

Virginia Western Community College

HRI 290

Coordinated Internship in Hospitality Management

Prerequisites

Course must be completed during the student's final semester in the program.

VCCS Course Description

Supervises on-the-job training in selected business, industrial, or service firms coordinated by the college.

VWCC Discipline Specific Course Description

N/A

Semester Credits: 3

Lecture Hours: 3

Required Materials

Uniform that is required by host site.

Any other materials required by the host site.

Textbook

None

Other Required Materials:

None

VCCS COURSE OUTCOMES

- N/A

Note to Instructors

None

VWCC AND DISCIPLINE SPECIFIC OUTCOMES

At the completion of this course, the student should be able to:

- Work with others in the foodservice/hospitality industry.

- Analyze specific product characteristics, especially their market distribution, quality standards, and other selection factors
- Apply knowledge and skill to all aspects of a hospitality/foodservice establishment.
- Be ready for entry-level positions in foodservice.
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VCCS TOPICAL DESCRIPTIONS

- N/A

VWCC AND DISCIPLINE SPECIFIC TOPICAL DESCRIPTIONS

Week 1	Introduction Assign project Give out contracts
Week 2	Turn in contracts
Week 8	Turn in mid term
Week 15	Turn in final project Evaluation

[TITLE IX STATEMENT](#)

[ADA STATEMENT](#)

