

Course Title	IBM320 Hospitality Management	Instructor(s)	Craig Yamamoto (実務経験のある教員)
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Class Format	Lecture	Office Hours	Will be given in class
Track	International Business and Management Hospitality and Tourism Management	Mode of Instruction (Solo / Omnibus)	Solo
Credits	2	Allocated Year	Spring semester, 3 rd year
Active Learning	Category 1-3: Summaries Category 2-3: Presentation Category 2-5: Peer Teaching Category 3-4: Close Reading Category 4-2: Facilitated Discussions Category 4-9: Group Work on Questions Category 5-1: Cooperative Student Projects	Compulsory or Elective	Elective
Course Overview	This is a 4-skills course for students interested in learning about hospitality management. The content of this course will focus on managerial knowledge pertaining and the expectations placed upon managers and their staff within the industry. Students must actively participate as role-playing serves as a key to perfecting the skills necessary to become an effective manager. Students will do limited preparation for the Tourism English Test Level 2 (観光英検 2 級) and the Hospitality Management Test (Basic and Practical) available to those interested in pursuing a career in hospitality and/or tourism.		
Course Objectives	By the end of the course, students will be able to... demonstrate a basic understanding of the hospitality industry; industry knowledge as a future leader in Lodging; industry knowledge as a future leader in Beverage and Restaurants management services ; industry knowledge as a future leader in Recreational and Special Events management; industry knowledge as a future leader in Managerial Services; Recognize words/phrases specific to hospitality industry; and communicate at an intermediate English level as a future leader in hospitality management.		
Prerequisites	Receive a minimum of 450 TOEIC score		
Course Schedule	No	Contents	Homework
	01	Course Intro; Introduction to Hospitality Management	Preview reading; Short-quiz 01
	02	The Hotel Business	Preview reading; Short-quiz 02
	03	Rooms Division	Preview reading; Short-quiz 03
	04	Case study and review lessons 01~03	Preview reading; Summary 01; Unit Quiz 01
	05	Food and Beverage	Preview reading; Short-quiz 04
	06	Restaurant Business	Preview reading; Short-quiz 05
	07	Restaurant Management	Preview reading; Short-quiz 06
	08	Case study and review lessons 05~07	Preview reading; Summary 02; Unit Quiz 02
	09	Tourism, Recreation and Attractions	Preview reading; Short-quiz 07
	10	Leadership and Management	Preview reading; Short-quiz 08
	11	Planning and Organizing	Preview reading; Short-quiz 09
	12	Case study and review lessons 09~11	Preview reading; Summary 03; Unit Quiz 03
	13	Research Project Preparation	Research project prep
	14	Presentation Preparation and practice	Complete presentation prep
15	Research Presentation	Research Report; Review for Final Exam	
Grading	Grades will be determined as follows:		
	Summaries 25%; Quizzes 30%; Fieldwork Project & Presentation 20%; Course Portfolio 5%; and Final Exam 20%		
Textbooks	Material adapted from <i>Introduction to Hospitality Management</i> (5 th ed), Walker, J., 2017		
References	<i>Introduction to Hospitality Management</i> (5 th ed), Walker, J., 2017; <i>Managing with Aloha</i> (2 nd ed), Say, R., 2016		
NOTES	<ul style="list-style-type: none"> ☆ Daily Materials - Notebook, pencil, highlighter, access to Moodle ☆ Students are expected to spend at least one hour reviewing and doing homework and one hour preparing for every hour of lesson time. ☆ Feedback will be provided in class, via email or consultation with appointment. ☆ Instructor's professional experience includes hotel management (Hyatt Regency Hotel, Marriott Hotel, Hilton Hotel), retail sales management (ABC Stores Waikiki) 		