

Northwest Arkansas Community College
Food Studies Division

Discipline Code

FDST

Course Number

2833

Course Title

Hospitality Capstone

Catalog Description

This course offers an opportunity for students to understand the inner workings of a hospitality operation taking information gained from previous coursework and examining it in a more in depth manner. The course will require outside practical work at a local hospitality operation. This course offers further study and practical hands on training in key hospitality concepts that are used every day in restaurants and hotels. Topics include concept design and development, location selection, budgeting, labor issues such as selection and training, equipment selection, purchasing, guest relations and profitability. This course will require outside practical work outside of the standard classroom with local hospitality operations.

Prerequisites

All program courses or approval of Department Chair

Credit Hours

3 credit hours

Contact hours

75 contact hours

Load hours

3.75 load hours

Semesters Offered

On Demand

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Exhibit professionalism
- Gain experience and skills in various facets of the hospitality industry
- Analyze and problem solve the challenges faced by various types of hospitality operations ranging from labor and training, facilities and equipment, guest relations, and hospitality management.

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Learning activities

- Daily lecture
- Class discussion
- Oral presentation
- Create and communicate a comprehensive business plan
- Analyze the effects of various costs on financial sustainability
- Develop a marketing plan
- Communicate effectively the importance of Professionalism and practice behavior and appearance accordingly

Assessments

- competency based learning activities including daily participation
- In class worksheets to facilitate participation
- Oral presentation on their culinary event
- Assignments including weekly quizzes that are multiple choice and short answer
- Final written exam with questions that are multiple choice, fill in the blank and short answer

Last Revision Date: Spring 2022