

Master Syllabus

HMT 1137 - Hospitality Industry Computer Systems

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0

Lecture Hrs: 2.0

Prerequisite(s): HMT 1105 AND BIS 1120

Date Revised: February 2014

Course Description:

Students will learn about computer-based property management systems, involving both front- and back-of-the-house operations. The course is designed to show the inter-related computer functions of an entire full-service lodging property with departments such as food and beverage service outlets, sales, front office, etc.

General Education Outcomes:

- ❑ Oral Communication
- ❑ Written Communication
- ❑ Critical Thinking/Problem Solving
- ❑ Values/Citizenship/Community
- ❑ Computer Literacy

Course Outcomes:

Analyze Yield Management

Analyze and conclude the different advantages of using yield management software as it pertains to sales analysis, profit, pre-costing, post-costing, menu management, and back office accounting applications.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% accuracy or above

Assessment Method: Oral examination

Performance Criteria: Score 70% accuracy or above

Food and Beverage Service Automation

Describe advances in food and beverage automation, including sophisticated input devices, POS systems and microcomputer interfaces, integrated food and beverage service software, forecasting applications software, and catering software packages.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% accuracy or above

Assessment Method: Oral examination

Performance Criteria: Score 70% accuracy or above

Property Management System

Design a comprehensive property management system (PMS) for a Full Service Luxury Hotel.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% accuracy or above

Assessment Method: Oral examination

Performance Criteria: Score 70% accuracy or above

Software Applications

Perform basic functions on the PMS computer system within the Tartan Terrance Restaurant by producing electronic spreadsheets for inventory, work schedules, shift demand, and menu analysis.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% accuracy or above

Assessment Method: Simulations

Performance Criteria: Score 70% accuracy or above

Outline:

The Property Management System (PMS)
Software Application and PMS Modules
Food and Beverage Service Automation
Yield Management Software