

CULA290N : Culinary Internship

An approved uniform and knife set are required at the start of the program.

This hands-on culinary internship is a supervised work experience at hotels, restaurants, country clubs, and catering operations. A weekly journal, written assignments, and meeting with a supervisor are required components of the internship experience. The internship requires students to complete 160 hours of the internship by the end of the semester in which the internship is offered. A cumulative grade point average of 3.0 in Culinary Arts classes as well as a 2.0 in General Education electives are required.

Class Hours 1

Lab Hours 8 **Credits** 3

Prerequisites

Completion of all catalog-listed courses for the first three semesters in the Culinary Arts Program and approval of the Program Coordinator.