

Culinary Arts Work-Based Learning (WBL) – Course Syllabus

Instructor/Coordinator: _____

School: _____

Course Length: 1 Year (2 semesters)

Credits: 1.0 – 2.0 (depending on hours)

Course Description

Culinary Arts Work-Based Learning (WBL) provides students with hands-on, real-world experience in the foodservice and hospitality industry. Under the supervision of both the school's WBL Coordinator and an approved workplace mentor, students apply technical skills learned in Culinary Arts I–III to authentic industry settings. Students will gain experience in advanced food preparation, customer service, safety, sanitation, and restaurant operations, while developing employability skills such as teamwork, leadership, and problem-solving.

Standards Alignment

- Employability and professionalism in real-world environments
- Technical skill application in culinary and hospitality careers
- Communication and teamwork with supervisors, coworkers, and customers
- Problem-solving and decision-making in workplace settings
- Safety and sanitation standards in live environments
- Career readiness: résumés, portfolios, and interview preparation
- Leadership and CTSO participation as extension of work experiences

Units of Study

Semester 1

- 1 Orientation & Career Planning – WBL expectations, workplace ethics, résumé, portfolio, and goal-setting
- 2 Employability & Professional Skills – Communication, teamwork, leadership, customer service
- 3 Workplace Safety & Sanitation – Review of ServSafe, OSHA compliance
- 4 Worksite Placement Experience – Hands-on culinary skills in industry setting, weekly journals and evaluations

Semester 2

- 1 Advanced Culinary Application – Menu production, plating, service styles, large-scale food operations
- 2 Business & Operations – Cost control, inventory, purchasing, scheduling, entrepreneurship exposure
- 3 Capstone Project & Reflection – Student-led project (catering event, business plan, or portfolio showcase), presentation to industry partners/CTSO panel

Assessments

- Formative: Weekly journals, supervisor evaluations, time logs
- Summative: Portfolio review, workplace performance assessments
- Capstone Project: Presentation or event demonstrating mastery of skills

Grading Policy

- Workplace Performance (mentor evaluations): 40%
- Journals & Reflections: 20%

- Portfolio & Career Documents: 20%
- Capstone Project/Final Presentation: 20%

Materials Needed

- Full chef uniform for workplace placement (as required by site)
- Notebook or digital log for time tracking and journals
- Updated résumé and portfolio binder

Classroom & Workplace Expectations

- Maintain professionalism at all times (attendance, punctuality, dress code, respect)
- Follow workplace safety and sanitation rules without exception
- Complete all school-required documentation (time logs, journals, evaluations)
- Represent the school and program with integrity and pride