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;
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 effectively participate in the activities of a hospitality operation;
e. Clarify career goals based upon experiences in real settings;
f. Design objectives that meet career goals with the instructor and execute them;
g. Prepare industry required documents, such as résumés and portfolios, to assist with employment; and
h. Participate on a rotation basis throughout a food service establishment that covers back-of-house, front-of-house, and managerial duties.

Major Topics to Be Included:
a. Skills demonstration in hospitality food services
b. Interaction with clientele and employees in hospitality operations
c. Development of career goals
d. Preparation for employment in the hospitality industry
e. Résumés and portfolios
f. Back-of-house, front-of-house, and managerial duties for a food service establishment

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