

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

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.