATION**
    A.   Methods of evaluation typically include a combination of the following:
        1.   Diary/Hours works
        2.   Paperwork
    B.   SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. **SPECIFIC COURSE REQUIREMENTS:**
    A.   Successful completion of all exams, projects and additional assignments.
    B.   A grade of 70% (C) or better needed in degree programs.