



A: Division: **INSTRUCTIONAL** Date: **MARCH 1998**  
 B: Faculty: **COMMERCE AND BUSINESS ADMINISTRATION** New Course:  
 Program: **HOTEL AND RESTAURANT MANAGEMENT** Revision of Course Information form: **MARCH 1996**

C: HORM 450 D: PRACTICUM E: 3  
 Subject & Course No. Descriptive Title Semester Credit

F: Calendar Description: 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.	Summary of Revisions:  1998-03 Section H
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G: Type of instruction: Hrs per week

Lecture:	Hrs.
Laboratory:	Hrs.
Seminar:	Hrs.
Clinical Experience:	Hrs.
Field Experience:	Hrs.
Practicum:	6 Hrs.
Shop:	Hrs.
Studio:	Hrs.
Student Directed Learning:	Hrs.
Other (Specify)	
Total:	6 Hrs.
Semeter Total (6x15 wks):	90 Hrs.

H: Course Prerequisites:  
**NIL**

I: Course Corequisites:  
**nil**

J: Course for which this Course is a Prerequisite:  
**nil**

K: Maximum Class Size:  
**35**

L: College Credit Transfer   
 College Credit Non-Transfer   
 Non-Credit

M: Transfer Credit: Requested:   
 Granted:

Specify Course Equivalents or Unassigned Credit as appropriate:

BCOU  
 SFU  
 UBC  
 UNBC  
 UVIC  
 Other:

Course Designer(s): S. Rowe

Dean: J. Sator

Vice-President, Instruction: J. McKendry

Registrar: P. Angus

**N: TEXTBOOKS AND MATERIALS TO BE PURCHASED BY STUDENTS**

None

**O: COURSE OBJECTIVES**

The student will be able to:

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: COURSE CONTENT**

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:
- A. Serving
  - B. Cashiering
  - C. Hosting - Greeting and problem solving
  - D. Bartending
  - E. Food Preparation

**Q: METHOD OF INSTRUCTION**

Students will meet periodically with their faculty advisor to discuss progress, problems and the term report.

**R: COURSE EVALUATION**

Term Reports	40%
Supervisor's Evaluations	30%
Instructor's Evaluations	<u>30%</u>
	<u>100%</u>

**STUDENTS MUST COMPLETE ALL COMPONENTS OF THE COURSE TO OBTAIN CREDIT FOR THE COURSE.**

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