

HOS 297  
Cooperative Internship in Hospitality Management  
3-0-15

**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*

HOS 111 Introduction to Hospitality Management

CUL 114/HOS 114 Food and Beverage Operations

HOS 170 Tourism and Hospitality Sales

HOS 251 Principles of Tourism, Hotel, and Casino Management

*Previous or Concurrent Course Requirements*

None

**COURSE COMMENT(S):**

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.

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
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 of clear and concise communications within hospitality industry organizations.	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.
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: Date: 2/22/2015  
 Victoria L. Bastecki-Perez, Ed.D.

Revised by: Debbie Dalrymple Date: 12/17/2017

VPAA/Provost or designee Compliance Verification: Date: 1/9/2018  
 Victoria L. Bastecki-Perez, Ed.D.

Revised by: Shawn Murray Date: 12/8/2018

VPAA/Provost or designee Compliance Verification: Date: 2/25/2019



*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.*