

# HM 280 : HOSPITALITY MANAGEMENT INDUSTRY INTERNSHIP

---

## Transcript title

Hospitality Indust. Internship

## Credits

1-6

## Grading mode

Pass/No Pass grades

## Total contact hours

30-180

## Other hours

30-180

## Prerequisites

instructor approval.

## Course Description

Serves as a supervised work experience within the restaurant management / hospitality industry designed to expand career knowledge and experiential confidence while increasing knowledge, speed, timing, organization and ability to execute industry skills on a repetitive basis. Students will receive a diverse work experience that is designed on a systematic rotation of different stations that related to management functions within a restaurant or hospitality industry venue. Students can complete 100% of the experience in competencies that are relevant to the program curriculum, as it is outlined in the course syllabus and internship agreement. The internship is concluded by a final supervisor evaluation. P/NP grading.

## Course learning outcomes

1. Apply diligent management, leadership, and interpersonal skills.
2. Apply thorough customer service skills.
3. Demonstrate proficiency in the use of hospitality industry-specific technologies.
4. Identify and apply rigorous food safety and sanitation practices.
5. Understand and demonstrate business and financial management.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate proficiency in the use of hospitality industry-specific communication.