



Syllabus

HOS 255 Hospitality Capstone

General Information

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Department Business

Course Prefix HOS

Course Number 255

Course Title Hospitality Capstone

Course Information

Catalog Description This course is designed to give an in-depth look and experience of running a foodservice or event business. Students in this course will learn to write critiques, plan events, write menus, conduct professional interviews and learn the different types of service methods. This is the capstone course for online Hospitality students only.

Credit Hours 5

Lecture Contact Hours 5

Lab Contact Hours 0

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

HOS 105 Orientation to Hospitality and Permission of Instructor

Co-requisites

None

First Year Experience/Capstone Designation

This course is designated as satisfying the outcomes applicable for status as a Capstone Course

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed categories

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Vitality, Inquiry, Perseverance, and Interconnectedness

Course Learning Outcomes

Course Learning Outcomes

1. Identify the different types of service methods.
2. Objectively appraise the performance of a team within a professional setting.
3. Classify the types of restaurants and explain their role in contributing to a destination's sense of place.
4. Demonstrate how to write a cohesive 5 course menu.
5. Explain the proper procedures to plan an event.
6. Understand and demonstrate how to conduct a professional interview.

Outline of Topics Covered

- I. **Students will learn proper interviewing techniques. The students will find and interview three industry professionals within their desired career path. These professionals need to be at a management level within their organization, and at least one of the three needs to be a general manager. The students will prepare a minimum of twelve interview questions which will be approved by the course instructor prior to the interview taking place. After all three interviews are completed the student will write a minimum five page paper outlining the three experiences. The paper will include but not be limited to: A brief overview of each interview, a comparison of the three different positions, and what they learned from these interviews.**
- II. **Students will complete critiques of industry specific businesses. This will allow them the opportunity to look objectively at a business.**
- III. **Students will have to develop an event proposal. Each week students will be tasked with researching and reporting on a specific piece of an event. Upon completion of all of these tasks they will have planned an entire event.**

- IV. Students will develop 4 five-course menus. Each menu will have a specific theme based on the assignment criteria. The criteria will range from various themed menus, to specific types of service to various cuisines.**