



## COURSE CURRICULUM

HS268 Managing Technology in the Hospitality Industry

Course Title (Alpha, Number, Course Title)

\*if applicable, please indicate former title of course in parenthesis

Trades and Professional Services  
School

Hospitality & Tourism  
Department

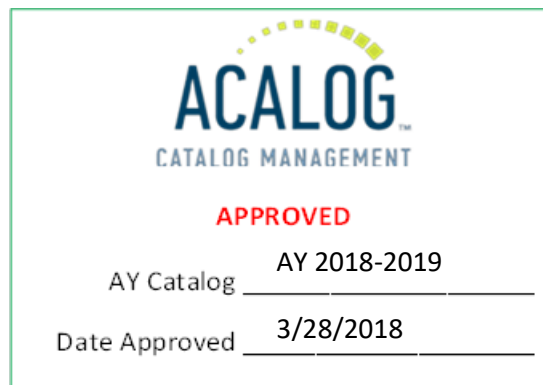
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Author(s)

02/21/2018  
Date Submitted

***Identify action to be taken below:***

Adoption (Adopt) - all signatories

Final approval is given when approved by individual reviewers is verified in **Acalog** version auditing.



HS268\_0Adopt\_2018.03.28

## Course Curriculum

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### I. TYPE OF ACTION

*Select the type of action that applies.*

A. ☒ **ADOPTION**

B. ☐ **SUBSTANTIVE REVISION** (attach a copy of the most recently approved course curriculum and update the following Information)

Select all that apply:

- ☐ Change in number of credit hours
- ☐ Change in prerequisite(s) that are outside the department
- ☐ Substantive change in course content
- ☐ Change (addition, revision, etc.) in Student Learning Outcomes (SLOs)
- ☐ Describe above changes and specify changes not listed above

C. **NON-SUBSTANTIVE REVISION** (attach a copy of the most recently approved course curriculum and update the following Information)

Select all that apply:

- ☐ Change in course alpha, number, or title  
NEW: ALPHA    NUMBER    TITLE
- ☐ Wording change in the catalog course description that does not significantly change the substance
- ☐ Change in the course outline that does not significantly change the Course content
- ☐ Change in course prerequisites where both course and prerequisite are offered within the same Department
- ☐ Change in textbook
- ☐ Other: [Click here to enter text.](#)

D. ☐ **RE-INSTITUTION** (attach a copy of the most recently approved course curriculum and update the following Information)

Justification for course reinstitution:

[Click here to enter text.](#)

Arrangements made for students, in compliance with ACCJC Standard II.A.15.

[Click here to enter text.](#)

## II. INTRODUCTION

The course is connected to the following program(s):

**AS in International Hotel Management**

**Please check appropriate box:**

- A. ☒ This is a CTE course and is aligned with Hospitality and Tourism Career Cluster and [Click here to enter text.](#) Career Pathway.

(See <http://www.careertech.org/career-clusters/glance/clusters-occupations.html> for more information)

- B. ☐ This course is a **proposed** General Education course.

## III. COURSE DESCRIPTION & STUDENT LEARNING OUTCOMES

This course description will appear in the College Catalog followed by the Student Learning Outcomes- Course Level. **\*Refer to Student Learning Outcomes (SLO) Handbook in developing SLOs** (available on the Worklife tab on MyGCC).

### A. COURSE DESCRIPTION:

**This course is an overview of the information needs of lodging properties. It will cover basics of purchasing, implementing, maintaining, and managing a variety of technology systems used in hospitality and security precautions needed.**

### B. STUDENT LEARNING OUTCOMES – COURSE LEVEL (LIST 3-5)

Upon successful completion of this course, students will be able to:

1. Identify common technology systems used in hospitality operations.
2. Describe the elements of a rooms management module.
3. Define various threats to technology systems and the security precautions needed.
4. [Click here to enter text.](#)
5. [Click here to enter text.](#)

☒ These SLOs can be measured and learning is demonstrated.

☒ These SLOs align to States' Career Cluster Initiatives (SCCI) ([www.careertech.org/](http://www.careertech.org/)) standards.

## IV. RATIONALE FOR PROPOSAL

- A. Reason this proposal should be adopted in light of the College's mission statement and educational goals

Guam's main industry is hospitality and tourism. This course will provide the knowledge and skills necessary in the hospitality environment. This course supports the College's mission in career technical workforce development providing the highest quality student-centered education and job training for Micronesia.

- B. An assessment of industry or community need

The Hotel Advisory Committee supports this needed course because of the ongoing and ever-changing technology trends that affect the hospitality industry.

- C. Conformity of this course to legal and other external requirements. Include articulation agreements, Guam State CTE requirements, accrediting agency standards, State Board regulations, professional certification or licensing requirements, if applicable.

This is a course from the American Hotel & Lodging Educational Institute (AHLEI). Students who successfully complete this course will earn a ALHEI course certificate.

- D. Results of course evaluation that supports request

This course will be evaluated after adoption.

- E. Program requirements (associate degree, certificate, diploma) served by this course  
Associate of Science in International Hotel Management

## V. RESOURCE REQUIREMENTS AND ESTIMATED COSTS

- A. Resources (materials, media, and equipment) and costs
- B. Facility requirements and costs  
Existing classroom will be sufficient.
- C. Does the proposed curriculum meet the requirements for Title IV Federal Student Aid?  
☒ Yes      ☐ No      Comments: [Click here to enter text.](#)

## VI. IMPLEMENTATION SCHEDULE

- A. Implementation date: Fall 2018  
*Document must be approved by the **second week of March** for implementation the following **fall semester** OR the **second week of October** for implementation the following **spring semester**. A time period outside of these deadlines is subject to VPAA approval.*
- B. Course Offering: As needed

## VII. COURSE DESCRIPTION

### A. COURSE:

ALPHA  
HS

NUMBER  
268

### B. COURSE TITLE(S):

Long Title: HS268 Managing Technology in the Hospitality Industry

Abbreviated Title (30 characters maximum): HS268 Managing Hosp Tech

### C. CONTACT HOURS

	Delivery Format *indicate type below	If applicable, Lab Category <small>*Category 1 and 2 as defined in the 2017-2023 GCC Faculty BOT Contract, Article XVIII.B.4.a.2.</small>	Contact Hours
1	<input checked="" type="checkbox"/> Lecture:		45
2	<input type="checkbox"/> Hybrid:		<a href="#">Click here to enter text.</a>
3	<input type="checkbox"/> Clinical:		<a href="#">Click here to enter text.</a>
4	<input type="checkbox"/> Practicum:		<a href="#">Click here to enter text.</a>
5	<input type="checkbox"/> Lab : <b>Category 1</b> — Instructional Labs The equivalent of an academic course taught in a lab environment. Direct Instruction fills the entire class period. <b>Category 2</b> — Lecture/ Application/ Practice Labs Seventy-five (75%) of lecture course. Lecture and Practice sessions are clearly identified as separate activities.	<input type="checkbox"/> Lab 1 <input type="checkbox"/> Lab 2	<a href="#">Click here to enter text.</a>
<b>TOTAL HOURS:</b>			45

**D. NUMBER/TYPE OF CREDITS**

Carnegie Units:	Click here to enter text.	per semester
Credits:	3	per semester

**E. PREREQUISITE(S)** HS150

**F. CO-REQUISITES(S)** Click here to enter text.

**G. ARTICULATION**

Secondary Programs/Courses:	n/a
University of Guam:	n/a
Others:	n/a

**H. TARGET POPULATION:** International Hotel Management major

**VIII. COURSE DESIGN** (Instructional method - e.g. traditional (face-to-face) or non-traditional (online or hybrid).

The methods of instruction include lectures, guest speakers, field trip, Internet research, and group discussions.

**IX. COURSE OUTLINE**

1. Hospitality Technology Systems
2. Hospitality Technology Components
3. Reservations Systems
4. Rooms Management and Guest Accounting Applications
5. Property Management System Interfaces
6. Point-of-Sale Technology
7. Food and Beverage Management Applications
8. Sales and Catering Applications
9. Accounting Applications
10. Information Management
11. System Selection
12. Systems and Security Maintenance

**X. MEANS OF ASSESSMENT AND CRITERIA FOR SUCCESS**

Students take exams, faculty-developed assignments, and projects. Students who score 70% or better in the AHLEI exam will be awarded with an American Hotel & Lodging Educational Institute's (AHLEI) course certificate.

**XI. TEXTBOOK REFERENCE, EQUIPMENT AND SUPPLIES**

\*When considering a change of textbook, attach a certification of the number of existing textbooks from the GCC bookstore. (Appendix E)

**A. Required Textbook(s)**

<b>Title:</b>	<b>Managing Technology in the Hospitality Industry, (Current Edition).</b>
<b>ISBN-10:</b>	<b>978-0-86612-490-4</b>

**B. Reference(s) and Bibliography**  
n/a

**C. Equipment/Facilities**  
Laptop, multimedia projector, white board.

**D. Instructional Supplies Needed**  
White board markers.

**E.** ☒ Advisory Committee reviewed and concurred with the materials, content, and assessment used for this course. (attach Advisory Committee written feedback i.e., Advisory Committee meeting minutes.

Comments: See attached Hotel Advisory Committee meeting minutes