

College of Food Innovation & Technology (CFIT) Courses

CFIT2699 College of Food Innovation & Technology Intermediate Internship

Students enrolled in the College of Food Innovation & Technology Intermediate Internship engage in experiential learning to integrate knowledge and skills learned in the classroom within a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen professional field/industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations within the food industry. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 2) have completed all freshman lab courses, and 3) successful completion of FSM1165.

Offered at Charlotte, Providence

3-12 Semester Credits

CFIT2799 College of Food Innovation & Technology Intermediate Internship

Students enrolled in the College of Food Innovation & Technology Intermediate Internship engage in experiential learning to integrate knowledge and skills learned in the classroom within a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to make connections within their chosen professional field/industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations within the food industry. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness.

Prerequisite(s): To be eligible for this internship, students must: 1) maintain a cumulative GPA of 2.0 2) have completed all freshman lab courses, and 3) successful completion of FSM1165 or FSM1185.

Offered at Charlotte, Online, Providence

3-12 Semester Credits

CFIT4799 College of Food Innovation & Technology Advanced Internship

Students enrolled in the College of Food Innovation & Technology Advanced Internship engage in experiential learning to integrate knowledge and theory learned in the classroom with practical application and skills development in a professional setting. Through the internship, students gain valuable applied experience and have the opportunity to leverage connections within their chosen field/industry. Additionally, students gain firsthand experience with the challenges, nuances and everyday expectations associated with a variety of functions within the food industry. Through the internship and reflective assignments, students gain greater insight regarding their own career-readiness and what is required for success within their chosen profession.

Prerequisite(s): To be eligible for this internship, students must have completed FSM1165, maintained a cumulative GPA of 2.0 and have completed 90 hours of course work.

Offered at Charlotte, Online, Providence

3-12 Semester Credits