SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY					
SAULT STE. MARIE, ONTARIO					
COURSE OUTLINE					
COURSE TITLE:	Leadership and Teambo	uilding			
CODE NO. :	HOS121	SEMESTER:	2		
PROGRAM: AUTHOR: INSTRUCTOR: DATE:	HOSPITALITY OPERATIONS - FOOD & BEVERAGE PROGRAM HOSPITALITY MANAGEMENT – HOTEL AND RESORT PROGRAM PETER E GRAF M.B.A., WACS G.M.C. FRANK O'CONNOR BA, B-ED, M-ED May 2009 PREVIOUS OUTLINE DATED: Dec				
APPROVED:	"Penny Perrie	r"	2008 June/09		
TOTAL CREDITS: PREREQUISITE(S):	Chair 3 None		DATE		
HOURS/WEEK:	3				
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I. COURSE DESCRIPTION:

This course will provide students with a basic foundation of supervisory and team building skills to successfully manage people in an entry-level hospitality management position. The student will examine various theories and functions of management to determine the essential skills they need to develop in order to be successful in their careers. The instructor will place particular emphasis on developing student interpersonal, teamwork and diplomacy skills. Further emphasis is placed on the importance of policies, procedures, and standardization.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

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

1. Identify and explain team building skills

Potential Elements of the Performance:

- Apply principles of group dynamics to team work and team building
- Work with minimum supervision
- 2. Identify and explain the primary functions of management.

Potential Elements of the Performance:

- Explain the importance of a positive work culture
- Outline management approaches to problem solving and decision making
- Outline the basic organizing concepts
- Explain the methods of delegation
- Explain and apply the main principles of effective communication
- 3. Apply human resources and leadership knowledge and skills to enhance performance as an employee and team member, and to contribute to the management of a hospitality enterprise.

Potential Elements of the Performance:

• Identify unique characteristics of management techniques for a service industry and assess the application of management principles in a variety of hospitality environments

- Assess strategies for promoting positive management/employee relations, including methods of performance assessment and constructive approaches to corrective action
- Assess human resources procedures for the management of recruitment, selection, hiring, and dismissal of employees
- Assess human resources procedures for the management of recruitment, selection, hiring, and dismissal of employees
- Recognize the importance of dealing with diversity within the tourism industry
- 4. Perform effectively as a member of a hospitality work team.

Potential Elements of the Performance:

- Discuss the importance of liaising with other members of a hospitality organization to assist in the planning and delivery of service functions
- Outline strategies for monitoring and controlling costs
- Apply leadership and supervisory techniques to different hospitality scenarios
- Relate the role within a hospitality enterprise to the structure of the organization, its decision making process and the roles of co-workers
- 5. Develop ongoing personal professional development strategies and plans to enhance leadership and management skills for the hospitality environment.

Potential Elements of the Performance:

- Solicit and use constructive feedback in the evaluation of his/her knowledge and skills
- Identify various methods of increasing professional knowledge and skills
- Apply principles of time management and meet deadlines
- Recognize the importance of the guest, the server-guest relationship, and the principles of good service
- 6. Comply with current employment and human rights legislation <u>Potential Elements of the Performance:</u>
 - Understand the Canadian Human Rights Act and its affects in the workplace
 - Understand the Ontario Human Rights Code and its affects in the workplace

 Understand the Ontario Employment Standards Act and its affects in the workplace

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.

- Being a leader in the hospitality industry
- Guidelines for the new supervisor
- Working with and developing your team
- People, the key to productivity and profit
- Building relationships
- Creating a productive work climate
- Helping your staff become a team
- Keeping turnover from being a problem
- Paying your team
- Delegation: sharing the workload
- Teaching others what you know
- Evaluating performance
- Organization and planning
- Setting priorities
- Being a problem solver
- Change and your opportunity for growth

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Goodwin, C., Squire, A., Chapman, E. (2005) <u>The Hospitality Supervisor's</u> <u>Survival Kit.</u> Prentice Hall: NJ

V. EVALUATION PROCESS/GRADING SYSTEM:

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

Grade	Definition	Grade Point Equivalent
A+ 90 - 100% A 80 - 89%		4.00
В	70 - 79%	3.00
С	60 - 69%	2.00

D F (Fail)	50 – 59% 49% and below	1.00 0.00
CR (Credit)	Credit for certificate requirements has been awarded.	
S	Satisfactory achievement in field /clinical placement or non-graded subject area.	
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.	
Х	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.	
NR W	Grade not reported to Registrar's office. Student has withdrawn from the course without academic penalty.	

Professor's Evaluation

Tests (3 X 24%)	72%
Projects/Assignments	20%
Student Professionalism	8%
(Dress code, attendance, conduct)	
Total	100%

VI. SPECIAL NOTES:

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)

Course Outline Amendments:

The professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Retention of Course Outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

Prior Learning Assessment:

Students who wish to apply for advance credit transfer (advanced standing) should obtain an Application for Advance Credit from the program coordinator (or the course coordinator regarding a general education transfer request) or academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question. Please refer to the Student Academic Calendar of Events for the deadline date by which application must be made for advance standing.

Credit for prior learning will also be given upon successful completion of a challenge exam or portfolio.

Substitute course information is available in the Registrar's office.

Disability Services:

If you are a student with a disability (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Disability Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

Communication:

The College considers **WebCT/LMS** as the primary channel of communication for each course. Regularly checking this software platform is critical as it will keep you directly connected with faculty and current course information. Success in this course may be directly related to your willingness to take advantage of the **Learning Management System** communication tool.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in *Student Code of Conduct.* A professor/instructor may assign a sanction as defined below, or make recommendations to the Academic Chair for disposition of the matter. The professor/instructor may (i) issue a verbal reprimand, (ii) make an assignment of a lower grade with explanation, (iii) require additional academic assignments and issue a lower grade upon completion to the maximum grade "C", (iv) make an automatic assignment of a failing grade, (v) recommend to the Chair dismissal from the course with the assignment of a failing grade. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Student Portal:

The Sault College portal allows you to view all your student information in one place. **mysaultcollege** gives you personalized access to online resources seven days a week from your home or school computer. Single log-in access allows you to see your personal and financial information, timetable, grades, records of achievement, unofficial transcript, and outstanding obligations, in addition to announcements, news, academic calendar of events, class cancellations, your learning management system (LMS), and much more. Go to <u>https://my.saultcollege.ca</u>.

Electronic Devices in the Classroom:

Students who wish to use electronic devices in the classroom will seek permission of the faculty member before proceeding to record instruction. With the exception of issues related to accommodations of disability, the decision to approve or refuse the request is the responsibility of the faculty member. Recorded classroom instruction will be used only for personal use and will not be used for any other purpose. Recorded classroom instruction will be destroyed at the end of the course. To ensure this, the student is required to return all copies of recorded material to the faculty member by the last day of class in the semester. Where the use of an electronic device has been approved, the student agrees that materials recorded are for his/her use only, are not for distribution, and are the sole property of the College.

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.

Tuition Default:

Students who have defaulted on the payment of tuition (tuition has not been paid in full, payments were not deferred or payment plan not honoured) as of the first week of *November* will be removed from placement and clinical activities. This may result in loss of mandatory hours or incomplete course work. Sault College will not be responsible for incomplete hours or outcomes that are not achieved or any other academic requirement not met as of the result of tuition default. Students are encouraged to communicate with Financial Services with regard to the status of their tuition prior to this deadline to ensure that their financial status does not interfere with academic progress.