

Date Prepared: 1 December 1998

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

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

<sup>3</sup>Division Chair

### COURSE OUTLINE

\_\_\_ New     X Revised

Effective Date: Spring 99

1. **COURSE PREFIX NUMBER:** HRI 90                      **CREDIT HOURS:** 5
2. **COURSE TITLE:** Coordinated Internship in Food Service Assisting
3. **PREREQUISITES:** Program Head Approval
4. **RATIONALE:** The general goal is to prepare the student for actual employment as an assistant in food preparation and service at residential, non-commercial or commercial establishments, by enabling the student to practice principles and skills received in the classroom instruction and to observe actual operational situations in the field.
5. **CONTENT:** (Major Headings)
  - a. Supervised, on-the-job training in foodservice establishments coordinated by HRI/DIT faculty.

6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

- a. Apply foodservice and preparation assisting knowledge and skills in a realistic foodservice operation.
- b. Enhance employment opportunity by displaying foodservice and preparation assisting skills and developing relations with internship preceptors.
- c. Interact with clientele, management, and line staff employed in a foodservice operation.
- d. Exhibit behaviors **that** enable the student to effectively participate in the activities of a foodservice 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