APPLICATION FOR CHANGE IN EXISTING COURSE: MAJOR & MINOR

1. Submitted by College of Human Environmental Sciences Date: 2/27/02

Department/Division offering course Nutrition and Food Science

2. Changes proposed:

(a) Present prefix and number NFS 646 Proposed prefix and number NFS 646

(b) Present title Institution Organization and Management

New title Advanced Information Technology in the Hospitality Industry

(c) If course title is changed and exceeds 24 characters (including spaces), include a sensible title (not to exceed 24 characters for use on transcripts: Adv IT in Hosp Industry

(d) Present credits: 3 Proposed credits: 3

(e) Current lecture: laboratory ratio 100:0 Proposed: 100:0

(f) Effective Date of Change: (Semester & Year) Fall 2003

3. To be Cross-Listed as

(Prefix and Number) (Signature: Dept. Chair)

4. Proposed change in Bulletin description:

(a) Present description (including prerequisites): This course discusses the impact of information technology on the hospitality industry, describes the role of information technology in decision-support and management found in the hospitality industry, and devotes time to learning industry-specific applications as well as the Internet.

(b) New description: This course will engage students in the latest technology used by the hospitality industry and the dietetics profession for advancement of human, material and financial resources. Strategies and applications using technology to gain competitive advantage will be investigated. The class will be conducted on-line. Students will have the opportunity to do the class completely on-line or a combination of traditional classroom and on-line teaching.

(c) Prerequisite(s) for course as changed:

5. What has prompted this proposal? The course title and description need to better reflect content of course.

6. If there are to be significant changes in the content or teaching objectives of this course, indicate changes:

7. What other departments could be affected by the proposed change? none
8. Will changing this course change the degree requirements in one or more programs? If yes, attach an explanation of the change. * no

9. Is this course currently included in the University Studies Program? no
   If yes, please attach correspondence indicating concurrence of the University Studies Committee.

10. If the course is a 100-200 level course, please submit evidence (e.g. correspondence) that the Community College System has been consulted. no

11. Is this a minor change? Yes No x (NOTE: See the description on this form of what constitutes a minor change. Minor changes are sent directly from the Dean of the College to the Chair of the Senate Council. If the letter deems the change not to be minor, it will be sent to the appropriate Council for normal processing.)

12. Within the Department, who should be consulted for further information on the proposed course change?
   Name: Mary Roseman Phone Extension: 7-4965

Signature of Approval:

Department Chair: __________________________ Date: 1/18/02

Dean of the College: _________________________ Date: ______

Date of Notice to the Faculty:

** Undergraduate Council: ______________________ Date: ______

**Graduate Council: ________________________ Date: ______

**Academic Council for the Med. Ctr.: __________ Date: ______

**Senate Council: __________________________ Date of Notice to Univ. Senate: ________

ACTION OTHER THAN APPROVAL:
Institution Organization & Management

Proposed Name Change: Advanced Information Technology in the Hospitality Industry

COURSE SYLLABUS

Instructor:
Email:
Office:
Phone:
Class:
Office Hours:
Pre-requisites:

Synopsis
Welcome to Hospitality Technology! Learning about technology in the hospitality field is a journey, not a destination. Hospitality industry professionals are seeking graduates with knowledge not only about the field but also current generic and industry specific technology applications. Those who have technology application skills have the potential for leveraging time, resource capabilities, and information to gain competitive advantage. This class is going to be a key to the Information Sea. In addition to learning technologies in the field, as a graduate course, this course deals with issues in the industry by discussing research papers from refereed journals, and students will possess the capability to do research projects for the academia.

Teaching & Learning Responsibilities
I believe in active learning (heart, brains, and courage). We will work on lots of exciting real life projects in this class that you will find very beneficial for your personal and professional life. Even though this class is not a hands-on computer application training course, you will be required to spend some time in the computer lab every week to gain hands-on experience. This class utilizes the Internet very intensely. That’s why it is your responsibility to check your email and the class homepage regularly.

Course Description
This course will engage students in the latest technology used by the hospitality industry and the dietetics profession for advancement of human, material and financial resources. Strategies and applications using technology to gain competitive advantage will be investigated. The class will be conducted on-line. Students will have the opportunity to do the class completely on-line or a combination of traditional classroom and on-line teaching.

Class Web Page: http://ecourses.uky.edu
You will find valuable information about this class in the NFS 646 web page which is distributed through the Blackboard service of the University. You will be encouraged to visit this site regularly (at least once a week) to keep up with class. We will use many different communication ways in this class.
Students are required to create BB account to get into the course website. The URL for the site is http://ecourses.uky.edu (see attachment)

Please contact the instructor should you have any technical problem with using the course website.

**Course Objectives:**
1. Expand understanding of hospitality technology applications.
2. Develop and experience practical use of generic and industry specific applications.
3. Analyze the impact of hospitality technology on industry applications.
4. Evaluate and research technology-based interfaces in the hospitality industry.
5. Examine information system development in c-bord, management solutions, property management systems, restaurant information systems, and so on.

**Course Outcomes:**
After completing this course, students will be able to

1. Apply hospitality technology to enhance working environment.
2. Demonstrate use of generic and industry specific software in the hospitality area.
3. Include the impact data for IT use in hospitality industry in decision making.
4. Utilize research to solve problems in the industry using IT.
5. Practice with industry specific software including c-bord, management solutions, property management systems, and restaurant information systems.

**References**

Current case studies, trade journals, and research literature in Hospitality Management and Dietetics.

**Grading**

<table>
<thead>
<tr>
<th>Item</th>
<th>Points</th>
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<tbody>
<tr>
<td>Class Attendance*</td>
<td>100</td>
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<tr>
<td>Research abstracts (3@50)</td>
<td>150</td>
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<tr>
<td>Mid Term 1 &amp; 2 (100 points each)</td>
<td>200</td>
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<td>Assignments (5 @ 50 points)</td>
<td>250</td>
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<tr>
<td>Final Project</td>
<td>200</td>
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<td>Research Proposal</td>
<td>200</td>
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<td><strong>TOTAL</strong></td>
<td><strong>1,100</strong></td>
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*Attendance will be required either at the classroom or discussion board of the on-line class. You, as a student in the course, are required, at least once a week, to participate in the discussion forum.*
Grading Scale

A-  90-100%
B-  80-89%
C-  70-79%
D-  60-69%
F -  0-59%

Journal Abstracts
There are many excellent resources on course topics. We want you to take the opportunity to dig into available resources in order to add to the discussion of course concepts. You are supposed to find articles from the referred journals on the information system in the hospitality and dietetic areas, and make abstracts of the papers. You should consult the instructor and get permission for the papers you are going to reference. On the abstract are included 1) purpose & objectives of the study, 2) methodology (population, sample, research instrument, analysis technique), 3) results, 4) conclusion & implications of the study. Three times for submissions are given. The due dates are:
The First : 2/12
The Second : 3/5
The Third: 3/19

Research Proposal
By the completion of the course, you will be able to find a research topic in the area. Make a research proposal on the issue. More discussion will be done with the instructor about this. On the research proposal are: purpose & objectives of the project, justification & significance of the project, methodology (sample & instrument), & expected outcome of the project.

Final Project (Web Site Development)
The purpose of this assignment is to allow you to create and design web pages for yourself, a hotel or a restaurant/food service operations or a hospitality related business with multiple linked local and remote pages, pictures, graphics. This hotel or restaurant may be a real property or just a hotel or restaurant of your dreams.

Course Agenda

<table>
<thead>
<tr>
<th>Week</th>
<th>Date</th>
<th>Topic</th>
<th>Reading</th>
<th>Due</th>
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<tbody>
<tr>
<td>1</td>
<td>1/15</td>
<td>Syllabus</td>
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<tr>
<td>2</td>
<td>1/22</td>
<td>Set up computer account Computers/Hospitality Technology</td>
<td>Ch.1</td>
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<td>3</td>
<td>1/29</td>
<td>Martin Luther King Holiday (No Class) Information System</td>
<td>Ch.2</td>
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<td>Date</td>
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<td>4</td>
<td>2/5</td>
<td>Lab 1</td>
<td>Maintaining &amp; Protecting IS Essentials of computer systems</td>
<td>Ch.3</td>
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<td>Ch.4</td>
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<td>5</td>
<td>2/12</td>
<td>Lab 2</td>
<td>Selecting &amp; Implementing</td>
<td>Ch.8</td>
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<td>Assign. #1</td>
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<td>6</td>
<td>2/19</td>
<td>Lab 3</td>
<td>Internet Evaluation</td>
<td>Ch.9</td>
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<td>Web Design issues for hospitality and dietetics industry</td>
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<td>7</td>
<td>2/26</td>
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<td>Internet Evaluation</td>
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<td>Web Design issues for hospitality and dietetics industry</td>
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<td><strong>Mid Term I</strong></td>
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<td>8</td>
<td>3/5</td>
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<td>Hotel Systems/ PMS/Rooms Management</td>
<td>Ch.6</td>
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<td>Hotel Systems/ Back office/Accntng</td>
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<td>9</td>
<td>3/12</td>
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<td>Spring Break</td>
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<td>10</td>
<td>3/19</td>
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<td>Restaurant Information Systems</td>
<td>Ch.7</td>
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<td>Electronical menu development, forecasting, and inventory adjustment</td>
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<td>11</td>
<td>3/26</td>
<td>Lab 4</td>
<td>Restaurant Information Systems</td>
<td>Ch.7</td>
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<td>Specific technology</td>
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<td>Assign. #3</td>
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<td>12</td>
<td>4/2</td>
<td>Lab 5</td>
<td>Other systems in hotels</td>
<td>Ch.5</td>
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<td>Communications/ Networks</td>
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<td>13</td>
<td>4/9</td>
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<td><strong>Mid Term II</strong></td>
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<td>Project Development</td>
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<td>14</td>
<td>4/16</td>
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<td>Evaluating, Problem solving, and Feedback communication</td>
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<td>15</td>
<td>4/23</td>
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<td>Final Project Presentation</td>
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<td>16</td>
<td>4/30</td>
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<td><strong>Final Week</strong></td>
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*Descriptions of each project will be made afterwards. Each project is involved in working at the computer lab. So, the quality of the projects will depend on the time you spend there. Projects will be the items you have to handle as a working professional in the hospitality industry, and those are as follows:

Assignment 1: Website evaluation, design, and research applications
Assignment 2: PMS-Rooms Management & Guest Accounting Interface
Assignment 3: Menu Item Cost Analysis by electronic interface

**Final project is a group project.

TECHNOLOGY RESOURCES
HOTEL by EXECU/TECH
POS by EXECU/TECH
BACK OFFICE by EXECU/TECH

CLASS ATTENDANCE
Attendance is expected in class. Policies relating to excused absence, cheating plagiarism, withdrawal, incomplete and final exams can be found in the copy of Student Right and Responsibilities. As students and faculty at the University of Kentucky, we are all responsible for adhering to these policies. Cheating, plagiarism: Cheating on tests and plagiarism of any assignment will result in a failing grade in the course. Missed Exams: No make-up exams will be given unless 1) you have an university approved excuse in writing, and you have notified the instructor in advance; or 2) emergency situations. Assignments will be accepted up to three days late, but with an increasing penalty.

SPECIAL STUDENTS
If any member of the class feels that he/she has a disability and needs special accommodations of any nature, I will work with you and the Office of the Dean of Students to provide reasonable accommodations to ensure that you have a fair opportunity to perform in the class. Please advise me of such disability and the desired accommodations within one week after the first class period.
Hospitality & Tourism Major Refereed Journals

Journal of Hospitality and Tourism Research*
Journal of Hospitality and Leisure Marketing*
Journal of Hospitality Marketing
International Journal of Hospitality Management
International Journal of Contemporary Hospitality Management
Journal of Travel Research*
Journal of Travel & Tourism Marketing*
Journal of Vacation Marketing
Tourism Economics
Tourism Management
Journal of Gaming Studies
Annals of Tourism Research*
Journal of International Hospitality, Leisure & Tourism Management

*Major journals

Journals and Trade Magazines for Hospitality Industry

The Cornell Hotel and Restaurant Quarterly, CHRIE Hospitality educators, Lodging, Nations Restaurant News, Restaurant USA, Hotel & Motel Management, and others (including databases in the UK Library). These may be available in limited numbers in the UK Library, on the WWW, or in the library at Transylvania University

Keep Track of Over 65 Hospitality-related Periodicals

AAHOA Hospitality
Annals of Tourism Research
Asia Pacific Journal of Tourism research
Bottomline
Brands in Foodservice
Club Industry
Club Management
Cooking for Profit
Cornell Hotel and Restaurant Administration Quarterly
Festival Management & Event Tourism
FIU Hospitality Review
Food Management
Foodservice & Hospitality
Foodservice Director
Foodservice Equipment & Supplies
Foodservice Equipment & Supplies International
Foodservice Research International (Formerly: Journal of Foodservice Systems)
H & A (Hospitality & Automation) Report
Hospitality Design
Hospitality Law
Hospitality Research Journal
Hosteur
Hotel & Motel Management
Hotel & Resort Industry
Hotel Security Report
Hotelier
Hotels
HSMAI Marketing Review
International Gaming & Wagering Business
International Journal of Contemporary Hospitality Management
International Journal of Hospitality Information Technology
International Journal of Hospitality Management
International Journal of Hospitality & Tourism Administration
Journal of Child Nutrition and Management
Journal of College & University Foodservice
Journal of Convention & Exhibition Management
Journal of Hospitality & Leisure Marketing
Journal of Hospitality & Tourism Education
Journal of Hospitality & Tourism Research
Journal of Hospitality Financial Management
Journal of International Hospitality, Leisure, and Tourism Management
Journal of Nutrition in Recipe & Menu Development
Journal of Restaurant & Foodservice Marketing
Journal of Teaching in Travel & Tourism
Journal of the International Academy of Hospitality Research
Journal of the National Association of College & University Food Services
Journal of Tourism Studies
Journal of Travel & Tourism Marketing
Journal of Travel Research
Journal of Vacation Marketing
Lodging
Lodging Hospitality
Meeting News
Meetings & Conventions
MWR Today
NACUFS Journal (see Journal of the National Association of College &
University Food Services)
Nation's Restaurant News
Night Club & Bar Magazine
Pizza Today
Restaurant Business
Restaurant Hospitality

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