# SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

## SAULT STE. MARIE, ONTARIO



## **COURSE OUTLINE**

COURSE TITLE:	Hospitality Marketing
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CODE NO. : HOS 200

PROGRAM: Culinary Management Hospitality Management – Hotel and Resort

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DATE:	05/15	PREVIOUS OUTLINE DATED:	05/14
APPROVED:		'Angelique Lemay'	June/15

DEAN

DATE

SEMESTER: 3

PREREQUISITE(S): NONE

HOURS/WEEK: 4

TOTAL CREDITS:

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## I. COURSE DESCRIPTION:

This course will provide the participant with an overview of hospitality industry sales and marketing 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 (local and regional)
- 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.

# Potential elements of the performance:

- describe long term versus 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 some of the challenges to meeting sales goals

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
- explain three skills required for a successful presentation
- 5. 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 examples of in-house promotions and special guest services
- 6. Identify food and beverage and catering department responsibilities and personnel, including restaurant, lounge, banquet, and meeting room sales.

# Potential elements of the performance:

- 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 the 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
- explain guidelines for increasing meeting room sales
- 7. 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
- 8. 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
- 9. Discuss formation and implementation of a public relations (P.R.) plan.

## Potential elements of the performance:

- 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

10. 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.

#### Potential elements of the performance:

- 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
- list three types of travel agents and three types of travellers serviced by them
- 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

## 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 various industry stakeholders
- 9. Marketing Restaurants and Lounges
- 10. Marketing Catered Events and Meeting Rooms

## IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Abbey, James, (2008). <u>Hospitality Sales and Marketing</u> (5<sup>th</sup> ed.). Lansing, Michigan. The American Hotel and Lodging Educational Institute.

#### V. EVALUATION PROCESS/GRADING SYSTEM:

3 Tests (each worth 24 %)	72%
Assignments	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 <u>Equivalent</u>
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	
	requirements for a course.	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from the course	
	without academic penalty.	

If a faculty member determines that a student is at risk of not being academically successful, the faculty member may confidentially provide that student's name to Student Services in an effort to help with the student's success. Students wishing to restrict the sharing of such information should make their wishes known to the coordinator or faculty member.

#### 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. It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room.

#### Dress Code:

All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom. For further details, please read the Hospitality Centre dress code.

#### 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 and agreed to by the professor in advance.

#### Testing Absence:

If a student is unable to write a test for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of the test, the student may require documentation to support the absence and must telephone the College to identify the absence.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the test with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- All decisions regarding whether tests shall be re-scheduled will be at the discretion of 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.
- The student is responsible to make arrangements, immediately upon their return to the College with their course Professor in order to makeup the missed test.

# VII. COURSE OUTLINE ADDENDUM:

The provisions contained in the addendum located in D2L and on the portal form part of this course outline.