SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY					
NORTHERN ONTARIO HOSPITALITY AND TOURISM INSTITUTE					
SAULT STE. MARIE, ONTARIO EXAMPLE SAULT COLLEGE COURSE OUTLINE					
COURSE TITLE:	Hospitality				
CODE NO. :	HOS200	SEMEST	ſER:	3	
PROGRAM:	Culinary Management Hospitality Management - Hotel and Resort				
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I. COURSE DESCRIPTION:

This course will provide the participant with an overview of hospitality industry sales techniques. Particular emphasis will be placed on historical, psychological, demographic, cultural, and attitudinal factors. The course will prepare the participant for a variety of sales roles in the hospitality industry.

II. Learning Outcomes and Elements of the Performance:

Upon successful completion of this course the student will demonstrate the ability to:

1. Summarize major trends affecting the hospitality industry.

Potential elements of the performance:

- define/discuss globalization, consolidation, and product segmentation
- describe the impact of legalized/First Nation gambling operations (especially locally and regionally)
- discuss the impact of changing distribution methods, computers, and media planning
- explain the impact(s) of environmental awareness and eco-tourism
- discuss changing guest preferences and relationship marketing
- 2. Distinguish marketing from selling, and discuss in general terms the benefits of a marketing plan.

- describe long-term vs. short-term processes
- briefly describe the "Four P's" of classical marketing and their relationship to the hospitality industry
- define peak, valley, and shoulder periods
- describe unique challenges of hospitality sales
- discuss the makeup and functions of the marketing team
- identify the six steps of a marketing plan
- summarize the three parts of a marketing audit
- define "positioning" and describe two basic positioning choices
- list budget options for marketing and sales, including percentageof-sales, competitive-parity, affordable-funds and zero-base budgeting
- explain common reasons why sales goals may not be met

3. Summarize the typical positions in a sales office.

Potential elements of the performance:

- list typical job titles and responsibilities for the marketing and sales division of a larger property
- summarize typical positions/roles in a sales office
- identify three classic organizational principles
- discuss characteristics common to successful salespersons
- identify typical training techniques for salespeople and describe general types of sales meetings
- describe the function book and guestroom control book and their roles
- explain three typical sales office information systems and the impact of computers
- 4. Identify the importance of personal selling in the industry and describe personal selling techniques.

Potential elements of the performance:

- describe several types of personal sales calls
- define four categories of territorial space
- discuss the importance of body language in sales
- list the steps involved in a presentation sales call
- cite three skills required for a successful presentation
- 5. Describe how to target and qualify clients, including identifying questions used to confirm needs.

Potential elements of the performance:

- explain how to qualify prospects
- identify two basic types of questions salespeople can/should ask, and when each is most appropriate/effective
- describe "sales leads" and how they are identified and used
- 6. Explain consultative selling and distinguish it from other methods.

Potential elements of the performance:

 explain how effective time management and handling key accounts can improve sales productivity, and relate the Pareto Principle to sales 7. Describe several types of personal sales calls, including questioning techniques, buying signals, overcoming objections and "closing".

Potential elements of the performance:

- identify three basic types of client "objections" and discuss how to deal with each objection
- distinguish between a test-close and a major close

Learning outcomes 1 through 7 will constitute 25% of the course grade

8. Discuss telephone sales techniques and "internal" marketing and sales.

Potential elements of the performance:

- describe the "basics" of effective telephone communications
- explain the purpose of prospecting and qualifying calls
- summarize steps to follow in making appointment phone calls
- discuss closing techniques for telephone sales and how they may differ from in-person sales calls
- explain promotional, service and public relations phone calls
- identify three basic types of incoming calls which can lead to sales
- describe a telephone sales blitz and discuss telemarketing operations
- describe programs which can motivate non-sales employees to sell
- cite examples of in-house promotions and special guest services
- 9. Identify food and beverage and catering department responsibilities and personnel, including restaurant, lounge, banquet, and meeting room sales.

- identify four areas of positioning research
- describe the menu development cycle
- identify factors which influence menu item prices
- discuss food and beverage merchandising methods
- research and use marketing information, including trends and lifestage preferences, to develop and suggest menu items and concepts
- describe three basic types of restaurant promotions
- outline nine steps in developing effective in-house promotions, and explain how employees can build repeat business
- discuss room service and limited-service operations
- explain why profit margins for banquets are often substantially greater than for a hotel restaurant
- describe four ways to generate catering sales
- discuss factors in planning banquet menus

- list common types of banquet service
- cite guidelines for increasing meeting room sales
- identify typical meeting room set-ups and when each is most appropriate
- 10. Describe and explain common advertising strategies and methods.

Potential elements of the performance:

- explain why a hospitality property should advertise and list four goals of advertising
- summarize advantages and disadvantages of five major types of advertising
- distinguish between reciprocal and cooperative advertising
- identify and explain common advertising strategies
- explain budgeting factors for advertising
- describe the role of ad agencies and how they can help a property
- 11. List and explain factors involved in creating and distributing brochures and creation and placement of outdoor advertising and displays.

Potential elements of the performance:

- explain factors managers of independent properties must consider when developing their property's signage
- define reader boards and list their special uses
- identify two types of billboards and explain six factors to consider when selecting/creating a billboard
- describe fliers and tent cards and their uses
- list and explain factors involved in creating a brochure and effective means of distribution
- state the purpose and give examples of specialty items
- 12. Cite factors in selecting newspapers and magazines for advertising and describe the creative process.

- cite and explain three major factors in selecting newspapers for ads
- summarize steps in creating a newspaper ad, and discuss ad design and copy considerations
- define "pub-set" and "advertorial", and describe their uses
- discuss advantages and disadvantages of magazine advertising
- discuss consumer and trade magazines and their uses as ad media
- cite two reasons for advertising in the "yellow pages"
- list and discuss methods of measuring print ad effectiveness

13. Explain direct-mail campaign strategies and techniques.

Potential elements of the performance:

- discuss guest profiles and their role in direct mail campaigns
- identify two types of direct mail campaigns and describe the most common direct mail pieces
- summarize the "AIDA" formula
- explain the "Five P's"
- distinguish between test mailings and split mailings
- 14. Describe methods of utilizing the electronic media (Radio, broadcast TV, cable, and "cyberspace").

Potential elements of the performance:

- identify factors for selecting a radio station for advertising
- summarize the content of a typical radio ad, and list types of radio ads
- describe how properties buy airtime and how they measure a radio ad's effectiveness
- explain the elements of a successful TV ad, and list types of TV ads
- describe three ways properties buy TV airtime
- discuss video brochures and video magazines
- discuss the growing use of the Internet for advertising, communications, reservations and guest follow-up
- 15. Discuss formation and implementation of a public relations (P.R.) plan.

- discuss six elements involved in an effective public relations plan
- explain two ways to measure P.R. effectiveness
- describe news releases and media kits
- explain how to deal effectively with travel writers
- list guidelines for good media relations
- explain how to prepare for a personal interview
- summarize methods for dealing with sensitive subjects effectively

16. Discuss specialty sales: meetings and conventions; seniors; business, corporate, and government clients; baby-boomers and other individual leisure travellers; travel agents; disabled; ethnic and cultural; sports teams, etc.

- identify three groups of frequent business travellers
- describe four property features especially important to women travellers
- list four types of business stays
- discuss executive or business floors and special business services now provided by many properties
- discuss ways to reach business travellers
- list typical weekend packages
- discuss how properties meet the needs of travelling families
- identify programs and clubs for seniors
- discuss baby-boomers and other leisure travellers
- describe tour intermediaries
- list three types of travel agents and three types of travellers serviced by them
- discuss familiarisation tours and identify various ways properties can serve travel agents, including various payment options
- list types of associations and types of meetings they hold
- identify decision-makers for associations and planning factors for their meetings, including conventions
- list types of corporate and governmental meetings; decision-makers to reach and planning factors for the meetings
- describe means of reaching corporate and governmental travel planners
- discuss special considerations involving honeymooners, international travellers, professional and amateur sports teams, disabled and other special travel segments

Hospitality Marketing

III. TOPICS:

Note: These topics sometimes overlap several areas of skill development and are not necessarily intended to be explored in isolated learning units or in the order below.

- 1. Introduction to Marketing and Sales
- 2. The Marketing Plan
- 3. The Marketing and Sales Office
- 4. Personal Sales
- 5. Telephone Sales
- 6. Internal Marketing and Sales
- 7. Advertising and Public Relations
- 8. Marketing to Business Travellers
- 9. Marketing to Leisure Travellers
- 10. Marketing to Travel Agents
- 11. Marketing to Meeting Planners
- 12. Marketing to Special Segments
- 13. Marketing Restaurants and Lounges
- 14. Marketing Catered Events and Meeting Rooms

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Hospitality Sales and Marketing, 5th ed., James R. Abbey, Educational Institute of A.H.M.A., 2010

Hospitality Marketing

V. EVALUATION PROCESS/GRADING SYSTEM:

3 Tests (each worth 24 %)	72%
Project	20%
Student professionalism	8%
(Dress code, attendance, conduct)	

Total 100%

The following semester grades will be assigned to students in postsecondary courses:

Grade	Definition	Grade Point Equivalent
A+	90 - 100%	4.00
A	80 - 89%	4.00
В	70 - 79%	3.00
C	60 - 69%	2.00
D	50-59%	1.00
F (Fail)	49% or below	0.00
CR (Credit)	Credit for diploma requirements has been	
	awarded.	
S	Satisfactory achievement in field	
	placement or non-graded subject areas.	
U	Unsatisfactory achievement in field	
	placement or non-graded subject areas.	
Х	A temporary grade limited to situations	
	with extenuating circumstances giving a	
	student additional time to complete the	
NR	requirements for a course.	
W	Grade not reported to Registrar's office. Student has withdrawn from the course	
vv		
	without academic penalty.	

VI. SPECIAL NOTES:

Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session.

Dress Code:

All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom. **Without proper uniform, classroom access will be denied.**

Assignments:

Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. Therefore, assignments will be due at the beginning of class and will be 100% complete. All work is to be word processed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless a valid reason is provided in advance.

<u>Tests:</u>

If a student is not able to write a test because of illness or a legitimate emergency, that student must contact the professor **prior** to the test or as soon as possible and provide an explanation which is acceptable to the professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.

VII. COURSE OUTLINE ADDENDUM:

The provisions contained in the addendum located on the portal form part of this course outline.