

Revised: Fall 2016

HRI 154

Principles of Hospitality Management

COURSE OUTLINE

Prerequisites

NONE

Course Description:

Presents basic understanding of the hospitality industry by tracing the industry's growth and development, reviewing the organization and management of lodging, food, and beverage operations, and focusing on industry opportunities and future trends.

Semester Credits: 3 Lecture Hours: 3 Lab/Recitation Hours: Select Hours

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Course Outcomes

At the completion of this course, the student should be able to:

1. Differentiate between the different aspects of the hospitality industry
2. Understand the culinarian's role in hospitality
3. Understand each component's role in hospitality
4. Understand and exemplify professionalism
5. Demonstrate a positive work ethic
6. Demonstrate conflict resolution skills
7. Demonstrate integrity
8. Demonstrate team work skills
9. Demonstrate diversity awareness
10. Demonstrate effective speaking and listening skills
11. Demonstrate critical thinking and problem solving Skills.
12. Demonstrate healthy behaviors and safety skills
13. Demonstrate time, task and resource management skills
14. Describe the scope of the hospitality industry
15. Identify professional hospitality organizations
16. Identify career opportunities
17. Read industry trade periodicals

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Required Materials:

1. Pen, notebook
2. 2 (preferred) full uniforms, consisting of: Chef Jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, white chef hat, black closed heel and toe, non-skid shoes.

Textbook:

Walker, John R. Introduction to Hospitality Management with My Hospitality Lab, Fourth edition, or current. Upper Saddle River, New Jersey. Prentice - Hall, ISBN # 9780132959940

The following supplementary materials are available:

- 1.
- 2.
- 3.

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Topical Description: (Outline chapters and sections to be covered in the book – may include timeline)

- Week 1 – Chapter 1 – Introducing Hospitality
- Week 2 – Chapter 2 – The Hotel Business
- Week 3 – Labor Day – NO CLASS
- Week 4 – Chapter 4 – Food and Beverage Operations
- Week 5 – Chapter 5 - Beverages
- Week 6 – Chapter 6 – The Restaurant Business
Chapter 7 – Restaurant Operations
- Week 7 – Chapter 9 - Tourism
- Week 8 – Chapter 10 - Recreation, Attractions and Clubs
- Week 9 – Chapter 12 – Meetings, Conventions and Expositions
- Week 10 – Chapter 13 – Special Events
- Week 11 – Chapter 14 – Leadership and Management
- Week 12 – Chapter 15 – Planning
- Week 13 – Chapter 16 – Organizing
- Week 14 – Chapter 17 – Communication and Decision Making
- Week 15 – Chapter 18 – Control
- Week 16 – Final Projects
- Week 17 – Final Exams

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Notes to Instructors

(List information about optional topics, departmental exams, etc)

- 1.
- 2.
- 3.
- 4.

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