

STATEWIDE COURSE SYLLABUS
Hospitality Management and Operations 1

Instructor:

Teacher's Name:

Teacher Room Number:

Phone :

Fax:

Email:

Webpage:

Hours Available:

Career Cluster: Hospitality and Tourism

CIP Code: 520904

Course Number and Title: 5476 Hospitality Management and Operations 1

Course Description:

Hospitality Management and Operations 1 is designed to provide foundation information and experiences within the hospitality and tourism industry. The units in this course consist of career exploration, professionalism, safety, security, and environmental management and an in depth look into the hospitality and tourism segments. Students will have opportunities to participate in shadowing, mentoring, and other experiences that expose them to the hospitality industry. Integration of a student organization, Family Careers, and Community Leaders of America (FCCLA), or DECA greatly enhances this curriculum.

Grade Level:

Carnegie Units:

(Regulation 43-232: High School Credit - A school may award one unit of credit for an academic standards-based course that requires a minimum of 120 hours of instruction.)

Prerequisite:

National Assessment/Credential:

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South Carolina State Standards and Indicators

Unit 1: Topic: B. HOSPITALITY AND TOURISM CAREERS

Amount of Time:

State Standard:

B1. Examine the hospitality and tourism industry.

Indicators:

1. Describe the evolution of the hospitality industry.
2. Explain the concept of “hospitality.”
3. Identify the segments of the hospitality industry.
4. Assess the impact of technology on the hospitality industry.
5. Identify trends in the hospitality industry.
6. Explain how diverse cultures and special needs affect the hospitality industry.

Amount of Time:

State Standard:

B2. Analyze career opportunities in hospitality and tourism.

Indicators:

1. Compare roles and functions of individuals in the industry.
2. Determine factors that affect goal and decision making.
3. Summarize training and education requirements for career preparation.
4. Incorporate individual career objective into the career portfolio.
5. Identify essential skills necessary for successful employment.
6. Assess the benefits of professional and student organization involvement.

Unit 2: Topic: C. PROFESSIONALISM

Amount of Time:

State Standard:

C1. Analyze personal characteristics and attitudes that lead to professionalism.

Indicators:

1. Illustrate professional dress and grooming for employment.
2. Demonstrate the verbal, nonverbal, and written communication skills needed in a hospitality setting.
3. Explain verbal and written conflict resolution techniques.
4. Demonstrate professional and ethical behavior on the job.

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Unit 3: Topic: D. SAFETY, SECURITY AND THE ENVIRONMENT

Amount of Time:

State Standard:

D1. Evaluate professional safety, security, and environmental practices.

Indicators:

1. Explain safety and sanitation standards as they relate to different settings.
2. Identify industry regulatory codes (OSHA and DHEC).
3. Interpret labor laws as related to the hospitality and tourism industry.
4. Evaluate responses to various guest safety and security issues.
5. Select the appropriate response in an emergency.
6. Investigate health issues related to the hospitality and tourism industry.

Unit 4: Topic: E. HOSPITALITY AND TOURISM SEGMENTS

Amount of Time:

State Standard:

E1. Analyze the four segments associated with the hospitality and tourism industry.

Indicators:

1. Identify the four segments.
2. Demonstrate practices and skills involved in lodging occupations.
3. Examine food and beverage operations in the hospitality industry.
4. Analyze impacts of travel and tourism to the economy.
5. Compare the operations of recreation, amusement, and attractions.

Course Outline

	Unit/Lesson	Textbook Chapter		Unit/Lesson	Textbook Chapter
Week 1			Week 10		
Week 2			Week 11		
Week 3			Week 12		
Week 4			Week 13		
Week 5			Week 14		
Week 6			Week 15		

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Week 7			Week 16		
Week 8			Week 17		
Week 9			Week 18		

Academic Alignments:

Course content is aligned with the following academic subject areas:

English Language Arts	Health and Safety Education	Technology
Earth Science	Elementary Algebra	Physics
Economics	Geometry	Biology
Chemistry	Intermediate Algebra	Data Analysis
US Government	Precalculus	US History

Textbook(s):

Evaluation and Grading:

1. Grading System:

2. Grading Scale:

A = 100 - 93

B = 92 - 85

C = 84 - 77

D = 76 - 70

F = 69 - below

Make-up Policy and Extra Help:

Supplies Needed:

Classroom Expectations:

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Classroom Procedures:

Student Organization:

Collaborative Partnerships:

Advisory Council: The advisory council meets two times per year, once during the fall semester and once during the spring semester. All parents are invited to join our advisory council. Please contact me if you are interested.

Business/Community Connections: Businesses and community representatives are invited to serve on our advisory council. We encourage our local businesses and community representatives **to** provide speakers, field trip opportunities, donations, and other resources to support students in the school to work transition.

Dual Credit/Articulation Opportunities (Transition Strategies for Middle School):

Service Learning Projects:

Extended Learning Opportunities:

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21st Century Skills

http://www.p21.org/index.php?option=com_content&task=view&id=254&Itemid=120

The elements listed below are 21st Century Student Outcomes representing skills, knowledge and expertise students should master to succeed in work and life in the 21st century. These elements are incorporated throughout the course content.

<p>Core Subjects and 21st Century Themes</p> <ul style="list-style-type: none"> • English, Reading or Language Arts • World Languages • Arts • Mathematics • Economics • Science • Geography • History • Government and Civics 	<p>Learning and Innovation Skills</p> <ul style="list-style-type: none"> • Creativity and Innovation Think Creatively Work Creatively with Others Implement Innovations • Critical Thinking and Problem Solving Reason Effectively Use Systems Thinking Make Judgments and Decisions Solve Problems • Communication and Collaboration Communicate Clearly Collaborate with Others
<p>Information, Media and Technology Skills</p> <ul style="list-style-type: none"> • Information Literacy Access and Evaluate Information Use and Manage Information • Media Literacy Analyze Media Create Media Products • ICT Literacy Apply Technology Effectively 	<p>Life and Career Skills</p> <ul style="list-style-type: none"> • Flexibility and Adaptability Adapt to Change Be Flexible • Initiative and Self-Direction Manage Goals and Time Work Independently Be Self-directed Learners • Social and Cross-Cultural Skills Interact Effectively with Others Work Effectively in Diverse Teams • Productivity and Accountability Manage Projects Produce Results • Leadership and Responsibility Guide and Lead Others Be Responsible to Others

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CHECKLIST

Please check each item you have read and understand:

Syllabus Categories	Parent	Student
Course Description		
Unit Topics/Course Standards/Indicators		
National Assessments		
Course Outline		
Academic Alignments		
Textbook		
Evaluation and Grading		
Make-up Policy and Extra Help		
Supplies Needed		
Classroom Expectations		
Classroom Procedures		
Student Organization		
Collaborative Partnerships		
Dual Credit and Articulation Opportunities		
Service Learning Projects		
Extended Learning Opportunities		
21 st Century Skills		

If you have any questions refer to the contact information on page one. Your signature below verifies that you have read, understand, and agree with the contents of this syllabus.

Student Signature: _____ Date: _____

Student Printed Name: _____

Parent Signature: _____ Date: _____

Parent Printed Name: _____