**MOHAWK VALLEY COMMUNITY COLLEGE**

**UTICA AND ROME NY**

**COURSE OUTLINE**

**FS290** Food Service Internship P-9, Cr-3

**COURSE DESCRIPTION:**

Food Service Internship is a course designed to provide the student with on-the-job food

service experience. The course allows the student to gain supervised practical experience

working in a food service setting relating to the students’ area of interest. In addition to

the minimum of 150 hours of field experience for this course, participation in a weekly

seminar is required as a forum to discuss work related situations and problems.

Prerequisite: Matriculated in a Hospitality-related program, 2.5 grade point average, and

42 semester hours of earned credit OR permission of the instructor.

**STUDENT LEARNING OUTCOMES:**

Upon completion of the course, the student should be able to:

1. Present properly written management level reports discussing and/ or providing

representative data.

2. Identify, discuss and propose solutions to current problems in the industry.

3. Identify the specific department/areas of the facility and describe their functions

and relationships.

4. Discuss the transition from textbook theory and classroom/ lab work to practice

under supervision by experienced industry practitioners.

5. Observe and process the working relationships between employees and the

department in which their cooperative learning experience (internship)

predominates, as well as those of other departments.

6. Demonstrate the characteristics of a professional in his/her attitude toward coworkers,

management, and guests.

7. Demonstrate improved work practices through experience in an actual food

service operation.

8. Demonstrate adjustment in the new role: employee rather than student.

9. Demonstrate refinement and expansion of technical and kinesthetic skills learned

in the classroom and laboratory.

10. Identify, discuss and propose solutions to problem situations which are present in

any food service operation.

11. Demonstrate growth in presenting oneself in professional manner: appearance,

habits and performance.

12. Discuss the rationale behind the analysis and possible solutions to work related

problems.

13. Demonstrate the ability to receive and constructively use “work related”

feedback and evaluation.

**Major Topics**

Planning for a practical experience

Analyzing the specific job-related skills in the hospitality industry

Determine the importance of working communications

Managing the different positions within the food and beverage department

Managing the food and beverage department

Managing the front of the house

Managing the back of the house

Determining the working relationships between the positions in the department