| SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY                                                                                                                                                                                                                                                                                                                            |                                                                                                               |                 |            |                      |  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|-----------------|------------|----------------------|--|
| NORTHERN ONTARIO HOSPITALITY AND TOURISM INSTITUTE                                                                                                                                                                                                                                                                                                                      |                                                                                                               |                 |            |                      |  |
| SAULT STE. MARIE, ONTARIO                                                                                                                                                                                                                                                                                                                                               |                                                                                                               |                 |            |                      |  |
| Sault College<br>COURSE OUTLINE                                                                                                                                                                                                                                                                                                                                         |                                                                                                               |                 |            |                      |  |
| COURSE TITLE:                                                                                                                                                                                                                                                                                                                                                           | CUSTOMER S                                                                                                    | ERVICE TRAININ  | IG         |                      |  |
| CODE NO. :                                                                                                                                                                                                                                                                                                                                                              | RES122                                                                                                        | :               | SEMESTER:  | 2                    |  |
| PROGRAM:                                                                                                                                                                                                                                                                                                                                                                | HOSPITALITY OPERATIONS - FOOD AND<br>BEVERAGE PROGRAM<br>HOSPITALITY MANAGEMENT – HOTEL AND<br>RESORT PROGRAM |                 |            |                      |  |
| AUTHOR:                                                                                                                                                                                                                                                                                                                                                                 | PETER E GRA                                                                                                   | AF M.B.A., WAC  | S G.M.C.   |                      |  |
| DATE:                                                                                                                                                                                                                                                                                                                                                                   | May 2009 F                                                                                                    |                 | INE DATED: | Dec<br>2008          |  |
| APPROVED:                                                                                                                                                                                                                                                                                                                                                               |                                                                                                               | "Penny Perrier" |            | 2008<br>May<br>14/09 |  |
| TOTAL CREDITS:                                                                                                                                                                                                                                                                                                                                                          | 3                                                                                                             | CHAIR           |            | DATE                 |  |
| PREREQUISITE(S):                                                                                                                                                                                                                                                                                                                                                        | none                                                                                                          |                 |            |                      |  |
| HOURS/WEEK:                                                                                                                                                                                                                                                                                                                                                             | 3                                                                                                             |                 |            |                      |  |
| <b>Copyright ©2009 The Sault College of Applied Arts &amp; Technology</b><br>Reproduction of this document by any means, in whole or in part, without prior<br>written permission of Sault College of Applied Arts & Technology is prohibited.<br>For additional information, please contact Penny Perrier, chair<br>School of Hospitality<br>(705) 759-2554, Ext. 2754 |                                                                                                               |                 |            |                      |  |

## I. COURSE DESCRIPTION:

This course will provide students with the critical knowledge and skills needed to deal with customers in a hospitality environment. Each student will develop their communication, interpersonal, and diplomacy skills to successfully accommodate tourists and ensure customer satisfaction. A customer-focused approach will underline all aspects of this course.

## II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

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

1. Discuss the role of customer service in business success.

Potential Elements of the Performance:

- Define customer satisfaction
- Research and discuss the importance of customer service to the overall success in the Hospitality business
- Relate the importance of customer service skills to career and personal success

This learning outcome will constitute approximately 10% of the final mark.

2. Identify and discuss the need for customer service in the resort environment.

### Potential Elements of the Performance:

- Research and outline industry standard customer service skills
- Research and discuss how to create customer loyalty
- Identify and discuss how customer service contributes to the overall resort experience

This learning outcome will constitute approximately 30% of the final mark.

3. Develop a positive and humble attitude towards the customer and employer.

## Potential Elements of the Performance:

- Research employer customer service requirements
- Analyze and assess his/her personality and determine areas of strength and risk in order to improve overall customer service skill development

This learning outcome will constitute approximately 15% of the final mark.

4. Apply their customer service knowledge and skills throughout their daily activities in the Northern Ontario Hospitality and Tourism Institute.

### Potential Elements of the Performance:

- Demonstrate and practice customer service skills through faculty, peer and customer interaction
- Document, reflect and analyze prior customer service experiences

This learning outcome will constitute approximately 20% of the final mark.

5. Continually improve their performance as customer service professionals on an ongoing basis within and beyond the classroom environment.

### Potential Elements of the Performance:

• Develop and implement a customer service improvement plan which will address: personal development objectives, short and long term goals, pro-active problem-solving and decision-making skills, personal attitude and behaviour, diplomacy skills, motivation, verbal and non-verbal communication skills, recovery skills, and exceeding people's expectations This learning outcome will constitute approximately 20% of the final mark.

6. Develop ongoing personal professional development strategies and plans to enhance leadership and management skills for the resort 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

This learning outcome will constitute approximately 5% of the final mark.

### 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.

- The role of customer service in a successful career
- Fostering positive attitudes
- Maintaining a customer focus to ensure customer satisfaction
- Prevention in customer service
- The importance of consistent professionalism
- Recognize and deal with customer turnoffs
- Deal with dissatisfied customers
- Exceed customer expectations
- The role of the supervisor / manager / leader
- Telephone and email skills
- Behaviour that wins customer loyalty
- Continuous customer service improvement plan changing conventions in customer service

# IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Timm, Paul R., (2005) <u>Customer Service: Career Success Through</u> <u>Customer Satisfaction</u>. 3<sup>rd</sup> ed. Prentice Hall Upper Saddle River, NJ Or newer version

# V. EVALUATION PROCESS/GRADING SYSTEM:

| 3 Tests (24% each)                                 | 72% |  |
|----------------------------------------------------|-----|--|
| Project/Assignments                                | 20% |  |
| Classroom Attendance/Participation/Professionalism |     |  |
|                                                    |     |  |

Total

100%

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

| <b>-</b> .                            |                                           | Grade Point       |
|---------------------------------------|-------------------------------------------|-------------------|
| <u>Grade</u>                          | Definition                                | <u>Equivalent</u> |
| A+                                    | 90 - 100%                                 | 4.00              |
| А                                     | 80 - 89%                                  | 4.00              |
| В                                     | 70 - 79%                                  | 3.00              |
| С                                     | 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     |                   |
| vv                                    |                                           |                   |
|                                       | without academic penalty.                 |                   |

### **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.

#### **TESTS:**

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.

### 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.

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>.

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.