

Introduction to Hospitality Management- College of Health and Human Services
HMD 171 – 700/780 (46217 & 46218)
Web

Instructor info:

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Student meetings by appointments only

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Course Materials:

Introduction to Hospitality Management (5th edition)

ISBN: 978-0-13-415190-8

Course Description:

Introduction to the Hospitality Industry. Topics covered will include: lodging, beverages, restaurants, managed services, tourism, recreation, attractions, gaming, leadership, management.

Prerequisite: None

Course Objectives:

This course is designed to help CHHS students:

1. Analyze the various components of the hospitality industry (i.e. hotel, restaurant and/or tourism).
2. Discuss consumer needs in the hospitality/tourism industry and the services required to fulfill these needs.
3. Discuss current events, issues and trends that the hospitality/tourism industries encounter in today's society.
4. Describe the operational and management structure for various types of hospitality/tourism facilities.
5. Discuss basic management concepts and provide an opportunity for students to formulate a managerial frame of reference for the hospitality/tourism industry.
6. Discuss career paths and professional challenges and characteristics of the hospitality/tourism industry.
7. Describe the interrelationship of travel, tourism and the hospitality industry.
8. Discuss the concept of service management from both a consumer and business perspective.

Student Expectations:

1. Please become familiar with Blackboard and how to use it. If you have difficulties with using Blackboard please contact the Help Desk (270-745-7000) for assistance. At the Blackboard log-in site, there are phone numbers and email addressed to use for any help needed, including how to upload assignments, and how to discussion board, how to down load the Respondus LockDown Browser, etc. If you are on campus, most computer labs have someone available who can help you with these questions as well.
2. Be prepared for technology problems, as THEY WILL OCCUR!!! It is imperative that students NOT wait until the last possible time to upload assignments or take quizzes. Waiting until the last minute and then having a technology issue IS NOT a valid reason to receive an extension on homework assignments or discussion boards. ALWAYS MAKE A BACK UP COPY OF YOUR WORK.
3. Completion of course assignments, article reviews, readings, tests and quizzes.
4. Respectful attitude to class members and instructor.
5. All assignments are to be uploaded to Blackboard each Friday by 11:59pm.
6. All quizzes are to be completed each Friday by 11:59pm
7. All tests are to be completed by 11:59pm for each Friday a test is due.

Amended 7/29/2016

8. Students will be held responsible for the required reading from the text and other sources. If you do not do the reading, you will not be successful in earning a good grade.
9. No late work or extension on test/quizzes will be given. See #2.
10. I expect proper grammar, spelling and sentence structure in all written assignments. If you are unsure, please utilize the services of The Writing Center on campus or online or have someone proofread your writing before submitting for a grade.
11. All assignments MUST be work processed in Microsoft Word and saved as a .doc or .docx. Assignments submitted in a form other than .doc, .docx will not be graded.
12. We will be using the MyHospitalityLab website with this course. You will be expected to have a code and be involved with the website.
13. It will be important for you to check your Toppermail account. It is the only email address I will use to send class related information. You should check it as least ONCE a day, if not more.

Student Accessibility Resource Center (SARC):

In compliance with university policy, students with disabilities who require academic and/or auxiliary accommodations for this course must contact the Office for Student Disability Services in Downing University Center, A-200. 270-745-5004.

Plagiarism:

See Student Handbook for more details.

The definition of Plagiarism is “Copying another person’s work (in any form, including images, web pages, textbooks, etc., without giving credit.” Please be careful that you indicate which words are yours and which words are the other person’s by means of quotation marks. “As a rule of thumb, do not copy more than three consecutive words and rephrase any ideas into your own words.”

Point System:

Article Reviews There will be 5 different articles you will be expected to review over the course of the semester.	125
MyHospitalityLab Assignments There will be 8 different assignments you will be expected to complete over the course of the semester.	125
Chapter Quizzes There will be 14 different quizzes you will be expected to complete over the course of the semester, typically one each week (there is one week where there are two).	150
Tests There will be 4 different tests you will be expected to complete over the course of the semester. You will be tested over Part I, Part II, Part III, and Part IV. Tests will be 100 points each.	400
Industry Interest Powerpoint (Final) This will be your final. It will be a PowerPoint presentation that will cover one of the three areas of hospitality: Hotels, Restaurants, or Tourism.	200
Total	1000

Grade distribution:

A = 1000 – 900
 B = 899 – 800
 C = 799 – 700
 D = 699 – 600
 F = 599 or lower

I reserve the right to amend this syllabus as needed