HOSPITALITY - BACK OF HOUSE STUDENT INTERNSHIP SKILLS LIST Provo School District

This list is designed to help you obtain considerable information during your internship period. The column on the left will designate various procedures used in your internship you have been assigned. When you observe a procedure, record the date and have your mentor or sponsor initial the square. There is a lot to see and learn. Be sure to ask your mentor to show you as much as he/she can.

PROCEDURE OR SKILL	DATE INITIAL	DATE INITIAL	DATE INITIAL
MAINTAIN AND REPAIR EQUIPMENT			
Assess equipment damages			
2. Perform equipment repair			
Arrange for equipment repair			
Schedule regular equipment maintenance			
5. Implement equipment schedule			
6.			
7.			
CLEAN AND MAINTAIN COMMON AREAS			
8. Walk through facilities			
Prioritize work duties			
10. Follow cleaning schedule			
11. Assess and report physical damage			
12. Develop cleaning schedule			
13. Forecast cleaning needs			
14.			
15.			
CLEAN ROOMS			
16. Plan work day per assignment			
17. Load cart			
18. Strip room			
19. Clean bathroom			
20. Make bed			

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21. Clean surfaces		
22. Inventory room		
23. Vacuum carpeting		
24. Inspect room		
25. Replenish supplies		
26. Dump dirty linen and trash		
27. Perform deep cleaning		
28.		
29.		
PROVIDE FOOD AND BEVERAGE SERVICES		
30. Take room service orders/arrange payment		
31. Deliver room service		
32. Pick up room service trays		
33. Restock food and beverage supplies		
34. Follow banquet contract		
35. Schedule employees per business		
36. Set-up banquets		
37. Inspect banquet set-ups		
38. Serve banquet events		
39. Tear down banquets		
40. Complete and distribute Captain's report		
41.		
42.		
OPERATE LAUNDRY		
43. Sort laundry		
44. Pre-treat laundry		
45. Load washing machines		
46. Dry laundry		
47. Fold/iron laundry		
48. Distribute clean linens		
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