

Common Course Outline for: Hospitality Management Internship (HSMA 2096)**A. Course Description**

1. Number of credits: 4
2. Lecture hours per week: 4
Lab hours per week: None
3. Prerequisites: None
4. Co-requisites: HSMA 1103 and faculty approval
5. MnTC Goals: None

To give the student a broader understanding of hospitality and business instruction through practical application in a hospitality environment. The second internship emphasizes supervisory and management skill development.

B. Date last reviewed: May, 2016**C. Course Learning Outcomes**

Upon successful completion of the course, the student will be able to:

1. Develop marketable skills and functional information, which is demanded in the hospitality industry for management positions.
2. Gain insight into specific hospitality occupations and an awareness of these occupational areas.
3. Develop pride, self-confidence and practice good workmanship and professionalism.
4. Increase learning, improve personal qualities of neatness, politeness, courtesy, and concern for others.
5. Possess occupational information associated with employment in the hospitality industry and be able to communicate, train and develop employees.
6. Demonstrate the traits of a superior worker; be able to work without supervision; understand and work with management problems, and be able to work out solutions in cooperation with fellow employees.
7. Form and follow a code of ethics governing all hospitality business activities.
8. Understand problems facing guests and contribute to their solution.
9. Improve skills in order to qualify for promotion, thereby realizing ones management potential in the hospitality industry.

E. Methods for Assessing Student Learning

Discussion assignments and supervisor assessments

F. Special Information: None