Course Prefix and Number:  HRI 290  
Credits:  3

Course Title: Coordinated Internship in Hospitality Management

Course Description: Provides supervised on-the-job training in selected business, industrial, or service firms coordinated by the college. Prerequisite: Program head approval is required for enrollment in this course. Laboratory 15 hours per week.

General Course Purpose: The general goal is to prepare the student for actual employment in his or her chosen profession by enabling the student to practice principles and skills received during prior classroom instruction, and to observe and participate in actual situations occurring in the field, as a counterpoint to classroom instruction.

Course Prerequisites and Co-requisites:  
Prerequisite: Program head approval is required for enrollment in this course.

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, or institution;  
b. Translate theory and principle into practice;  
c. Interact with clientele, management, supervision, and line staff employed in hospitality operations;  
d. Exhibit behaviors that enable the student to participate effectively in the activities of a hospitality operation; and  
e. Clarify career goals based upon experiences in real settings.

Major Topics to Be Included:  
a. Supervised on-the-job training in hospitality operations, coordinated by the Hospitality Management Program head.

Date Created/Updated (Month, Day, and Year): January 14, 2019