



EFFECTIVE: SEPTEMBER 2010 CURRICULUM GUIDELINES

A. Division: **Education** Effective Date: **September 2010**

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

If Revision, Section(s) Revised: **A, D**

Date of Previous Revision: **September 2004**

Date of Current Revision: **May 2010**

C: **HORM 2450** **D:** **In-Bound Thai Exchange** **E:** **3**

Subject & Course No.	Descriptive Title	Semester Credits						
F: Calendar Description:								
<p>This course emphasizes the practical application of food service theory through experience in public dining rooms. Students will gain experience in serving, cashiering, hosting, bartending and food preparation. Students may also gain experience in the accommodations sector in front desk assistance, guest services and housekeeping.</p>								
<p>G: Allocation of Contact Hours to Type of Instruction / Learning Settings</p> <p>Primary Methods of Instructional Delivery and/or Learning Settings:</p> <p>Practicum</p> <p>Number of Contact Hours: (per week / semester for each descriptor)</p> <p>6 Hours per Week</p> <p>Number of Weeks per Semester:</p> <p>15 Weeks X 6 Hours per Week = 90 Hours</p>	H: Course Prerequisites:							
	Nil							
	I: Course Corequisites:							
	Nil							
J: Course for which this Course is a Prerequisite								
Nil								
K: Maximum Class Size:								
35								
L: PLEASE INDICATE:								
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40px; border: 1px solid black; text-align: center;"><input type="checkbox"/></td> <td>Non-Credit</td> </tr> <tr> <td style="border: 1px solid black; text-align: center;"><input checked="" type="checkbox"/></td> <td>College Credit Non-Transfer</td> </tr> <tr> <td style="border: 1px solid black; text-align: center;"><input type="checkbox"/></td> <td>College Credit Transfer:</td> </tr> </table>			<input type="checkbox"/>	Non-Credit	<input checked="" type="checkbox"/>	College Credit Non-Transfer	<input type="checkbox"/>	College Credit Transfer:
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SEE BC TRANSFER GUIDE FOR TRANSFER DETAILS (www.bctransferguide.ca)								

<p>M: Course Objectives / Learning Outcomes</p> <p>The student will be able to:</p> <ol style="list-style-type: none"> 1. practice theories taught in the classroom and reflect on the theory and practice; 2. acquire technical skills; 3. develop management skills and learn to manage customers in a proactive manner; 4. gain employment experience and increase their competitive position when applying for a permanent position; 5. gain insight into the occupation of their choice through meaningful experiences; 6. become professionally socialized and learn behaviours typical of and appropriate to the profession; 7. apply conceptual theory related to guest service in a practical setting; 8. become familiar with experiences related to the process of seeking employment; 9. develop a sense of responsibility required in the business world; 10. establish linkages to the business and industry community. 								
<p>N: Course Content:</p> <ol style="list-style-type: none"> 1. During the first month of Term 1, Year 1, each student will receive a “Career Passport of Hospitality and Tourism Experience” in which practical industry work experience will be recorded. The objective of recording work experience is to ensure that each student has a minimum of 500 hours of proven work experience in the industry prior to graduation. Some credit may be given for work experience prior to registering at Douglas College. 2. Practice in the following areas of dining room operations: <ol style="list-style-type: none"> a) Serving b) Cashiering c) Hosting – greeting and problem-solving d) Bartending e) Food preparation 								
<p>O: Methods of Instruction</p> <p>Students will meet periodically with their faculty advisor to discuss progress, problems and the term report.</p>								
<p>P: Textbooks and Materials to be Purchased by Students</p> <p>None.</p>								
<p>Q: Means of Assessment</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Term reports</td> <td style="text-align: right;">40%</td> </tr> <tr> <td>Supervisor’s evaluations</td> <td style="text-align: right;">30%</td> </tr> <tr> <td>Instructor’s evaluations</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>	Term reports	40%	Supervisor’s evaluations	30%	Instructor’s evaluations	<u>30%</u>		<u>100%</u>
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Supervisor’s evaluations	30%							
Instructor’s evaluations	<u>30%</u>							
	<u>100%</u>							
<p>R: Prior Learning Assessment and Recognition: specify whether course is open for PLAR</p>								

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

Education Council / Curriculum Committee Representative

Dean / Director: **Robert Buller**

Registrar: **Ted James**