

Course Competencies Template - Form 112

GENERAL INFORMATION	
Name: Shelly Fano/Ana Cruz	Phone #: 305-237-3370
Course Prefix/Number: HFT 1210	Course Title: Human Resources
Number of Credits: 3	
Degree Type	$\square B.A. \square B.S. \square B.A.S \square A.A. \square A.S. \square A.A.S.\square C.C.C. \square A.T.C. \square V.C.C$
Date Submitted/Revised:	Effective Year/Term: 2009-1
□ New Course Competency	
Course to be designated as a General Education course (part of the 36 hours of A.A. Gen. Ed. coursework): 🗌 Yes 🛛 🛛 No	
The above course links to the following General Education Outcomes:	
 ☑ Communication ☐ Numbers / Data ☑ Critical thinking ☑ Information Literacy ☐ Cultural / Global Perspective 	 Social Responsibility Ethical Issues Computer / Technology Usage Aesthetic / Creative Activities Environmental Responsibility
Course Description: In this introductory course, students will learn human resources management as applied to hospitality management. Areas to be covered will be recruitment, selection, training and motivation techniques applied to hospitality personnel. Understanding customers and how the hospitality personnel deal with conflict resolution will be explored.	
Prerequisite(s): N/A	Co requisite(s): N/A

Course Competencies:

Competency 1: The student will be able to identify and describe contemporary issues in human resource management in the hospitality industry by:

- 1. Defining the primary human resource management (HRM) functions.
- 2. Discussing the role of the customer in HRM.
- 3. Discussing philosophies associated with HRM.

Competency 2: The student will be able to communicate effectively with personnel by:

- 1. Explaining the communication process.
- 2. Discussing effective face to face communication skills.
- 3. Describing techniques of active listening.

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- 1. Identifying how individuals deal with change.
- 2. Explain techniques to help individuals overcome resistance to change.
- 3. Discussing typical situations of organizational change.

Competency 4: The student will be able to develop decision making skills by:

- 1. Identifying and describing the problem solving process.
- 2. Defining the terms perception and creativity and explain their value in problem solving.
- 3. Examine how individuals process information in arriving at decisions.

Competency 5: The student will be able to recruit, select, and orient employees :

- 1. Explaining the term recruiting.
- 2. Describing the role of reference and background checking.
- 3. Describing the importance of orientation and how it impacts the organization.

Competency 6: The student will be able to train, develop and appraise associates by:

- 1. Explaining how to conduct a needs analysis.
- 2. Describing the most typical types of training programs in the hospitality industry.
- 3. Discussing common methods used to appraise employee performance.

Competency 7: The student will be able to describe how to motivate employees by:

- 1. Defining the term motivation.
- 2. Discussing the role of money and other financial forms of motivation including incentive programs.
- 3. Explaining the role of feedback in measuring the effect of the motivation efforts.

Competency 8: The student will be able to develop and maintain a total quality service program by:

- 1. Defining the term total quality service.
- 2. Describing the most common service quality tools and techniques.
- 3. Describing ways that hospitality organizations obtain feedback on results.

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