**Term Information**

<table>
<thead>
<tr>
<th>Effective Term</th>
<th>Autumn 2016</th>
</tr>
</thead>
<tbody>
<tr>
<td>Previous Value</td>
<td>Summer 2013</td>
</tr>
</tbody>
</table>

**Course Change Information**

What change is being proposed? (If more than one, what changes are being proposed?)

New prerequisite: Sr standing, or permission of instructor

What is the rationale for the proposed change(s)?

To simplify enrollment in this class and increase numbers.

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)?

No implications.

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**

<table>
<thead>
<tr>
<th>Course Bulletin Listing/Subject Area</th>
<th>Consumer Sci: Hospitality Mgt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiscal Unit/Academic Org</td>
<td>Department of Human Sciences - D1251</td>
</tr>
<tr>
<td>College/Academic Group</td>
<td>Education &amp; Human Ecology</td>
</tr>
<tr>
<td>Level/Career</td>
<td>Graduate, Undergraduate</td>
</tr>
<tr>
<td>Course Number/Catalog</td>
<td>5780</td>
</tr>
<tr>
<td>Course Title</td>
<td>Hospitality Management Advanced Applications</td>
</tr>
<tr>
<td>Transcript Abbreviation</td>
<td>Hsp Mgt Adv App</td>
</tr>
<tr>
<td>Course Description</td>
<td>Advanced hospitality professional course incorporating all principles of hospitality management in the various sectors and unique applications of knowledge learned.</td>
</tr>
<tr>
<td>Semester Credit Hours/Units</td>
<td>Fixed: 3</td>
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</tbody>
</table>

**Offering Information**

<table>
<thead>
<tr>
<th>Length Of Course</th>
<th>14 Week, 7 Week, 4 Week (May Session), 12 Week (May + Summer)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flexibly Scheduled Course</td>
<td>Never</td>
</tr>
<tr>
<td>Does any section of this course have a distance education component?</td>
<td>No</td>
</tr>
<tr>
<td>Grading Basis</td>
<td>Letter Grade</td>
</tr>
<tr>
<td>Repeatable</td>
<td>No</td>
</tr>
<tr>
<td>Course Components</td>
<td>Lecture</td>
</tr>
<tr>
<td>Grade Roster Component</td>
<td>Lecture</td>
</tr>
<tr>
<td>Credit Available by Exam</td>
<td>No</td>
</tr>
<tr>
<td>Admission Condition Course</td>
<td>No</td>
</tr>
<tr>
<td>Off Campus</td>
<td>Never</td>
</tr>
<tr>
<td>Campus of Offering</td>
<td>Columbus</td>
</tr>
</tbody>
</table>

**Prerequisites and Exclusions**
COURSE CHANGE REQUEST
5780 - Status: PENDING

Prerequisites/Corequisites
Prereq: Senior standing, or permission of instructor

Previous Value
Prereq: ConSci 2910 (310) or BusML 3150 (450), or Sr standing, or permission of instructor.

Exclusions

Cross-Listings

Subject/CIP Code

<table>
<thead>
<tr>
<th>Subject/CIP Code</th>
<th>Subsidy Level</th>
<th>Intended Rank</th>
</tr>
</thead>
<tbody>
<tr>
<td>52.0901</td>
<td>Doctoral Course</td>
<td>Senior, Masters</td>
</tr>
</tbody>
</table>

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

Course Details

Course goals or learning objectives/outcomes
• Demonstrate proficiency of hospitality concepts in Food Service Systems; Hotel Systems; Food Production Managements; Food, Beverage, and Labor Cost; through the creation and design of a Hospitality Business

Content Topic List
• Group meetings and reviews on the progress of the business plan
• Development of a hospitality business plan
• Discussion of food and beverage service
• Discussion of hospitality marketing
• Facility design and planning for a hospitality business
• Food and labor management
• Developing a proposal for a hospitality enterprise
• Cost control in hospitality
• Discussion of hotel, travel and tourism options

Attachments
• Syllabus - CSHSPMG - 5780.doc: Existing Syllabus
  (Syllabus. Owner: Bujisic,Milos)

Comments

Workflow Information

<table>
<thead>
<tr>
<th>Status</th>
<th>User(s)</th>
<th>Date/Time</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>Submitted</td>
<td>Bujisic,Milos</td>
<td>02/11/2016 09:15 PM</td>
<td>Submitted for Approval</td>
</tr>
<tr>
<td>Approved</td>
<td>Folden Jr,H Eugene</td>
<td>02/17/2016 02:39 PM</td>
<td>Unit Approval</td>
</tr>
<tr>
<td>Pending Approval</td>
<td>Odum,Sarah A.</td>
<td>02/17/2016 02:39 PM</td>
<td>College Approval</td>
</tr>
</tbody>
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CSHSPMG 5780 – January 6 to April 21, 2014
Hospitality Management Advanced Applications
Spring Semester

Mondays 5:15pm to 8:05pm Campbell Hall 252

Instructor
Chuck Davis
Office: To be determined
Phone: 614-738-5485
Email: davis.4633@osu.edu
Office Hours: To be determined

Textbooks: None Required

Course Goals: This course will explain how to effectively apply the principles of hospitality management utilizing knowledge learned in prior HM classes and the students own hospitality industry experiences.

Course Objectives: Following successful completion of this course, the student should be able to:

1. Explain basic labor laws impacting the hospitality industry
2. Describe various ethical principles related to managing in the hospitality industry
3. Develop and complete their own individual Personal Strategic Plan
4. Recognize how their actions can impact their ability to lead and/or manage in the hospitality industry
5. Apply knowledge learned to identify employers who share their values and expectations

Policies:

1. Attendance: Attendance is a class requirement and attendance will be taken at the end of each class.

   It is your responsibility to contact the instructor in advance of your absence (unless there is a serious reason preventing you). If you miss any class you are responsible for getting class notes and/or handouts from a classmate or on Carmen. Instructor does not respond to individual requests for information presented in class.

2. Electronic Devices: Using cell phones, laptops, tablets, etc., for any reason during class is prohibited. Using such devices should only be used during normal break periods.
3. Missed assignments and/or in-class activities: will not be allowed to be made-up unless PRIOR arrangements have been made with the instructor and a verifiable excuse is provided.

4. Late papers/assignments: will be accepted with one point deducted for each day the assignment is late. Not turning assignments in at the end of class is considered late.

5. Make-up quizzes: will be available with a four-point deduction.

6. Extra credit: opportunities are made available throughout the semester at the discretion of the instructor; no extra credit will be made available to individual students.

Email Etiquette:

1. Please reference the course number in the subject line
2. Please write as expected in any professional correspondence.
3. Email communication should be courteous and respectful in manner and tone.
4. Do not send emails that are curt or demanding.
5. Do not expect an immediate response via email (normally, a response will be sent within two business days). If your email question is sent at the last minute it may not be possible to send you a response before an assignment is due or a test is given.
6. Instructor does not monitor email in evenings or on weekends or holidays

In-class activities and student participation: are important components of this class and attendance is extremely important. Class activities will include case studies, discussion of current events and lectures.

There will be no class on:

- January 20 – Martin Luther King Day
- March 10 – Spring Break
- April 7 – Big Dish Event on 4/9
- April 21 - Autism Event

Quizzes: There will be a total of four (4) quizzes at various times during the term. Each quiz will be worth a total of 20 points each. Quizzes consist of multiple choices, true/false and short answer questions. Quiz answers will be provided in class.

Papers: Students will be required to prepare 8 papers and 1 final paper during the term. All papers are to be submitted at the end of class to receive full credit. Paper topics, formats, and due dates will be provided prior to each assignment.

Special Events: Students are required to sign-up for and work a 6 hour shift at each of the following special events:

1. Big Dish - April 9, 2014 at 5pm (Location: Wexner Center)
2. Autism Event - April 21, 2014 - time TBD (Location: Ivory Room)
Grading:

Attendance - (10 points per class)  
Big Dish participation  
Autism Event  
8 One-page papers - (20 points per paper)  
Quizzes - (4 at 20 points each)  
Final Paper  
TOTAL POINTS  

Grading scale: Final grades will be based on the OSU Standard scheme:
A  93-100%     B+  87-89      C+  77-79      D+  67-69
A-  90-92      B   83-86      C   73-76      D   60-66
     B-  80-82      C-  70-72      E   59% or less

University Classroom Policies:

1. Academic Misconduct: The Ohio State University’s Code of Student Conduct (Section 3335-23-04) defines academic misconduct as: “Any activity that tends to compromise the academic integrity of the University, or subvert the educational process.” Examples of academic misconduct include (but are not limited to) plagiarism, collusion (unauthorized collaboration, copying the work of another student, and possession of unauthorized materials during an exam. Ignorance of the University’s Code of Student Conduct is never considered an excuse for academic misconduct. Please review the Code specifically the sections dealing with this issue.

2. Course Accommodations: Any student who feels s/he may need an accommodation based on the impact of a disability should contact the instructor privately. Please contact the Office for Disability Services in Room 150 Pomerene Hall to coordinate reasonable accommodations.

3. Grievances and Solving Problems: According to University policies, available from the Division of Student Affairs, if you have a problem with this class, you should first speak first with the instructor, then if necessary with the Department Chairperson, College Dean and Provost, in that order. Specific procedures are outlined in Faculty Rule 3335-7-23 which is available from the Office of Student Life, 208 Ohio Union.

4. Statement on Diversity: The Department of Consumer Science affirms the importance and value of diversity in the Student Body. Our programs and curricula reflect our multicultural society and global economy and seek to provide opportunities for students to learn more about person who are different from them. Discrimination against any individual based upon age, color, disability, gender identity or expression, national origin, race, religion, sex, sexual orientation, or veteran status, is prohibited.