

Date Prepared:

<sup>1</sup>Initiating  
Division Chair\*

<sup>2</sup>Lead Division Chair \_\_\_\_\_

<sup>3</sup>Division Chair

### COURSE OUTLINE

\_\_\_ New     X Revised

Effective Date: Fall 1998

- 1. **COURSE PREFIX NUMBER:** HRI 290                      **CREDIT HOURS:** 3
- 2. **COURSE TITLE:** Coordinated Internship
- 3. **PREREQUISITES:** Program Head approval is required for enrollment in this course.
- 4. **RATIONALE:** 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.
- 5. **CONTENT:** (Major Headings)
  - a. Supervised on-the-job training in hospitality operations, coordinated by the Hospitality Management Program Head.

6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of 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 effectively participate in the activities of a hospitality operation.
- e. Clarify career goals based upon experiences in real settings.

\*All Division Chairs who will be offering this course must sign. The Division Chair initiating the request must sign in space 1; the Lead Division Chair in space 2, and other Division Chairs will sign in spaces 3 and 4.

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Campus Director                      Date