

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: CUL 90 **Credits:** 5

Course Title: Coordinated Internship in Food Service

Course Description:

Supervised on-the-job training in selected business, industrial, or service firms coordinated by the college. Student applies and refines skills learned in coursework in a professional setting with faculty and staff guidance. Laboratory 25 hours. Total 25 hours per week. 5 credits

General Course Purpose:

This course has the student apply their developing skill-sets in work-based learning at determined business partners' locations, focused on training and providing direct experience in the food service industry. Students will orientate and align their skills with the standards of expectations of the business they are placed.

Course Prerequisites/Corequisites:

Prerequisite CUL 80

Course Objectives:

Upon completing the course, the student will be able to:

- Apply appropriate interpersonal skills, communication, and function under supervision.
- Apply professionalism through being punctual, dependable, and proper uniform.
- Demonstrate hygiene, safety, and sanitation that meets Virginia Department of Health standards when working, including during food preparation and throughout flow of food.
- Apply proper usage of a variety of tools, knives, and other related tools and equipment.
- Apply and assess repetitive skills, receive correction and reinforcement and adjustment.
- Apply time management and mise en place skills towards assigned tasks and deadlines.
- Work in actual workplace environments in extreme heat and/or cold.
- Monitor food temperatures, as required by health code and business practices.
- Demonstrates ability to read and follow method of production on recipes.
- Demonstrates ability to properly prepare fruits, vegetables, and other food products
- Applies proper cleaning and sanitizing related to ware washing and other cleaning duties.
- Meet industry standards of physical requirements including: able to lift 15 lbs continuously, and lift/move up to 50 pounds by oneself frequently, sit, stoop, kneel, crouch, walk, stand for extended periods of time, use hands repetitively with fine motor function, stress management.
- Apply skills in internship search and paperwork, interviewing, and professional readiness.
- Practices following written and verbal food service instructions/procedures/responsibilities.

Major Topics to be Included:

- Work-based learning and related skills

- Communication and terminology
- Equipment usage, cleaning, safety, and sanitation
- Health Code requirements
- Physical demands of the industry
- Production of food following safety and sanitation requirements for sale

Effective Date/Updated: August 1, 2024