

Master Syllabus

HMT 2292 - Culinary Arts Option Cooperative Work Experience

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0

Other Prerequisite(s): Approval of Department

Date Revised: March 2013

Course Description:

This course is a co-op credit experience which requires students to be employed at a work site that coincides with his/her degree option. A minimum of 20 work hours per week is required. The goal of this course is for students to apply concepts learned throughout his/her educational experience to a practical work environment. A minimum of 25 HMT semester hours in his/her concentration is required prior to registering for this course.

General Education Outcomes:

- Oral Communication
- Critical Thinking/Problem Solving
- Information Literacy
- Values/Citizenship/Community
- Written Communication

Course Outcomes:

Work experience

Apply work experience to college studies in Hospitality Management and Tourism.

Assessment Method: Exit and other interviews

Performance Criteria:

Score 70% or higher

Assessment Method: Performance appraisals

Performance Criteria:

Score 70% or higher based on employer evaluations

Productive work skills

Develop skills as a productive employee.

Assessment Method: Exit and other interviews

Performance Criteria:

Score 70% or higher

Assessment Method: Performance appraisals

Performance Criteria:

Score 70% or higher based on employer evaluations

Work experience documentation

Appraise work experience in a written document.

Assessment Method: Performance appraisals

Performance Criteria:

Score 70% or higher based on employer evaluations

Assessment Method: Written surveys and/or questionnaires

Performance Criteria:

Score 70% or higher

Outline:

Establish minimum related work hour equal to 40 hours per week Establish outcomes with work supervisor Arrange worksite visit between coordinator and supervisor Complete required evaluations Complete written report for coordinator