

**J. Sargeant Reynolds Community College  
Course Content Summary**

**Course Prefix and Number:** HRI 290

**Credits:** 3

**Course Title:** Coordinated Internship in Pastry Arts

**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.

**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 and Co-requisites:**

Prerequisite: program head approval

**Student Learning Outcomes:**

Upon completing the course, the student will be able to

- a. Demonstrate skills requisite for providing hospitality services in a hotel, food service establishment, or institution;