

Montgomery County Community College  
 CUL 108  
 Foodservice Fundamentals  
 3-3-0

**COURSE DESCRIPTION:**

Foodservice Fundamentals gives baking & pastry and culinary arts students an introduction to the foodservice industry and how it aligns with the larger hospitality industry. There is a strong emphasis on present-day practices, ethics, diversity, careers, career planning, resume writing, interviewing skills, and the creation of a portfolio. Students will also learn about professional foodservice organizations, learn communication, public speaking skills, and interaction skills.

**REQUISITES:**

*Previous Course Requirements*

None

*Previous or Concurrent Course Requirements*

None

**COURSE COMMENT(S):**

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Examine their motivations and interests in a foodservice career and recognize a range of career opportunities available in the field of foodservice and hospitality.	Course readings, lectures, guest speakers, case studies, student reflection	Creation of a career plan Reflection Journal
2. Identify professional organizations, and certifications in the foodservice industry	Course readings, lectures, guest speakers	Quizzes and Tests
3. Identify the roles, responsibilities, and characteristics of a	Course readings, lectures, case studies	Written assignment, Mock Interview

successful foodservice professional.		
4. Examine the current issues and problems facing the foodservice industry including ethics, diversity, and power dynamics.	Case Studies, Current Events, Lecture, Readings	Written Assignment
5. Prepare a professional portfolio.	Readings, Lectures, Career Outline/Plan assignment, Resume assignment, Creation of a career portfolio, Student reflections	Written Case Studies Reflection Journal Portfolio Assignment
6. Prepare, present, and analyze themselves for a professional interview	Lectures, Mock Interviews, case studies	Practical mock interview exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

#### SEQUENCE OF TOPICS:

1. Lecture: Course overview, Overview of the Foodservice Industry and Hospitality Industry
2. Lecture: Review of various jobs and career paths within the Foodservice Industry (including restaurants, hotels, cruise lines, catering, retail, bakeries, meal prep, private chef, non-commercial operations, healthcare, etc.)
3. Lecture: Professional Organizations (American Culinary Federation, Research Chefs Association, Retail Bakers of America, Bread Bakers Guild of America, Les Dames d'Escoffier, American Hotel and Lodging Association, Institute of Food Technologists, Confrérie de la Chaîne des Rôtisseurs, World Association of Chefs Societies, etc.)
5. Lecture: Characteristics of a successful foodservice professional
4. Lecture: Current Issues facing the foodservice industry
5. Lecture: Diversity, equity, and inclusion within the foodservice industry
6. Lecture: Resumes and Portfolios
7. Lecture: Job Searches and Qualifications
8. Interviewing
9. Final Exam: Hand in Job Portfolio, Resume, and Conduct a Mock Interview

LEARNING MATERIALS:

Creating Your Culinary Career, 1<sup>st</sup> Edition

Author: Ronald Hayes ISBN:978-1-118-76459-6

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Joseph Jacques

Date: 10/2023

VPAA or designee Compliance Verification:

Date: 4/1/2024



*This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.*