

## **2016 SPRING SOL INTERNATIONAL SCHOOL**

Hospitality Terminology	Class Code:	W16 Rm: 202	Spring 2016: Friday			
Professor: Dr. Edward G. Mc Keown	Office & Office Hours:	Textbook: Materials provided by instructor				
	ed to build an understanding ight in the proper usage of the	· .	within the hospitality industry. The	2		
Course Objectives: To gain a	an understanding and usage	tanding and usage of the terms utilized in the hospitality industry.				
Course Assessments: Weekl	y assignments, participation	signments, participation, a midterm, and a final exam.				
Grade Breakdown:		<u>Gradin</u>	g Curve:			
<ul> <li>Homework &amp; Participat</li> </ul>	tion (20%)	A = 9	1%- 100%			
■ Midterm (20%)		B = 8	1%-90%			
● Final (40%)		C = 7	1%-80%			
		D = 6	1%-70%			
		F = 6	0% or less			

## **COURSE CALENDAR**

Week/Days	Subject	Weekly Activities
1	Introduction to Hospitality Terminology Foodservice: Back of House (BOH)	Go over course syllabus, learn class objectives
2	BOH Review	Begin review of BOH Homework
3	BOH Review, Continued Foodservice: Front of House (FOH)	
4	FOH Review	Begin review of FOH Homework
5	FOH Review Continued Basic Hotel Terms	
6	Basic Terms Review Midterm Review	Review of Basic Terms Homework Review for Midterm
7	Midterm Exam	Midterm
8	Hotel: Front Desk	Review Midterm Results
9	Front Desk Review	Begin review of Front Desk Homework
10	Front Desk Review, Continued Hotel: Front Office	
11	Front Office Review	Begin review of Front Office Homework
12	Front Office Review, Continued Hotel: Night Audit	
13	Night Audit Review Hotel: Housekeeping	Review of Night Audit Homework
14	Housekeeping Review Final Exam Review	Review of Housekeeping Homework Review for Final Exam
15	Final Exam	Final