

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2903

Course Title

Internship

Catalog Description

This course provides an opportunity for students to obtain practical work experience towards the end of a students' degree track in the culinary, baking, and/or hospitality workforce through a 10-week (summer) or 16-week (spring, fall) internship program at a desired foodservice establishment. This course encompasses a supervised work experience which provides the opportunity to make practical application of the knowledge and skills attained through a degree track specific to students' individual goals. An internship begins with predetermined learning outcomes that allows for the utmost opportunity to engage, network, and work within the food community through focused, student-driven service projects. The internship requires 240 verified work hours.

Prerequisites

FDST 1023, FDST 1033, FSDT 1043, FDST 1013, FDST 1603

Credit Hours

3 credit hours

Contact hours

240 hours of on-the-job training

Load hours

3 load hours

Semesters Offered

Fall, Spring & Summer

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Perform individualized work duties specific in culinary, baking, and/or hospitality
- Analyze workflow of employees and evaluate workflow systems and kitchen equipment
- Review, revise, and/or develop a job description and work flow of employees
- Assist in the management of inventory and the steps to order, purchase, and receive food

- according to regulatory and budgetary requirements
- Illustrate the flow of food from receiving to distribution
- Participate in meetings with clients, vendors, or associates
- Identify areas of weakness in food safety and sanitation practices within establishment
- Conduct food safety and sanitation training/education to employees
- Identify sustainable practices demonstrated within establishment
- Develop or revise a sustainability initiative within establishment
- Analyze cash flow, invoices, and profit and loss statements
- Calculate cost per meal
- Determine markup percentages from unit cost and selling price
- Exemplify leadership skills
- Expand student network
- Develop, organize, and manage a business venture with host supervisor (optional)

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Cost Control
- Entrepreneurship
- Food Safety
- Professionalism
- Food Systems
- Applied Techniques

Learning activities

- Perform individualized practice under host site supervisor
- Participate in weekly reflections
- Reflect on individual growth from supervisor evaluations
- Create/revise a job description and work flow for one position
- Create a flow of food diagram from receiving to distribution
- Account for inventory
- Participate in a supervised meeting with a client, vendor, or associate
- Conduct a food safety and sanitation in-service education activity
- Develop or revise a sustainability initiative
- Create a profit and loss statement
- Calculate cost per serving of one menu item
- Calculate markup percentage of one menu item
- Manage, delegate, or assist in food preparation
- Initiate leadership in area of focus

Assessments

- Weekly Journals
- Mid-term Supervisor Evaluation, Virtual Site Visit
- Final Supervisor Evaluation
- Final Student Evaluation
- Logged Hours (240 required)
- Final Portfolio (job description and work flow of one position, flow of food diagram from

receiving to distribution, summary of one meeting with client, vendor, or associate, food safety and sanitation in-service education, summary of one sustainability initiative developed/revised for department, P&L statement, cost per meal/markup percentage, summary of skills learned throughout internship, summary of leadership skills gained and personal growth acquired, pictures of plating, recipes, and/or workspace)

Grading Guidelines

Grading Scale / Course Evaluation Methods A=90-100, B=80-89.9, C= 0-79.9, D=60-69.9, F=0-59.9

Revised

April 21, 2022