

# Course Abstract

*If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.*

*To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.*

## **Course ID and Name: HCD 204 – Seminar and Cooperative Work Experience**

### **Department:**

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

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**Prerequisites:** HCD 101, HCD 102, and HCD 108 or written permission of the department chairperson and Counseling and Career Services Office.

**Co-requisites:** none

**Course Description:** A critical review and analysis of operations, materials and equipment based on current reports in trade journals and periodicals. Discussion of employment experiences in industry. The influence of menu and clientele on preparation and functions of management in the food and lodging industry. One lecture hour a week on campus and minimum of 180-hours a semester on related work experience.

### **General Education Status:**

**Credits:** 3.0

**Lecture Hours:** 1.0 a week

**Lab Hours:** 0

### **Learning Outcomes:**

Upon successful completion of the course, students will be able to

1. conduct a critical review and analysis of operations, materials, and equipment of the hospitality industry.
2. identify the influence menu and clientele on preparation and functions of management in the hospitality industry.

### **Course Content Areas:**

Work experience in the hospitality industry that will develop practical workplace skills.