CART 016: CULINARY SUPERVISION

Originator
kstruwe

Justification / Rationale
Added approved C-ID rb

Effective Term
Fall 2022

Credit Status
Credit - Degree Applicable

Subject
CART - Culinary Arts

Course Number
016

Full Course Title
Culinary Supervision

Short Title
CULINARY SUPERVISION

Discipline

Disciplines List
Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality
Face-to-Face
100% Online
Hybrid

Catalog Description
This course offers insight into the various aspects of supervision in the hospitality industry.
Supervisory roles, responsibilities, and essential managerial skills shall be discussed.
The goal of the course is to equip students with the necessary authoritative and decision-making skills to be used in the workplace.
This course may be offered in a distance education format.

Schedule Description
This is a study of supervisory roles, responsibilities, and essential managerial skills.

Lecture Units
3
Lecture Semester Hours
54

Lab Units
0

In-class Hours
54

Out-of-class Hours
108

Total Course Units
3

Total Semester Hours
162

Required Text and Other Instructional Materials

Resource Type
Book (Recommended)

Open Educational Resource
No

Author
Kavanaugh, Ralph R. and Ninemeier, Jack D.

Title
Supervision in the Hospitality Industry

Edition
6

Publisher
American Hotel Lodging Association Educational Institute

Year
2019

Class Size Maximum
20

Course Content
The Supervisor as a Manager
The Supervisor as a Leader
Workplace Diversity
What is diversity?
Learning about other cultures
Managing diversity issues
Effective Workplace Communication
Creating a Positive Work Climate
Rewarding employees
Developing employees
Setting an example
Analyzing Job Expectations
Recruiting and Selecting Job Applicants
Internal and external recruiting
The selection process
Employee Training and Development
The need for training
The benefits of training
The problems associated with training
Evaluating Job Performance
Disciplining Employees
The Planning Process
Decision Making and Problem Solving
Defining the problem
Analyzing the problem

Action plan
Delegation
Ethics in the Workplace
The Supervisor as a Manager
The Supervisor as a Leader
Workplace Diversity
What is diversity?
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Ethics in the Workplace

Course Objectives

	Objectives
Objective 1	Illustrate the similarities and differences between technical, human, and personal skills
Objective 2	Create a clear and concise understanding of the various types of workplace diversity
Objective 3	Create a link between positive business results and a positive work climate/ environment
Objective 4	Discuss various job descriptions, and highlight the recruiting and training techniques associated with each
Objective 5	Justify the need for effective training in the workplace

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	State your opinion about the future of supervision in the hospitality industry
Outcome 2	Describe the functions of management and supervision
Outcome 3	Identify problems in the workplace and offer progressive solutions

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topic in context
Discussion	Evaluate types of culinary/hospitality careers

Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Supplemental/External Activity	Participation in group culinary events as offered.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students create final projects for evaluation by peers and instructor.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Self-paced testing	Research recipes and cooking methods from recommended reliable resources, and analyze with class. (36 hours)	Out of Class Only
Oral and practical examination	Final presentation is evaluated.	In Class Only

Assignments

Other In-class Assignments
1. Special reports by students singly or in groups on ethnic differences.
2. Attendance at lectures by instructor.

Other Out-of-class Assignments
1. Readings in the recommended book list
2. Examinations of various types including essay, multiple choice.
3. Web research for recipes and procedures.

Grade Methods
Letter Grade Only

Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %
100

What will you be doing in the face-to-face sections of your course that necessitates a hybrid delivery vs a fully online delivery?
Face-to-face meetings are an opportunity to expand the lesson by role playing in a professional kitchen. Understanding professionalism, equipment, flow, and space is enhanced in face-to-face delivery.

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?
N/A

If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.
N/A

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:
Discussion forums with substantive instructor participation
Online quizzes and examinations
Private messages

Regular virtual office hours
Weekly announcements

For hybrid courses:

Field trips
Library workshops
Orientation, study, and/or review sessions
Scheduled Face-to-Face group or individual meetings
Supplemental seminar or study sessions

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

Regular effective contact hours are maintained through: virtual office hours, email, weekly announcements, grading and feedback, discussions, and face-to-face meetings.

If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.

Student learning can be enhanced by meeting face-to-face to learn and apply supervision in a professional kitchen.

Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.

Much of the reading, assignments, and quizzes can be delivered online. Student learning can be enhanced by meeting face-to-face to learn and apply supervision in a professional kitchen.

Comparable Transfer Course Information

University System

CSU

Course Number

HOSP 170X

Rationale

C-ID transfer course

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category
Not Applicable, Credit Course

Funding Agency Category
Not Applicable

Program Status
Program Applicable

Transfer Status
Transferable to CSU only

General Education Status
Y = Not applicable

Support Course Status
N = Course is not a support course

C-ID
HOSP 170 X

Allow Audit
No

Repeatability
No

Materials Fee
No

Additional Fees?
No

Approvals

Curriculum Committee Approval Date
05/03/2022

Academic Senate Approval Date
05/12/2022

Board of Trustees Approval Date
05/20/2022

Chancellor's Office Approval Date
05/31/2022

Course Control Number
CCC000631793