Undergraduate Distance Education Review Form

UNDERGRADUATE DISTANCE EDUCATION REVIEW FORM ATTACHMENT

HOSP 101 Distance Education Proposal

Proposer: Nicole Buse

A. Provide a brief narrative rationale for each of the items, A1-A5.

1). How is/are the instructor(s) qualified in the distance education delivery method as well as the discipline.

I, Ms. Buse, have taught HRIM 101 now HOSP 101 for three semesters prior to the distance education delivery method in the summer of 2015. Therefore, I am very familiar and comfortable with the course curriculum. I have also used distanced education resources such as; D2L for all classes and "Managing Front Office Operations" Online component two semesters in a row in

a. Students will develop an understanding of the basic hospitality operations concepts through assigned textbook readings, interactive activities, and current events discussed through an online discussion board.

- Current Event Discussion
- Complete online pretest (16 points)
- Read chapter material
- Complete topic online interactive activity: Hutchinson Manor (15 points)
- Complete posttest (16 points)

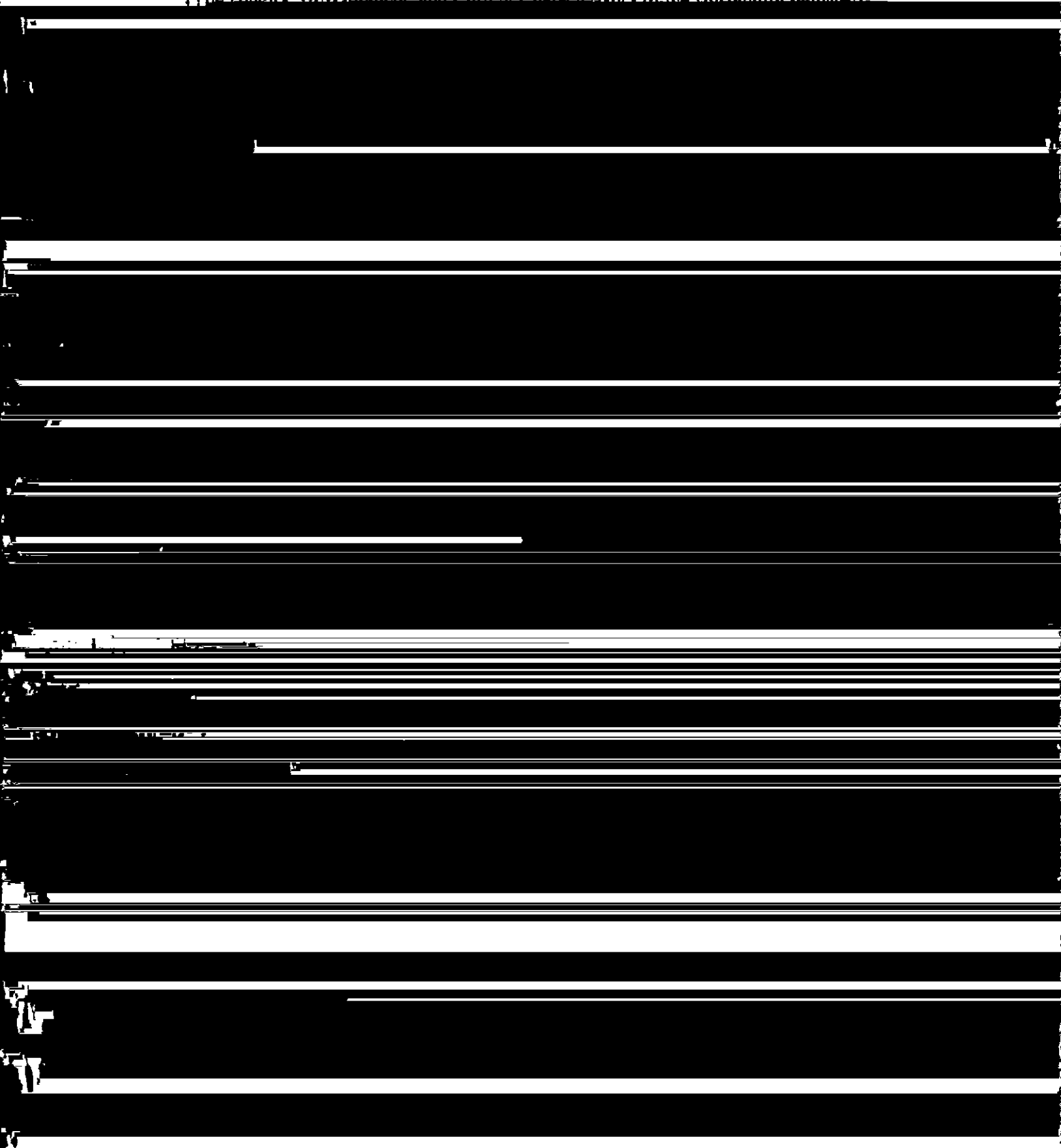*Week 2:* Section 2: Lodging (Chapters 3-4)

- Current Event Discussion
- Complete online pretest (32 points)
- Read chapter material
- Complete topic online interactive activity: Hutchinson Hotel (90 points)

Instructor-student interaction will take place through private chat through MyHospitalityLab, D2L, or email. The instructor will communicate with students through weekly D2L discussion boards. These weekly posts will include current events and thought provoking questions in which

Current event discussion posts: The instructor will post a current issue facing the hospitality industry each week through D2L discussion boards. The instructor will then provide thought provoking questions, in which students are required to respond, research, and discuss. These current event discussions provide real world information that related directly to each course topic. Students will be required to post and respond at least twice each week to the current event

Course Syllabus of Record

HRIM 101 Introduction to the Hospitality Industry
(The History, Development, and Current Characteristics of the Hospitality Industry)

Historical Development of Food Service in the US – Colonial Era to Present

Classification of Food Service Operations

Kitchen Operations and Staff

Beverage Operations and Products

Amusement / Theme Parks
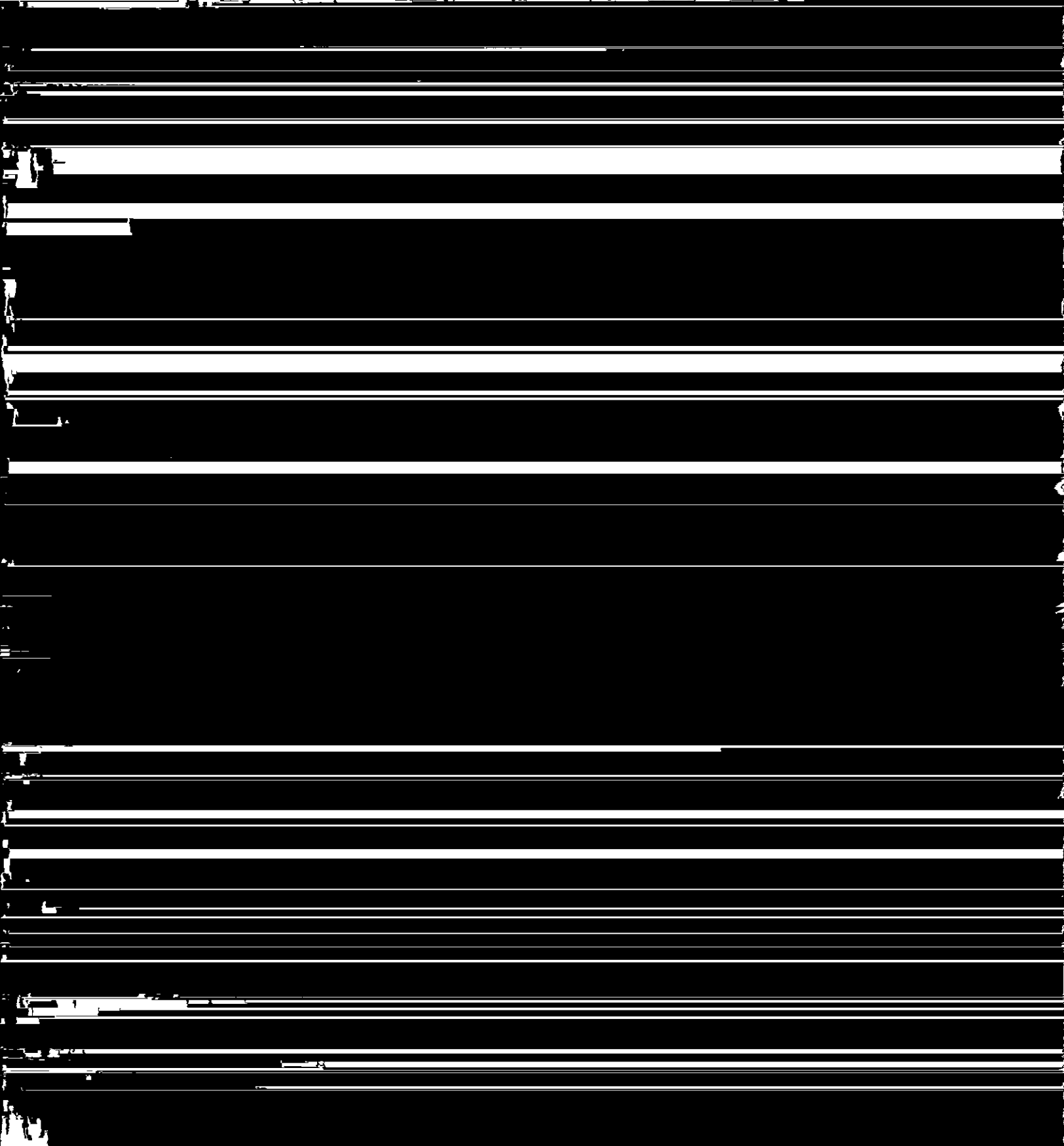
Cruise Ships

Gaming Operations

Clubs

"Pioneers" of the Hospitality Industry

Plus . . .?

There is no required textbook. I will place lecture packets on the IUP "I" Drive which you   can print for your use.
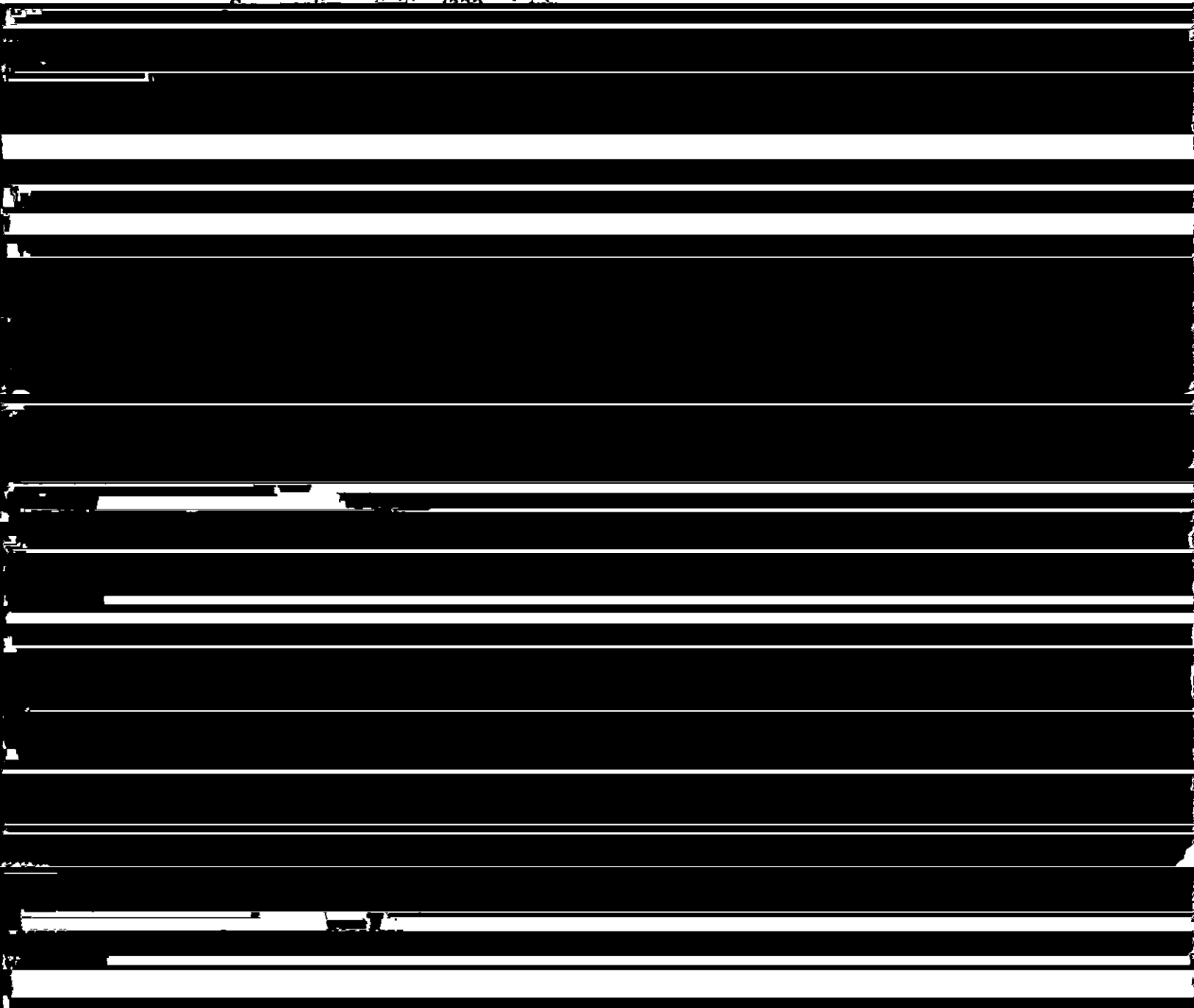
Course Syllabus Online Version

HOSP 101 Introduction to the Hospitality Industry

5. Recognize the primary skills and experiences that are common traits of successful hospitality managers.

6. Identify the components of a successful career search strategy for securing hospitality industry employment.

IV. Evaluation Methods

- Five online pretests (25 points)

Week 3: Section 3: Food and Beverage (Chapters 4 -7)

- Complete online pretest (5 points)
- Read chapters 5, 6, and 7.
- Complete topic online interactive activity: Vernon's Restaurant (90 points)
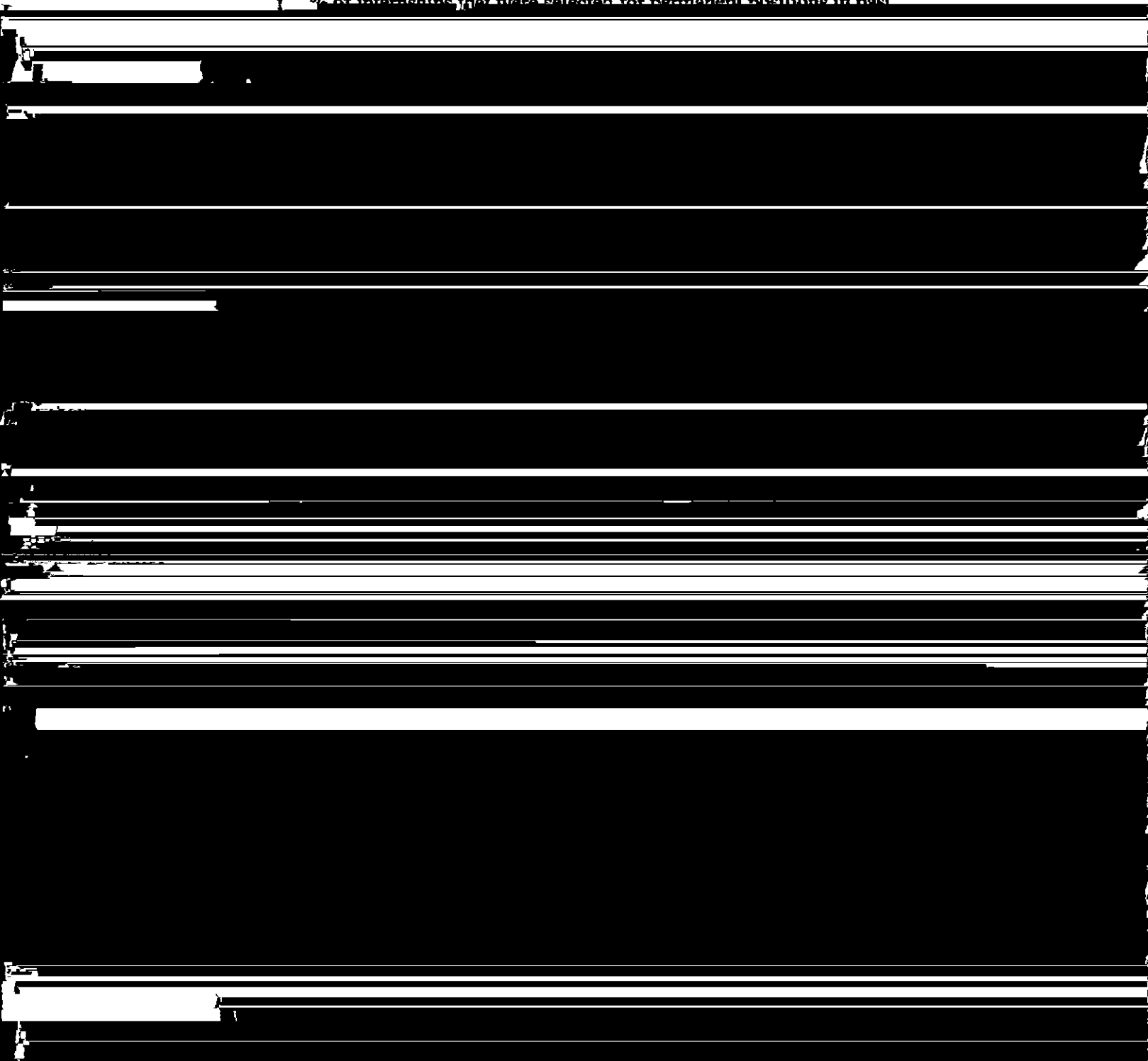- Complete posttest (39 points)

Week 4: Section 4: Recreation and Attractions (Chapters 9 - 11)

- Complete online pretest (5 points)
- Read chapters 9, 10 and 11.
- Complete topic online interactive activity: Sea Wolfe Casino (45 points) and
  Simzzy's Splashtown (15 points)

a. Company name
b. Company headquarters
c. Company mission/vison/goals
d. Company performance
    i. Size of company
        1. Revenue
        2. Number employees
    ii. Financial performance
        1. Recent performance (sales, revenue) verses:

1. For each internship identify:
   a. Company
   b. Company contacts for internship
   c. Internship title
   d. Internship location
   e. Internship responsibilities
   f. Paid or unpaid
   g. Number of internships available each year
   h. Selection process for internship
   i. % of internships that were selected for permanent positions in past

HOSP 101 – Introduction to Hospitality Management

Distance Education Proposal

Sample Lesson Week 3:

Class Topic: Section 3: Food and Beverage (Chapters 4 - 7)

1. Current Event Discussion:

> This week's current event issue is titled "FDA finalizes menu and vending machine calorie labeling rules" which can be accessed through this FDA website:
> http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm423952.htm

> Students will be required to read the article and respond to the following question:

> In accordance with the 2010 Patient Protection and Affordable Care Act, many restaurant chains and vending machines are now required to post calorie information. What are the potential positive and negative effects this ruling can have on the businesses required to post this information and the consumers purchasing from these businesses?

2. Complete online pretest

> Students are required to complete the online pretest for Section 3: Food and Beverage through MyHospitalityLab. The pretest will consist of 32 questions. Students are required to complete the pretest prior to reading chapter material and completing the online activity. Students will earn points for simply completing the pretest. This is used to base students' knowledge of the food and beverage industry prior to completing the assignments.

3. Students are assigned to read chapters four through seven.

4. Students are assigned to complete the online interactive activity.

> Vernon's Restaurant can be accessed through MyHospitalityLab. This assignment is worth 90 points. Students will get a virtual tour of a restaurant operation, be able to speak with various restaurant employees, and get a tour of the different departments within the restaurant.