

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: CUL 290 Credits: 3

Course Title: Coordinated Internship in Culinary Management

Course Description :

Provides supervised, on-the-job training in selected business, industrial, or service firms coordinated by the college. Prerequisite: program head approval. Laboratory 15 hours per week. 3 credits

General Course Purpose:

The general goal is to prepare students for actual employment in their chosen professions by enabling them to practice principles and skills learned during prior classroom instruction and to observe and participate in actual situations occurring in the field.

Course Prerequisites/Corequisites:

the instructor and execute them;

s résumés and portfolios, to assist with

od service establishment that covers back-
es.

es
spitality operations

industry

al duties for a food service establishment