

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

Course Prefix and Number: CUL 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 hours per week. 1 credit

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:

Prerequisite: program head approval

Course Objectives:

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 service operations;
- Exhibit appropriate behaviors that enable the student to participate effectively in the 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 covers back-of-house duties.

Major Topics to be Included:

- Skills demonstration in food services
- Interaction with clientele and employees in food service operations
- Development of career goals
- Preparation for employment in the hospitality industry
- Résumés and portfolios
- Back-of-house duties for a food service establishment

Effective Date/Updated: August 1, 2024