



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number	Course Title	Credits
HOS 289	Culinary / Pastry Arts Internship	1
Hours: Lecture/Lab/Other	Co- or Pre-requisite	Implementation Semester & Year
0/400/0	Prerequisites: minimum GPA of 2.0 and completion of 24 credits or permission of program coordinator	Spring 2022

Catalog description:

Application of knowledge acquired from lecture and laboratory instruction to gain relevant on-the-job experience in hospitality working in a facility related to the aspect of industry the student wishes to pursue upon graduation. The intern is supervised by an experienced team member of that worksite and works with the program coordinator in developing goals and evaluating the interns' performance.

General Education Category:
Not GenEd

Course coordinator:
Douglas Fee
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609 570-3447

Required texts & Other materials: No textbook required. Students will be supplied with all the necessary materials by the course instructor. Including evaluation forms, log for hours and internship contract.

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

- 1) Develop realistic awareness of the roles and responsibilities of hospitality employees, supervisors, and management. [Supports ILGs # 1, 9; PLOs # 4, 5]
- 2) Unite theory with practice by performing exercises in a wide range of hospitality related skills in the field [Supports ILGs # 1, 11; PLOs # 4, 7]
- 3) Analyze and assess yourself as a present and future hospitality employee or manager. [Supports ILGs #9, 11 ; PLOs # 7, 8]
- 4) Learn to make a meaningful contribution to your hospitality operation. [Supports ILGs # 11; PLOs # 1, 5, 7]
- 5) Learn to work effectively with persons from various backgrounds, environments, and cultures. [Supports ILGs # 1, 8; PLOs # 4]
- 6) Demonstrate a working knowledge of the skills necessary for success in our industry including career and internship assessment [Supports ILGs # 11; PLOs # 1, 7, 8]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 8. Diversity and Global Perspective: Students will understand the importance of a global perspective and culturally diverse peoples

Institutional Learning Goal 9. Ethical Reasoning and Action. Students will understand ethical frameworks, issues, and situations.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Hotel Restaurant & Institutional Management (PLO)

1. Apply safe and sanitary practices within any food production department compliant with safety regulations
2. Demonstrate an understanding principles of effective human resource management and the supervision of employees.
3. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills;
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs;

Units of study in detail – Unit Student Learning Outcomes:

Unit Internship

Learning Objectives

The student will be able to:

- The minimum field experience requirement is 240 hours, and this requirement must be met to receive a grade. The student seeking an internship position is required to secure the worksite and will inform the program coordinator of their planned work site.
 - under the guidance of a mentor supervisor, learn the daily operations of the operation in the facility to properly perform his/her duties. **[Supports SLOs # 1]**
- Upon securing an internship position, within one week of the semester start date, the student will submit the signed required Internship contract that the course requirements are understood. **[Supports SLOs # 1]**
- Submission of Evaluation #1 after 30 hours and the Final Evaluation upon completion of all required hours. The evaluation should be completed by the interns' immediate supervisor and reviewed with the student. **[Supports SLOs # 1, 2, 3]**
- Student will maintain a weekly internship log, which he/she will submit to the program coordinator for review and grade when the first evaluation is submitted so the interns' responsibilities and progress can be reviewed. Each 40 hours of worksite hours should include a statement of lessons learned, successes and goals for improvement. **[Supports SLOs # 1, 2, 3, 4, 5, 6]**

Evaluation of student learning:

Internship Contract	10%
Employer Evaluation One	10%
Employer Final Evaluation	20%
Work hour submission and Log	60%