

## Culinary Services Student Leader Class

### Key Course Objectives

1. Develop skills as a student leader through course assignments and OULE.
2. Learn safety and sanitation regulations through Person In Charge Certification.
3. Develop a deeper understanding of how Culinary Services operates.
4. Develop knowledge of leadership concepts to improve current and future job skills

### Learning Outcome Statement

**Adaptability-** Student Leaders will be able to demonstrate resilience in shifting environments

**Interpersonal Communication-** Student leaders will be able to build effective relationships through clear communication and understanding with others by: listening, verbal and non-verbal communication, confidence, empathy and respect.

### Course Description

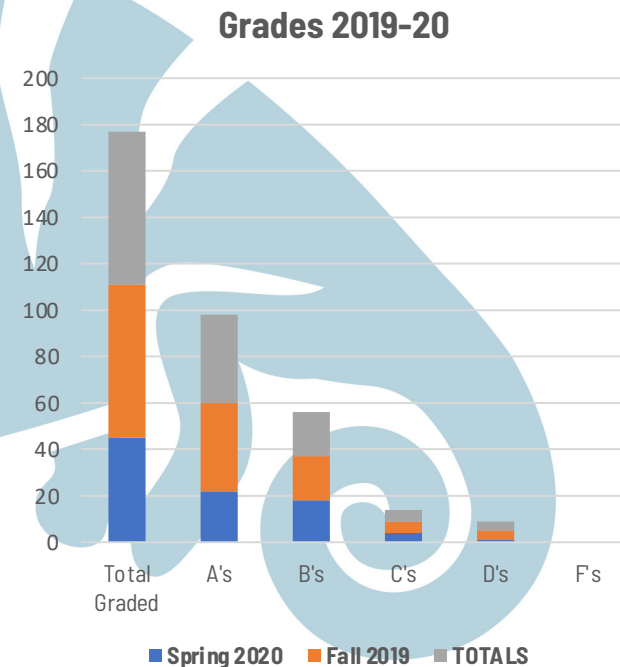
Overview of basic management and leadership concepts as they relate to the successful operation of a business. Students must be accepted as a Culinary Services student leader trainee.

### Assignments

These assignments, projects and tests will provide evidence that students have mastered the learning outcomes.

1. 200-word paper on implementing safety into your workplace
2. Person In Charge Certification Test
3. 200-word paper on positively impacting customer service
4. 450-word reflection paper on CLDC lectures
5. Semester project- Complete 1 of the skills in OULE Program
6. Final exam

### Course Grades



This chart represents the course grades from Fall 2019 to the present.

### What Might Change?

1. Improvement on the student leadership experience they may use in their careers.
2. Student leaders gain skills offered through OULE.
3. Better understanding of the support network and services available to students by DOSA.
4. Person In Charge Certification ensures student leaders have the knowledge to serve and keep food safe.
5. Course content discusses the DOSA Strategic Plan helping student leaders to understand how it fits with the overall academic mission.