



## Syllabus

### HOS 105 Orientation to Hospitality

#### General Information

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**Date**

September 27th, 2017

**Author**

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**Department**

Business

**Course Prefix**

HOS

**Course Number**

105

**Course Title**

Orientation to Hospitality

#### Course Information

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**Credit Hours**

1

**Lecture Contact Hours**

2

**Lab Contact Hours**

0

**Other Contact Hours**

0

**Catalog Description**

This course is designed to expose students to the many career choices available within the hospitality industry. Students in Tourism Management, Food and Beverage Management, Hotel and Resort Management and Culinary Arts will meet together once weekly to explore the many facets of the industry they will study. Students will learn career building skills as well as developing a professional network so vital to the hospitality industry. Students will gain input from guest speakers in addition to the faculty to expand exploration beyond the classroom. Development of professional skills through service learning opportunities as well as industry experience will be emphasized throughout the course.

**Key Assessment**

This course contains a Key Assessment for the programs

**Prerequisites**

None

**Co-requisites**

None

**Grading Scheme**

Pass/Fail

#### First Year Experience/Capstone Designation

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This course is designated as satisfying the outcomes applicable for status as a First Year Experience

#### SUNY General Education

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This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

## FLCC Values

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### Institutional Learning Outcomes Addressed by the Course

Vitality

Inquiry

## Course Learning Outcomes

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### Course Learning Outcomes

1. Produce a professional resume.
2. Model appropriate professional behavior and attire.
3. Describe a professional career path for themselves with regard to the training, education, and experience necessary to hold a specific job title.

## Program Affiliation

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### This course is required as a core program course in the following program

AAS Culinary Arts

AAS Hospitality and Tourism Management - Hotel and Resort Management

AAS Hospitality and Tourism Management - Tourism Management

## Outline of Topics Covered

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Week 1- Welcome and orientation, expectations, and discussion of academic success

Week 2- The Hospitality Industry, different segments and how they interface, career opportunities

Week 3- Etiquette and appearance, Guest speaker on dress for success and professional etiquette basics

Week 4- Developing a professional resume, interviewing skills

Week 5- Panel Discussion with Hospitality Advisory Board, networking and developing professional experience

Week 6- Tourism Guest Speaker Topic TBD

Week 7- Food and Beverage Speaker Topic TBD

Week 8- Hotel Resort Speaker Topic TBD

Week 9- Academic advisement, presentation on development of credentials, degrees and requirements, career path assignment

Week 10- Food and Beverage Speaker Topic TBD

Week 11- Hotel Resort Speaker Topic TBD

Week 12- Thanksgiving Break

Week 13- Tourism Speaker Topic TBD

Week 14- Open date

Week 15- Wrap up, discussion of the next semester and beyond