

Virginia Western Community College
HRI 154
Principles of Hospitality Management

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/Clinical/Internship Hours: 0

Required Materials**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

Other 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.**

Course Outcomes

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

- Differentiate between the different aspects of the hospitality industry
- Understand the culinarian's role in hospitality
- Understand each component's role in hospitality
- Understand and exemplify professionalism
- Demonstrate a positive work ethic
- Demonstrate conflict resolution skills
- Demonstrate integrity
- Demonstrate team work skills
- Demonstrate diversity awareness
- Demonstrate effective speaking and listening skills
- Demonstrate critical thinking and problem solving skills
- Demonstrate healthy behaviors and safety skills

- Demonstrate time, task and resource management skills
- Describe the scope of the hospitality industry
- Identify professional hospitality organizations
- Identify career opportunities
- Read industry trade periodicals

Topical Description

1. Week 1 – Chapter 1 – Introducing Hospitality
2. Week 2 – Chapter 2 – The Hotel Business
3. Week 3 – Labor Day – NO CLASS
4. Week 4 – Chapter 4 – Food and Beverage Operations
5. Week 5 – Chapter 5 - Beverages
6. Week 6 – Chapter 6 – The Restaurant Business

Chapter 7 – Restaurant Operations

7. Week 7 – Chapter 9 - Tourism
8. Week 8 – Chapter 10 - Recreation, Attractions and Clubs
9. Week 9 – Chapter 12 – Meetings, Conventions and Expositions
10. Week 10 – Chapter 13 – Special Events
11. Week 11 – Chapter 14 – Leadership and Management
12. Week 12 – Chapter 15 – Planning
13. Week 13 – Chapter 16 – Organizing
14. Week 14 – Chapter 17 – Communication and Decision Making
15. Week 15 – Chapter 18 – Control
16. Week 16 – Final Projects
17. Week 17 – Final Exams

Notes to Instructors

- None