

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 225 – Culinary Arts Externship

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 102, HCD 108, and HCD 112

Co-requisites: none

Course Description: The externship is designed to develop and refine culinary and food production skills through an approved on-site industry experience. Externs will work 180 hours under the supervision of qualified chefs and/or foodservice managers.

General Education Status:

Credits: 3.0 **Lecture Hours:** 1.0 **Lab Hours:** Field hours 12 per week

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. demonstrate the highest standards of sanitation and safety in a foodservice operation.
2. perform culinary skills at an advanced level.
3. exhibit the ability to interact professionally with foodservice personnel and related departments

Course Content Areas:

A 180-hour culinary externship completed at the end of the Culinary Arts Management Program. The course runs in the Summer Session.