

COURSE OUTLINE: HTM204 - H&T CAPSTONE PROJECT

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HTM204: HOSPITALITY & TOURISM CAPSTONE PROJECT				
1076: HOSPITALITY MGNT				
CULINARY/HOSPITALITY				
21W, 21S				
This course is the final project to demonstrate the core competencies required in the hospitality and tourism industry. In the exploration of a topic, students will research, delineate, apply and develop a strategic plan for a mock hospitality case. A final presentation and submission will include a feasibility and market analysis and business implementation strategy.				
4				
4				
60				
There are no pre-requisites for this course.				
There are no co-requisites for this course.				
VLO 1 Supply glob strat VLO 8 Supply according to the strate of the stra	TALITY MGNT port business development by taking into account economic, political, social, al, and intercultural factors that influence the development of services, marketing egies, customer retention, and sales programs. port the development of a service delivery model and implementation plan to bunt for practices within global settings.			
	pare verbal, written and digital materials for the procurement of local and global ices and commodities.			
	imunicate clearly, concisely and correctly in the written, spoken, and visual form fulfills the purpose and meets the needs of the audience.			
	oond to written, spoken, or visual messages in a manner that ensures effective munication.			
EES 4 Appl	y a systematic approach to solve problems.			
EES 5 Use	EES 5 Use a variety of thinking skills to anticipate and solve problems.			
EES 6 Locate, select, organize, and document information using appropriate technology and information systems.				
EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.				
	w respect for the diverse opinions, values, belief systems, and contributions of rs.			
	act with others in groups or teams that contribute to effective working ionships and the achievement of goals.			
	age the use of time and other resources to complete projects.			
	1076: HOSPIT. CULINARY/HO 21W, 21S This course is and tourism indevelop a stratinclude a feasil 4 4 60 There are no p There are no c 1076 - HOSPI' VLO 1 Supply glob strat VLO 8 Supply acccor VLO 10 Prepserv EES 1 Commutat EES 2 Responserv EES 4 Appl EES 5 Use EES 6 Local and EES 7 Anal EES 8 Show othe EES 9 Interrelations			

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2020-2021 academic year.



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HTM204: HOSPITALITY & TOURISM CAPSTONE PROJECT Page 1 EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Books and Required Resources:

No textbook required

The culmination of all program course resources.

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1	
Investigate and explore the opportunities and challenges of the various segments of the hospitality and tourism industry.	1.1 Identify the strengths and limitations of the hospitality and tourism industry. 1.2 Assess the major external influences that impact the industry. 1.3 Investigate some potential future opportunities that could benefit the industry. 1.4 Assess the major challenges facing the hospitality and tourism industry. 1.5 Compile all data/findings in a manner suited to analysis. 1.6 Summarize the findings and share information with the class.	
Course Outcome 2	Learning Objectives for Course Outcome 2	
Apply all knowledge gained in the program and complete a strategic plan for a mock hospitality case.	2.1 Demonstrate effective leadership in engaging the class group in idea generation and selection. 2.2 Evaluate specific challenges/opportunities using proven project tools. 2.3 Critique possible solutions using proven project tools. 2.4 Identify and formulate an action plan to engage industry stakeholders. 2.5 Formulate the research question most suitable to obtaining meaningful results. 2.6 Create a work plan to complete the research project.	
Course Outcome 3	Learning Objectives for Course Outcome 3	
Effectively manage the project requirements in a team-focused environment.	3.1 Maintain a professional interest in meeting the research project objectives. 3.2 Employ learned expertise in a specific investigation, the subsequent analysis of findings and the various reporting documents. 3.3 Complete a feasibility analysis based on recommended solutions. 3.4 Complete a market analysis related to the specific challenge or opportunity being studied. 3.5 Determine the potential business impact of implementing the hospitality and tourism research project.	
Course Outcome 4	Learning Objectives for Course Outcome 4	
4. Complete an implementation strategy based on the conclusions and recommendations put forth in the research project.	4.1 Discuss the measurement of outcomes and what would indicate a successful implementation. 4.2 Evaluate the significance of the primary and secondary data collected. 4.3 Use available statistical or scientific means to validate	

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			conclusions and support recommendations.	
	Course Outcome 5		Learning Objectives for Course Outcome 5	
	5. Prepare a detailed report of the research project findings.		 5.1 Draft a detailed communication plan of the research. 5.2 Create a presentation to communicate the team's findings. 5.3 Generate other visual and written material to supplement the presentation. 5.4 Present the research project to industry stakeholders, professor and student peers. 5.5 Submit the final group research project to the professor. 5.6 Complete a group evaluation and self-evaluation of the team's research process and completed report. 	
Evaluation Process and Grading System:	Evaluation Type	Evaluatio	on Weight	
	Assignments	20%		
	Capstone Project	50%		
	Participation	10%		
	Quizzes	20%		
Date:	June 17, 2020			
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.			

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