



# EFFECTIVE: SEPTEMBER 2004 CURRICULUM GUIDELINES

A. Division: **Instruction** Effective Date: **September 2004**

B. Department / Program Area: **Commerce & Business Admin. Hotel & Restaurant Management** Revision  New Course

If Revision, Section(s) **C, J**

Revised:

Date of Previous Revision: **2002-09**

Date of Current Revision: **2004-09**

C: **HORM 2250** D: **Hospitality Information Systems and CRASE/CHASE** E: **3**

Subject & Course No.	Descriptive Title	Semester Credits
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<b>F:</b> Calendar Description: <b>This course introduces students to computer-based information systems for food and beverage operations and hotel management. Several industry-specific software packages will be featured, which will emphasize management of the process from point-of-sale information gathering to management reporting. Cornell University: Hotel or Restaurant Simulation will be used.</b>		
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<b>G:</b> Allocation of Contact Hours to Type of Instruction / Learning Settings  Primary Methods of Instructional Delivery and/or Learning Settings:  <b>Lectures and Seminars</b>  Number of Contact Hours: (per week / semester for each descriptor)  <b>Lecture: 2 Hours</b> <b>Seminar: 2 Hours</b> <b>Total: 4 Hours</b>  Number of Weeks per Semester:  <b>15 Weeks X 4 Hours per Week = 60 Hours</b>	<b>H:</b> Course Prerequisites:  <b>I:</b> Course Corequisites:  <b>Nil</b>  <b>J:</b> Course for which this Course is a Prerequisite  <b>HORM 2450</b>  <b>K:</b> Maximum Class Size:  <b>35</b>
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**L:** PLEASE INDICATE:

	Non-Credit
X	College Credit Non-Transfer
	College Credit Transfer:

SEE BC TRANSFER GUIDE FOR TRANSFER DETAILS ([www.bccat.bc.ca](http://www.bccat.bc.ca))

<p><b>M:</b> Course Objectives / Learning Outcomes</p> <p>The student will be able to:</p> <ol style="list-style-type: none"> <li>1. demonstrate competency by completing assignments using selected computer software applications commonly used in the hospitality industry;</li> <li>2. discuss the changing role of technology and the benefits of computer applications in the hospitality industry;</li> <li>3. describe the five categories of software programs commonly used in the hospitality industry: accounting, inventory, word processing, spreadsheets and databases;</li> <li>4. prepare a menu using a word processing or desktop publishing program;</li> <li>5. create, store, modify and print and computer-generated flexible budgets using a spreadsheet program;</li> <li>6. make effective management decisions using the Cornell University hotel or restaurant computer simulation.</li> </ol>										
<p><b>N:</b> Course Content:</p> <ol style="list-style-type: none"> <li>1.1 Command structure of the food and beverage software.</li> <li>1.2 Organization of information on the software.</li> <li>1.3 File linkages.</li> <li>1.4 Report formats and options.</li> <li>2.1 Command structure of the hotel management software.</li> <li>2.2 Organization of information on the software.</li> <li>2.3 File linkages.</li> <li>2.4 Report formats and options.</li> </ol>										
<p><b>O:</b> Methods of Instruction</p> <p>The course will combine lecture, demonstration and discussion formats. Laboratory time will be devoted to tutorial and group learning.</p>										
<p><b>P:</b> Textbooks and Materials to be Purchased by Students</p> <p>n/a</p> <p>Software handout materials.</p>										
<p><b>Q:</b> Means of Assessment</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Assignments</td> <td style="text-align: right;">30%</td> </tr> <tr> <td>Mid-term examination</td> <td style="text-align: right;">20%</td> </tr> <tr> <td>Project</td> <td style="text-align: right;">20%</td> </tr> <tr> <td>Final examination</td> <td style="text-align: right;"><u>30%</u></td> </tr> <tr> <td></td> <td style="text-align: right;"><u>100%</u></td> </tr> </table> <p>STUDENTS MUST COMPLETE <u>ALL</u> COMPONENTS OF THE COURSE TO OBTAIN CREDIT FOR THE COURSE.</p>	Assignments	30%	Mid-term examination	20%	Project	20%	Final examination	<u>30%</u>		<u>100%</u>
Assignments	30%									
Mid-term examination	20%									
Project	20%									
Final examination	<u>30%</u>									
	<u>100%</u>									

**R:** Prior Learning Assessment and Recognition: specify whether course is open for PLAR

No

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Course Designer(s): **Mark Elliott**

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Education Council / Curriculum Committee Representative

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Dean / Director: **Rosilyn G. Coulson**

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Registrar: **Trish Angus**

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**Date: September 2004**