

Master Syllabus

HMT 1105 - Introduction to the Hospitality & Tourism Industry

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0

Lecture Hrs: 2.0

Prerequisite(s): DEV 0035

Date Revised: October 2016

Course Description:

This course will provide an overview of the Hospitality and Tourism Industry. Topics include in-depth views of the restaurant and culinary industry, lodging industry, meeting and events, tourism, casinos, cruise-lines and more. Hospitality Interactive simulation, My Hospitality Lab, and service scenarios will provide an experience of fun socialistic learning. Successful students of this course will receive a Hospitality Reception and Service Specialist short term certificate.

General Education Outcomes:

- Computer Literacy Competency
- Information Literacy Competency
- Oral Communication Competency

Course Outcomes:

Tourism Industry

List and describe aspects of the tourism industry ranging from airlines/cruiselines to casinos/world class attractions and career positions from flight attendants/cruise directors to croupiers/casino managers.

Assessment Method: Exit and other interviews
Performance Criteria:

Students will interview a currently employed hospitality professional and submit a written assignment 4-6 pages in length, 12 font times new roman based on the interview at 70% accuracy or above

Assessment Method: Locally developed exams
Performance Criteria:

Students will take a test within 1 hour at a 70% or above accuracy level.

Restaurant Industry

List and describe aspects of the restaurant industry ranging from Quick Service Restaurants to Fine Dining Establishments and career positions within culinary from cooks-executive chefs to cake decorators-master bakers.

Assessment Method: Exit and other interviews
Performance Criteria:

Students will interview a currently employed hospitality professional and submit a written assignment 4-6 pages in length, 12 font times new roman based on the interview at 70% accuracy or above

Assessment Method: Locally developed exams
Performance Criteria:

Students will take a test within 1 hour at a 70% or above accuracy level.

Lodging Industry

List and describe aspects of the lodging industry ranging from limited service to full service establishments and career positions from guest service associates to general managers.

Assessment Method: Exit and other interviews
Performance Criteria:

Students will interview a currently employed hospitality professional and submit a written assignment 4-6 pages in length, 12 font times new roman based on the interview at 70% accuracy or above

Assessment Method: Locally developed exams
Performance Criteria:

Students will take a test within 1 hour at a 70% or above accuracy level.

Meeting and Events

List and describe aspects of the meeting and events industry ranging from small meetings to trade shows/expositions and career positions from set up to event managers.

Assessment Method: Exit and other interviews
Performance Criteria:

Students will interview a currently employed hospitality professional and submit a written assignment 4-6 pages in length, 12 font times new roman based on the interview at 70% accuracy or above

Assessment Method: Locally developed exams
Performance Criteria:

Students will take a test within 1 hour at a 70% or above accuracy level.

Outline:

Career Options within Hospitality and Tourism

Meeting and Event Planning

Lodging

Tourism

Restaurant

Culinary Arts