## Course Outline – Fall 2018

<table>
<thead>
<tr>
<th>Course No:</th>
<th>HOS-120</th>
<th>Course Title:</th>
<th>Introduction to Hospitality</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lecture:</td>
<td>03 hr.</td>
<td>Length:</td>
<td>14 Sessions</td>
</tr>
<tr>
<td>Laboratory:</td>
<td>None</td>
<td>Credits:</td>
<td>03</td>
</tr>
<tr>
<td>Prerequisites:</td>
<td>None</td>
<td>Co-requisites:</td>
<td>None</td>
</tr>
<tr>
<td>Last Revised:</td>
<td>Fall 2018 (C. dePagnier)</td>
<td>Division:</td>
<td>Business &amp; STEM</td>
</tr>
</tbody>
</table>

### Course Description
This course introduces students to the largest industry in the world—the hospitality industry. It includes an overview of lodging, foodservice, institutions, tourism and travel, hospitality service, marketing, related allied fields, hospitality law, and human relations.

### Course Instructor:
Christopher P. dePagnier, CHE  
Phone: (609) 586-4800 EX: 3476  
E-mail: depagnic@mccc.edu  
Office: BS 117

### Text:
No text required

### Method of Instruction
A combination of lecture and discussion will be employed. Discussion topics shall come from the text, lecture notes, and/or from sources of instructor’s discretion.

### Professionalism
Students are expected to be courteous both verbally and in demonstrated behavior. Undignified behavior will not be permitted. Sexual harassment of any fellow student will not be tolerated. Students should make every attempt to attend all class sessions. Students should try to arrive on time and stay until the end of class unless they have notified the instructor prior to leaving early. There may be times when individual students are unavoidably late for class, or must leave early; in these cases students should choose a seat near the room entrance. Once class session has begun, students should refrain from leaving the room and re-entering unless it is an emergency. Students who miss class are still responsible for all material covered, for announcements made, and for acquiring any materials that may have been distributed in class. It is important for students to stay focused on class discussions. For this reason, only one person at a time should be speaking. Side conversations are distracting for surrounding students and the instructor.
Attendance / Lateness – Students who have three (03) or more unexcused absences will be withdrawn from this course, or will be failed if the third absence occurs after the withdraw deadline. In addition, four (04) late arrivals (five minutes after class begins) will be considered as one (01) absence.

Method of Evaluation – Student performance evaluation is based upon the following criteria:

I. Five (05) Progress Tests:
   a) Test 1: Units 1 – 3
   b) Test 2: Units 4 – 6
   c) Test 3: Units 7 – 9
   d) Test 4: Unit 10
   e) Test 5: Units 11 – 14

II. Restaurant Review Project

III. Hospitality Icon Project

Grade Scale:

100% - 93% = A
92% - 90% = A-
89% - 87% = B+
86% - 83% = B
82% - 80% = B-
79% - 77% = C+
76% - 70% = C
69% - 60% = D
59% - 0% = F

Restaurant Review Project – Each student shall choose a restaurant, write a review, and present their findings to the instructor and their fellow classmates. Submitted work must be typed, double-spaced, printed in 12-point font, and no less than four (04) full pages in length. Restaurants chosen by students for their projects must be approved by the instructor. Students shall submit their restaurant choices by the fifth (5th) week of the semester. Please see the HOS 120 – Research Projects Grade Sheet for applicable rubric. This project may be written in the first person.

Hospitality Icon Project – Each student shall choose a hospitality icon (someone who has been instrumental to the advancement of the hospitality industry), and present their findings to the instructor and their fellow classmates. Submitted work must be typed, double-spaced, printed in 12-point font, cited and referenced, and no less than four (04) full pages in length. Hospitality icons chosen by students for their projects must be approved by the instructor. Students shall submit their icon choices by the fifth (5th) week of the semester. Please see the HOS 120 – Research Projects Grade Sheet for applicable rubric. This project may not be written in the first person.

Reasonable Accommodations for Students with Documented Disabilities – Mercer County Community College is committed to supporting all students in their academic and co-curricular endeavors. Each semester, a significant number of students document disabilities, which may require learning, sight, hearing, manual, speech, or mobility accommodations to ensure access to academic and co-curricular activities. The college provides services and reasonable accommodations to all students who need and have a legal entitlement to such accommodations. For more information regarding accommodations, you may visit the Office of Academic Support Services in LB 218, or contact the office at (609) 570-3422 / stinsona@mccc.edu.
Academic Integrity Statement – Mercer County Community College is committed to Academic Integrity – the honest, fair, and continuing pursuit of knowledge, free from fraud or deception. This implies that students are expected to be responsible for their own work, and that faculty members will take reasonable precautions to prevent the opportunity for academic dishonesty.

The college recognizes the following general categories of violations of Academic Integrity, with representative examples of each. Academic Integrity is violated whenever a student:

a) Uses or obtains unauthorized assistance in any academic work.
   - Copying from another student’s exam.
   - Using notes, books, or aids of any kind during an exam when prohibited.
   - Stealing an exam or possessing a stolen copy of an exam.

b) Gives fraudulent assistance to another student.
   - Completing an academic activity or taking an exam for someone else.
   - Giving answers to or sharing answers with another student during an exam.
   - Sharing answers during an exam by using a system of signals.

c) Knowingly represents the work of others as his/her own, or represents previously completed academic work as current.
   - Submitting a paper or other academic work for credit, which includes words, ideas, data, or creative work of others without acknowledging the source.
   - Using another author’s words without enclosing them in quotation marks, without paraphrasing them, or without citing the source appropriately.
   - Presenting another individual’s work as one’s own.
   - Submitting the same paper or academic assignment to another class without the permission of the instructor.

d) Fabricates data in support of an academic assignment.
   - Falsifying bibliographic entries.
   - Submitting any academic assignment, which contains falsified or fabricated data or results.

e) Inappropriately, or unethically, uses technological means to gain academic advantage.
   - Inappropriate or unethical acquisition of material via the Internet.
   - Using hidden devices for communication during an exam.

Each instructor is authorized to establish specific guidelines consistent with this policy.

Consequences for violations of Academic Integrity – For a single violation, the faculty member will determine the course of action to be followed. This may include assigning a lower grade on the assignment, assigning a lower final course grade, failing the student in the course, or other penalty appropriate to the violation. In all cases, the instructor shall notify the Chairperson of the Academic Standards Committee of the violation, and the penalty, imposed.

When two (or more) violations of Academic Integrity are reported on a student, the Academic Standards Committee may impose disciplinary penalties beyond those imposed by the course instructors. The student shall have the right to a hearing before the Academic Standards Committee or a designated subcommittee thereof.

Appeals – The student has the right to appeal the decision of the instructor, or the Academic Standards Committee. Judicial procedures governing violations of Academic Integrity are contained in the Student Handbook.
**Week 1**
- Syllabus Review
- Restaurant Review Project Review
- Hospitality Icon Project Review
- **Unit 1: Dimensions of the Hospitality Industry – A Career Overview**

**Week 2**
- **Unit 2: Hospitality Foundations – Early Development of the Hospitality Industry**

**Week 3**
- **Unit 3: The Hospitality Industry in the United States – The Twentieth Century**

**Week 4**
- **Unit 4: Dimensions of Food and Beverage**
- **Test 1 – Units 1-3**

**Week 5**
- **Unit 5: Food and Beverage Facilities**
- **Due: Research Topics**

**Week 6**
- **Unit 6: Food and Beverage Operations**

**Week 7**
- **Unit 7: Dimensions of Lodging**
- **Test 2 – Units 4-6**

**Week 8**
- **Unit 8: Lodging Facilities**
- **Unit 9: Lodging Operations**

**Week 9**
- **Unit 10: Hospitality Operations Management**
- **Test 3 – Units 7-9**

**Week 10**
**Unit 11: Dimensions of Travel and Tourism**
- **Test 4 – Unit 10**

**Week 11**
- **Unit 12: Travel Services**
- **Unit 13: Recreation, Entertainment, and Other Tourism Attractions**
- **Unit 14: Hospitality and Tourism Tomorrow – An Issues Overview**
Week 12 –
- Review for project presentations
- **Test 5** – Units 11 - 14

Week 13 –
- **Due:** Restaurant Review Projects

Week 14 –
- **Due:** Hospitality Icon Projects

The instructor reserves the right to amend this syllabus as necessary during the course of the semester due to class cancellations, class needs, etc. Unless otherwise announced, the class activities listed above will be carried out in accordance with this syllabus.