



UNIVERSITI TEKNOLOGI MARA

HTF681: INDUSTRIAL INTERNSHIP

Course Name (English)	INDUSTRIAL INTERNSHIP APPROVED
Course Code	HTF681
MQF Credit	8
Course Description	<p>This course is designed to provide exposure to the students in the foodservice industry especially to Matriculation and STPM students. In this course, students will be located in various foodservice organizations throughout Malaysia ranging from hospital/medical centre, college foodservice, fast food restaurants, airline foodservice, industrial foodservice and foodservice outlet in hotels. Duration of the practical training attachment will be 3 months during their long semester holidays. Students will be attached in various departments within the organization. Throughout the practical training period, an appointed officer in the organization will supervise students and supervision will also be conducted by the faculty members to ensure trainings are within the academic requirement. Students are expected to gain maximum experience from the organization purposely to prepare students' capability both in theory and skill management. At the end of the practical training session, students are expected to present a report.</p>
Transferable Skills	practical skills
Teaching Methodologies	Industrial Training
CLO	<p>CLO1 Adapt systematic foodservice operational skills in foodservice organisation CLO2 Demonstrate work ethics, values and professionalism according to the foodservice industry practices CLO3 Adhere to entrepreneurial skills in foodservice organization. CLO4 Integrate organizational leadership and supervising skill at the attached organization.</p>
Pre-Requisite Courses	No course recommendations
Reading List	This Course does not have any book resources
Article/Paper List	This Course does not have any article/paper resources
Other References	This Course does not have any other resources