

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

Course Prefix and Number: HRI 190 **Credits:** 1

Course Title: Exploratory Internship for Foodservice

Course Description: Provides supervised, on-the-job training in selected business, industrial, or service firms coordinated by the college culinary program. Prerequisite: program head approval. Laboratory 5 .

Course Prerequisites and Co-requisites:

none

Student Learning Outcomes:

Upon completing the course, the student will be able to

- Demonstrate skills requisite for providing food services in a hotel, food service establishment, or institution;
- Translate theory and principle into application and practice;
- Interact with clientele, management, supervision, and line staff employed in food operations;
- Exhibit appropriate behaviors that enable the student to participate effectively in activities of a food service operation;
- Clarify career goals based upon experiences in real settings;
- Design objectives that meet entry level career goals with the instructor and execute them;
- Prepare industry required documents, such as résumés and portfolios, to assist with employment; and
- Participate on a rotation basis throughout a food service establishment that cover off-house duties.

Major Topics to Be Included: Developmental

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