Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
Change credit hours from 3 credit hours (fixed) to 2 credit hours.

What is the rationale for the proposed change(s)?
When the semester plan for 4800 (560 lecture) and 4800 (552) were completed, 3 credits were allocated to the lecture and 1 credit to the lab. This does not accurately reflect the credit hours that the lab utilizes and puts more focus on the lecture over the lab. The plan that we have for these courses now is a more equal relationship for learning objectives in both lab and lecture. Because of this we want to change the 4800 to 2 credit hours and 4810 to 2 credit hours. Students who still need to take the class are already required to take both courses concurrently and the total number of credit hours has not changed. The advising sheets will be updated with the change of credit hours, the overall total of the concurrent course would remain the same as well as the program credit hour total.

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
a. Little to no programmatic implications. These courses are required to be taken concurrently and the total number of credit hours remains the same between the courses. Other programs that use these courses have been updated of the potential change but this will not negatively impact our program or theirs as the total number of credit hours between the two courses remains the same.

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area          Consumer Sci: Hospitality Mgt
Fiscal Unit/Academic Org                    Dept Of Consumer Sciences - D1255
College/Academic Group                      Education & Human Ecology
Level/Career                                Undergraduate
Course Number/Catalog                       4800
Course Title                                Hotel Systems
Transcript Abbreviation                     Hotel Systems
Course Description                         An examination of the lodging firm as an operating entity, including structure, management strategies, functional departments, related financial reports and revenue management.

Semester Credit Hours/Units
Previous Value                               Fixed: 2

Offering Information

Length Of Course                             14 Week, 7 Week, 4 Week (May Session), 12 Week (May + Summer)
Flexibly Scheduled Course                    Never
Does any section of this course have a distance education component?  No
Grading Basis                                Letter Grade
Repeatable                                   No
Course Components                            Lecture
COURSE CHANGE REQUEST
4800 - Status: PENDING

Grade Roster Component: Lecture
Credit Available by Exam: No
Admission Condition Course: No
Off Campus: Never
Campus of Offering: Columbus

Prerequisites and Exclusions

Prerequisites/Corequisites
Prereq: CSHSPMG 1600 (230) and AcctMIS 310. Concur: CSHSPMG 4810.

Previous Value
Prereq: 1600 (230) and AcctMIS 310. Concur: 4810.

Exclusions
Not open to students with credit for CSHSPMG 560.

Previous Value
Not open to students with credit for 560.

Cross-Listings

Subject/CIP Code
Subject/CIP Code: 52.0901
Subsidy Level: Baccalaureate Course
Intended Rank: Junior, Senior

Quarters to Semesters

Quarters to Semesters
Modified or re-envisioned course that includes substantial parts of the content and learning goals of one or more quarter courses

List the current courses by number and title that are to be subsumed into proposed course
CSHspMg 560: Hotel Systems I: Hotel Operations. Expanded coursework on applying operational understanding through more demonstration of knowledge; increasing use of technology in this sector while improving customer service and communication skills.

Requirement/Elective Designation

Required for this unit's degrees, majors, and/or minors

Course Details

Course goals or learning objectives/outcomes
• To describe the nature of the hotel industry and its growth.
• To define the functional areas of the hotel as an operating system.
• To define the financial system of the hotel as related to hotel performance.
• To identify and analyze hotel operating problems and suggest corrective actions.
• To relate the development of technology as it impacts the lodging industry.
Content Topic List

• Lodging operations as part of the hospitality industry
• Unique ownership and management structures of lodging operations
• Hotel departments and their functions
• Legal issues in lodging operations
• Financial issues in lodging operations
• Challenges to lodging management
• Key concepts in employee selection and training to ensure quality delivery and good customer service
• Future developments in the lodging industry

Attachments

• CS HSPMG 4800 Draft Semester Syllabus.pdf: Syllabus

(Other Supporting Documentation. Owner: Montalto, Catherine P)

Comments

Workflow Information

<table>
<thead>
<tr>
<th>Status</th>
<th>User(s)</th>
<th>Date/Time</th>
<th>Step</th>
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<td>04/18/2012 03:04 PM</td>
<td>Submitted for Approval</td>
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<tr>
<td>Approved</td>
<td>Fox, Jonathan Jay</td>
<td>04/20/2012 06:24 PM</td>
<td>Unit Approval</td>
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<td>Achterberg, Cheryl L</td>
<td>04/20/2012 06:24 PM</td>
<td>College Approval</td>
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<td>Blount, Jackie Marie</td>
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<td></td>
<td>Zircher, Andrew Paul</td>
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Instructor
Betty Kaye
Office: 265C Campbell Hall
Ph: 292-4691
Email: kaye.47@osu.edu
Office Hours: Wednesdays 9:30-11:30AM or by appointment

Teaching Assistant
Hye Yoon Choi
Email: choi.741@osu.edu

Textbooks (REQUIRED)
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VP ISBN 1256309117 (includes Front Office Manager Simulation Access Code)

Accessing the eLearning Portal and FOMS
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Course Goals: This course will introduce students to the rapidly changing hotel segment of the hospitality industry by providing the fundamentals of operations management with targeted resources for management of the front office

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**Rules and Policies**

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This presentation is worth 60 points toward your grade. Points are awarded as follows:

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**Grading scale:**

Final grades will be based on the OSU Standard scheme:

- A 93-100%
- A- 90-92
- B+ 87-89
- B 83-86
- C+ 77-79
- C 73-76
- D+ 67-69
- D 60-66
- F 0-59
Student Conduct and Participation

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