

Montgomery County Community College  
HOS 297  
Cooperative Internship in Hospitality Management  
3-3-0

**COURSE DESCRIPTION:**

This is a work-experience course in which the student is required to work a minimum of 200 hours in a college-approved tourism and hospitality position in the student's area of specialization. The position may be paid or unpaid.

**REQUISITES:**

*Previous Course Requirements*

THM 111 Introduction to Hospitality Management

CUL 114/THM 114 Food and Beverage Operations

*Concurrent Course Requirements*

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Explain how the theory and principles of hospitality best practices apply in a specific organization, particularly in the student's area of interest.	Hands-on experience in an approved hospitality industry position mentoring by the employer and the faculty member participation in internship related discussions.	A written report by the student evaluating the work experience evaluation of blackboard discussion entries.
2. Practice skills consistent with industry best practices.	Hands-on experience in an approved hospitality industry position mentoring by the employer and the faculty member participation in internship related discussions.	A written report by the student evaluating the work experience evaluation of blackboard discussion entries.
3. Describe how a specific hospitality organization is structured and functions.	Hands-on experience in an approved hospitality industry position mentoring by the employer and the faculty member participation in internship related discussions.	A written report by the student evaluating the work experience evaluation of blackboard discussion entries.
4. Evaluate the importance	Hands-on experience in an	A written report by the

of clear and concise communications within hospitality industry organizations.	approved hospitality industry position mentoring by the employer and the faculty member participation in internship related discussions.	student evaluating the work experience evaluation of blackboard discussion entries.
5. Create a professional portfolio that exhibits academic success and industry experience.	Hands-on experience in an approved hospitality industry position mentoring by the employer and the faculty member participation in internship related discussions.	A written report by the student evaluating the work experience evaluation of blackboard discussion entries.

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Associate Vice President of Academic Affairs. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria*.

#### SEQUENCE OF TOPICS:

1. Collaboration with Faculty, Coordinator, and Employer, Establishment of Specific Individualized Student Cooperative Internship Objectives.
2. Theory and Principles of Tourism and Hospitality Management as Applicable to the Selected Internship.
3. Professional Employee Roles and Functions Experienced During the Selected Internship.
4. Tourism and Hospitality Operation Structure and Function Experienced During the Selected Internship.
5. The Role and Importance of Clear and Concise Communications within Organizations and During the Selected Internship.
6. Employment Requirements in the Tourism and Hospitality Industry.
7. Tourism and Hospitality Industry Career Opportunities.
8. Creating the Professional Portfolio.

#### Learning Materials:

Professional hospitality management policies, procedures, forms, software, equipment and facilities; Blackboard.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

#### COURSE APPROVAL:

Prepared by: Debra Hunt

Date: 9/23/2015

VPAA/Provost or designee Compliance Verification:

Victoria L. Bastecki-Perez, Ed.D.

Date: 2/22/2015

Revised by: Debbie Dalrymple  
VPAA/Provost or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D.

Date: 12/17/2017

Date: 1/9/2018

Revised by: Shawn Murray  
VPAA/Provost or designee Compliance Verification:

Date: 12/8/2018

Date: 2/25/2019



Revised by: Shawn Murray

Date: 1/7/2025

VPAA or designee Compliance Verification:

Date: 1/7/2025



*This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.*