

### **Course Description**

#### **FSS2950L | Culinary Competition | 3.00 credits**

This advanced course will strengthen the student's ability to utilize various culinary methods learned in prerequisite courses. The student will learn about the American Culinary Federation certification tests, guidelines and competitions. In addition, students will utilize their skills by participating in on site and recorded demonstrations. The class will reinforce and develop timing, teamwork and menu development. Prerequisites: FSS1200, 1202C, 1204C, 1242C, 1248C

### **Course Competencies:**

**Competency 1:** The student will refine highly marketable teamwork, critical thinking, and communications skills by:

1. Developing media broadcasting strategies and planning techniques
2. Creating personal blogs to broadcast the demonstrations and competition media materials
3. Demonstrating skill and use of computers and marketing skills by promoting competitions, guest chef demonstrations, and industry expert lecture series
4. Demonstrating the benefits of publicity and public relations
5. Identifying sales techniques used by the culinary industry

**Competency 2:** The student will use state-of-the-art digital marketing techniques by:

1. Participating in digitally recorded demonstrations for broadcast through the MDC audio-visual system viewed by students, staff, and the public
2. Participating in the production of student media portfolios
3. Participating in the technical production of webcast, pod-cast, and real-time internet global conferencing services utilized by the school
4. Maintaining the School of Culinary Arts interactive website

**Competency 3:** The student will use industry-standard culinary competition criteria by:

1. Participating in culinary competitions scheduled by the college, such as high school demonstrations, high visibility public events, and other public relations functions
2. Competing for a position on the MDC International School of Culinary Arts competition team and in nationally recognized American Culinary Federation culinary salons
3. Competing in intramural culinary arts competitions with other private and public culinary schools

### **Learning Outcomes:**

- Communicate effectively using listening, speaking, reading, and writing skills
- Use computer and emerging technologies effectively
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information