

Virginia Western Community College

HRI 90

Coordinated Internship in Culinary Arts

Prerequisites

HRI 154

VCCS Course Description

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

Credit/practice ratio not to exceed 1:5 hours. May be repeated for credit. Variable hours.
1-5 credits

VWCC Discipline Specific Course Description

Supervises on-the-job training in selected business, industrial or service firms coordinated by the college; to include specifically Dietary Departments in Captive audience situations like hospitals, daycare centers, retirement/healthcare facilities and prisons. This is a Coordinated Internship with very specific requirements. Total 150 hours. 50 hours must be done with a Registered Dietician and 50 hours must be with a CDM or nutritionist, and the rest of the hours spent in foodservice.

Semester Credits: 3

Lecture Hours: 3

On-Job Hours: 150

Required Materials

Uniform required by site. Internship packet.

Textbook

None

Other Required Materials:

As specified by host site.

VCCS COURSE OUTCOMES

- N/A

Note to Instructors

N/A

VWCC AND DISCIPLINE SPECIFIC OUTCOMES

After completion of this internship, student should be able to:

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VCCS TOPICAL DESCRIPTIONS

- [Add VCCS Topical Descriptions Here]

VWCC AND DISCIPLINE SPECIFIC TOPICAL DESCRIPTIONS

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

[TITLE IX STATEMENT](#)

[ADA STATEMENT](#)

