SYLLABUS
HOS 140
THE HOSPITALITY INDUSTRY

Technical College of the Lowcountry
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Introduction
Required by TCL Procedure 3-1-301.10 titled, “Course Syllabus”
➢ The syllabus is an outline of the course material, does not constitute a contract, and is subject to change with an adequate notice.
➢ User Responsibility on Use and Duplication of Computer Software (TCL Procedure 7-1-702.5).
   Students are responsible for the legal use of computer software and applicable copyright laws and are prohibited from copying software on College computers and from installing personal software.
➢ ADA Statement: The Technical College of the Lowcountry provides access, equal opportunity, and reasonable accommodation in its services, programs, activities, education, and employment for individuals with disabilities. To request disability accommodation, contact the counselor for students with disabilities during the first 10 days of the academic term.

Course Description
Reference: South Carolina Technical College System Catalog of Approved Courses

HOS 140 The Hospitality Industry
3 Semester Hour Credits
Method of Instruction: In-class, instructor-led, and lecture
Prerequisites: ENG 100, MAT 032/012, RDG 100

This course is a survey of the hospitality industry and the principles of operations of both lodging and food service industries.

Course Focus
The National Restaurant Association developed the ServSafe Food Safety Training Program to help train the food service industry on all aspects of food safety. At the end of the class all students will take the ServSafe Manager Certification exam that they must pass to pass the course.

Course Objectives/Learning Outcomes/Goals
By the end of this course, students will be able to:
➢ Briefly describe the history of the hospitality industry.
➢ Identify the true meaning of hospitality.
➢ Identify current labor trends affecting the hospitality industry.
➢ Evaluate the current and past food trends and analyze the future of food trends globally.
➢ Discuss the food service industry in our area and explain the significance as compared to the rest of the country.
➢ Identify skill sets required by chefs/hospitality managers to perform their duties.
➢ Specify career opportunities for culinarians and hospitality professionals.
➢ Identify different aspects of the gaming industry and its impact on our local economy.
➢ Describe ethical issues in the hospitality industry and explain the need for a code of ethics for hospitality businesses.
➢ Understand the importance of a well-written resume and create your own resume using a pre-determined template with objectives, professional highlights, employment history, education, certifications, military service, and more.
➢ Describe different theme parks and attractions in this country.

Evaluation Criteria and Grading
Your performance objective and exams will be translated to points and the points to grades. Your grade will be based on the percentage of points earned/the total number of points possible. The grading scale for this course is as follows:

A= 90-100%   B= 80-89%   C= 70-79%   D= 60-69%   F= 0-59%

Required Texts, Uniform Items, and Equipment
Not applicable. This is a lecture/survey course with no required textbooks, uniforms or equipment

Student Contributions
This course is part of a program that is designed to prepare students for careers in hospitality and tourism fields. The following outlines the college’s minimum expectations from students enrolled in this course.

➢ Class Attendance
The College’s Statement of Policy (Number 3-1-307) titled, CLASS ATTENDANCE (WITHDRAWAL) states,

“Students are expected to be in class on time and attend a minimum of 90% of the total class hours or laboratory periods for each course to be eligible to receive a passing grade. Students are responsible for making up the work missed during any absence.”

❖ This policy is on file in the Academic Affairs Division Office, the Learning Resources Center, and online at https://www.tcl.edu/wp-content/uploads/2012/09/3-1-307-Attendance.pdf.

❖ Students shall plan to attend every class. A student that exceeds one (1) absence during the entire semester impacts his/her chances for success and is in violation of this attendance policy.

Late for Class: Students will be considered late if they report to class more than 30 minutes after the scheduled start time. Being late three (3) times will constitute one (1) absence. Late students may attend the class, but they will not be recorded as present and will not receive a daily participation grade.
➢ Class Preparation
National standards require that lecture courses provide 45 hours of classroom instruction and 90 hours of out-of-class student work. Students are expected to spend at least 10 hours per week studying the textbook, completing assignments, and independently preparing for class using the college’s library resources, researching on the internet, and interacting with experts in the hospitality field to be successful.

➢ Attendance and Participation Rubric
All students should strive to achieve the high standards outlined below.

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<thead>
<tr>
<th>ATTENDANCE AND PARTICIPATION RUBRIC</th>
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<tbody>
<tr>
<td>Term</td>
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<tr>
<td>ELEMENT</td>
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<tr>
<td>Attendance</td>
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<tr>
<td>Punctuality</td>
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<td>Level of Engagement and Behavior</td>
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<tr>
<td>Preparation</td>
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Total Score | 0
Special Activities/Events
From time to time, students may be invited to participate in hospitality-related activities for roughly 3-6 hours per event outside the traditional classroom, days/times. Such opportunities are plentiful, support the local community, increase awareness of this college’s programs, and expand the learning experience. Students should eagerly volunteer for such special events and embrace these opportunities.

Use of Electronic Devices
- Cell Phones and all mobile devices are not allowed to be used in the classroom.
- All electronic devices should be muted or turned off prior to class.
- Emergency use of cell phones is by instructor discretion.
- Tablets and laptops may be used in the classroom ONLY as part of classroom instruction (no texting, accessing social media platforms).

Course Dress Code
All students should represent the Culinary Institute of the South as if they were representing an employer. In taking this class, students are taking the first important step in a career in hospitality. Therefore, it is important to remember that a classroom environment replicates a professional working environment and all dress and behavior should reflect their commitment to the field of hospitality.

Course Outline (Attachment 1)
Attachment 1 details the specific course requirements. This is a useful planning tool; however, the instructor reserves the right to modify the plan at any time to expand the learning experience.

Key TCL Policies (Appendix 1)
All students must read and understand the Culinary Institute of the South Appendix titled, “Appendix 1, Key TCL Policies” for the following policies: Text Alerts System, Class Cancellation in Hazardous Weather, Class Attendance Policy (Excerpts from the Catalog/Student Handbook), The Student Code, and Americans with Disabilities Act (ADA), Title IX of the Education Amendments Act of 1972.

College Safety Policies (Appendix 2)
All students must read and understand Appendix 2, TCL Safety Policies appended to this syllabus.

Attachments
Attachment 1, Course Outline

Appendices
Appendix 1, Key TCL Policies
Appendix 2, TCL Safety Policies