National Kaohsiung University of Hospitality and Tourism

New Internship Partner Application Form

Company Name					
Address					
Responsible Person			Position		
Contact Person			Dept./Position		
Tel			Fax		
E - mail		_			
Reasons for					
Recommendation				(Completed by	NKUHT faculty members)
Note:					
1. Internship partners s	shall possess qualified licer	nses and provide l	lawful salary and l	benefits.	
2. The terms of contract	ets between internship part	tners and interns s	hould be in accord	dance with applic	able local laws.
	l agree to the rules above a			• •	
· ·	tel business registration ce	• •	•		
•	ction and basic information				
• •	s provided: Internship allo		(excluding an	v and all honus ar	nd expenses)
·	•	<u> </u>		y und un conds u	и опрепаса)
_	 □ Offering leaves and holidays in accordance with applicable local laws □ Labor insurance provided □ Health insurance provided □ Accommodation provided 				
☐ Internship Milestones and Timeframe (Appendix 1), training courses					
□ New Internship Partner Evaluation Form (Appendix 2)					
1 New Internship i c	ittici Evaluation i oriii (71	ppendix 2)			
Department (Institute)	□Agree to submit application	ation to Internship	Commission for	approval (please	attach meeting minutes)
Off-Campus Internship	□Disagree due to lack of	f principles and sta	andards of industr	y-sponsored coop	peration
Supervision Team					
Recommended by	Chair of Dept.	Dean of Colle	ege Interns	ship Section	R&D Office

Form completed on: YYYY

MM

DD

Note:

- 1. This application was adopted by the 186th Internship Commission meeting on January 20, 2021.
- 2. Regarding the procedures, please refer to Appendix 3, SOP for Addition of Internship Partners.
- 3. Please submit all required information to: Internship Section, No. 1, Songhe Rd., Xiaogang Dist., Kaohsiung City 81271, Taiwan.

Internship Milestones and Timeframe

Department	Position	Internship Milestones (list)	Three Stages	Timeframe
			1st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	
			1st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	
			1st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	
			1st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	
			1st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	
			1st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	
			1 st Stage: Learning Stage	
			2 nd Stage: Warming-up Stage	
			3 rd Stage: Mastery Stage	

Note: Companies are required to provide detailed information to avoid rejection and to be in compliance with the internship policy stipulated by the Ministry of Education.

- 1. Department: e.g., guest relations, room service, food & beverage, kitchen, etc.
- 2. Position: e.g., room attendant or cleaner under the Room Service Department.
- 3. Internship Milestones: Please list detailed information regarding the planning and objectives of the internship program for each job position.
- 4. Stages: There will be three stages, namely, 1st stage: learning stage; 2nd stage: warming-up stage; and 3rd stage: mastery stage.
- 5. Timeframe: Please set a timeframe for each stage according to your plan. (e.g., three months for firststage; three months for second stage; and six months for third stage, total 12 months)

National Kaohsiung University of Hospitality and Tourism

Appendix 2

New Internship Partner Evaluation Form

Industry No.		Company Name		
Category	Item	Key Points of Evaluation	Self- Evaluation by Company	Evaluation by Recommending Unit of NKUHT
1. Organizational System:0-30	Organizational Operation	 Appropriate delegation of tasks for each department according to plan Sound operation of each department 		
	2. HR Management	 Appropriate management, friendly and courteous staff Sound HR system 		
	3. Salary and Benefits	 Sound staff training system Sound staff promotion system Comprehensive staff benefits system Sound staff insurance system 		
2. Sanitation and Safety Facilities: 0-30	Lighting and Ventilation	 Standards-compliant and well-maintained lighting Good ventilation Good air pollution preventive measures 		
	2. Safety Management	 Clean working environment with clear indications Complete and well-maintained firefighting equipment Provision of firefighting training in accordance with regulations All facilities and machinery equipment are equipped with safety protection devices Availability of infirmary 		
	3. Sanitation Management	 Environment sanitation Workplace sanitation 		
3. Corresponding Measures	Internship Training Program	 Understanding of internship partnership program Sound training program 		
for Internship Partnership: 0-30	2. Recreational Activities	 Good recreational facilities Provision of recreational activities or outings 		
V-30	3. Skills Training and Tutoring	 Availability of designated personnel responsible for training and tutoring Tutors possess professional knowledge and enthusiasm Tutors have participated in professional training courses 		

4. Other Qualifications: 0-10		 Great desire to cooperate in internship programs Company responsible person and HR supervisor agree with the concept of internship partnership Possibility of hiring student interns upon expiry of internship 	
Total: 0-10	0		

Evaluation Result by NKUHT	□ Qualified(points) □ Disqualified(points)				
Recommended by	Chair of Dept.		Dean of College		

Note:

Company which earns 70 or more points is qualified. Company must conduct a self-evaluation according to this evaluation form and provide relevant supporting documents to the cooperation school as base of evaluation.

(—) Comments about the company by NKUHT's interviewer:
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(二)Please provide a detailed explanation of how the internship program designed by the
industry partner is aligned with the curriculum of the department. Clearly indicate the
corresponding courses for each internship division. For example: Room Attendant – corresponding to the departmental course 'Housekeeping Operations'.

National Kaohsiung University of Hospitality and Tourism SOP

Appendix 3

SOP for Addition of Internship Partners

