

**Family and Consumer Sciences Food Service  
Business and Industry Internship  
Hospitality and Tourism Cluster**

**Name and Description of Project:**

The Family and Consumer Sciences Food Service Business and Industry Internship is a two (2) week (80 hour) on the job training where the Instructor will be trained extensively in all areas in a food service establishment. Teachers will rotate through various stations within the business including front and back of house, service and management. Knowledge and information gained from these experiences will be used to prepare lessons and activities to help students understand age appropriate activities for all age levels.

**Major Activities:**

Business and Industry Internship-A two (2) week (80) hour training in 1 or 2 food service establishments. Teachers who are not currently ServSafe certified must complete certification as part of the internship.

**Performance Indicator:**

Skill Attainment with certification

**Measurement:**

The success of this project will be measured by the number of teachers who successfully complete the internship program and through placement of students in post-secondary education or in the workplace.

**Professional Development:**

Professional conference attendance as well as attendance at ACE training for all Culinary Arts and Food Production Management and Services teachers

**Instructional Materials/Supplies:**

Stipend paid to teachers on non-contracted days for teacher training or substitute pay during the school year.

Registration fees, travel, lodging, and meals as needed for related professional development conference attendance

**Equipment:**

Possible with justification