

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-26-19**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT2900  
Course Title: Culinary/Hospitality Internship Experience  
Pre-requisite(s): Special permission of program chair or co-op director

Catalog Description: Students work in an approved food service operation providing experiences in production, management, purchasing, and hands-on skills and techniques that will reinforce learning.

Credit Hours: 1.0  
Class Hours: 0  
Co-op Hours: 60  
Total Contact Hours: 60

**II. COURSE OBJECTIVES:** *Course will:*

- A. Plan individual learning and performance objectives
- B. Provide appraisal tools for the student's performance and the sites effectiveness

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Assist in the development of their learning and performance objectives at their work site
  - 2. Record daily activities
  - 3. Perform at an acceptable level at their work site
  - 4. Objectively evaluate their work site
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO #6: Career and Life Skills  
Outcome 1: Demonstrate choices that reflect personal responsibility in one's academic, civic, social, and vocational/professional life.

**IV. CONTENT/TOPICAL OUTLINE** (*course outline may provide more detailed information*)

- A. Secure an approved work site
- B. Establish objectives
- C. Keep daily time and activity diary/blog

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): None
- B. Other Resources:
  - 1. Online websites/audiovisuals
  - 2. Class presentations
  - 3. Computer with internet access

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A. Methods of presentation typically include a combination of the following:
  - 1. Lecture, Lab work
  - 2. Power Point, Handouts
  - 3. Videos
  - 4. Class Discussion/Presentations/Small Group Work

**VII. METHODS OF EVALUATION**

**A.** Methods of evaluation typically include a combination of the following:

**1.** Diary/Hours works

**2.** Paperwork

**B.** SCC STANDARD GRADING SCALE POLICY:

A+ 95-100 C+ 75-79

A 90-94 C 70-74

B+ 85-89 D+ 65-69

B 80-84 D 60-64

F Below 60

**VIII. SPECIFIC COURSE REQUIREMENTS:**

**A.** Successful completion of all exams, projects and additional assignments.

**B.** A grade of 70% (C) or better needed in degree programs.