



COURSE OUTLINE

HOS221

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Prepared: Peter Graf Approved: Sherri Smith

Course Code: Title	HOS221: PROFESSIONAL WORK ETHICS
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	18W
Course Description:	<p>This course deals with the wrong vs. right, the right vs. right and the wrong vs. wrong. When staying at a hotel, is taking a piece of soap really stealing? How are we tempted to enter those grey areas? How do we deal with ethical dilemmas when pressured by budget constraints? Pressured by supervisors? There are no easy answers, but can learn how to deal with these situations.</p>
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#7. apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>#9. perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>#10. develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>#12. contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.</p>
Essential Employability Skills (EES):	<p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>#4. Apply a systematic approach to solve problems.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#6. Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>#7. Analyze, evaluate, and apply relevant information from a variety of sources.</p>



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#8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
#10. Manage the use of time and other resources to complete projects.
#11. Take responsibility for ones own actions, decisions, and consequences.

General Education Themes: Social and Cultural Understanding

Personal Understanding

Course Evaluation: Passing Grade: 50%, D

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Attendance/Participation/Professionalism	20%
Exam 1	20%
Exam 2	20%
Project 1	20%
Project 2	20%

Course Outcomes and Learning Objectives:

Course Outcome 1.

Demonstrate the basic understanding and appreciation of ethical principles.

Learning Objectives 1.

- Discuss the importance and impacts of ethics and its 10 ethical principles:
 - Honesty
 - Integrity
 - Trustworthiness
 - Loyalty
 - Fairness
 - Concern and respect for others
 - Commitment to excellence
 - Leadership
 - Reputation and morale
 - Accountability



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Course Outcome 2.

Connect a basic understanding and appreciation of ethical principles to work within the hospitality industry.

Learning Objectives 2.

- Translate the adoption of ethical principles to work within the Hospitality Industry:
 - Emergence of ethics in quality
 - Morality
 - Empowering others
 - Sexual harassment
 - Equal opportunity
 - Corporate culture
 - Security
 - Marketing
 - Vendor relationships
 - Accounting
 - IT
 - Law
 - Labour relationships
 - Competitiveness
 - Yield management
 - Social responsibility
 - Professionalism

Course Outcome 3.

Relate ethical principles to current events in the world.

Learning Objectives 3.

- Extend understanding and appreciation of ethical principles to current global events
- Current events such as the following examples:
 - Oil spills in the ocean
 - Canada and its relationship to global warming



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- Olympics and demonstrations
- Sexual abuse cases within certain church denominations
- Canadian oil sands and the environment
 - Current political issues such as:
- Legalizing marijuana
- Euthanasia
- Death penalty
- Canada participation in wars as well as peacekeeping missions

Course Outcome 4.

Compare various moral philosophies.

Learning Objectives 4.

- Discuss and compare ethical theories such as:
 - Meta-Ethics:
 - a. Subjectivism
 - b. Emotivism
 - c. Cultural relativism
 - d. Supernaturalism
 - e. Intuitionism
 - f. The Golden Rule
 - Normative Ethics:
 - a. Utilitarianism (act and rule)
 - b. Social contract theory
 - c. Categorical Imperativism

Course Outcome 5.

Discuss the importance of a diverse work team.

Learning Objectives 5.

- Show respect for the diverse opinions, values, belief systems and contributions of others
- Analyze how we can, as a team, benefit from team members of diverse cultural heritages and how to neutralize friction because of different beliefs but rather respect each other



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Date:

Thursday, August 31, 2017

Please refer to the course outline addendum on the Learning Management System for further information.