HMT 2201: Hospitality Marketing
Credit Type – **Proficiency**

Course Description and Learning Outcomes:
https://www.sinclair.edu/program/params/programCode/HMTTM-S-AAS/

Faculty Pathway Specialist(s) (Please include name, email and office hours**):**
Derek Allen, derek.allen@sinclair.edu

Resources Needed to Offer Course (software, equipment, books [include ISBN and edition], etc. – please include any associated costs)**:**
There is no textbook required for this course. Resources required include: high speed internet and a computer or laptop to access all of the content and material in the eLearn shell.

What is the ideal format for course delivery – in person, online or blended? To what extent could this course be offered online if necessary?
The course can be taught fully online. The course doesn't require any face-to-face meetings.

How is the final grade for the course determined? (Please list all required assignments, assessments, etc.)
The final grade for the course is determined by a combination of discussions, assignments, and 1 final project. In total there are 11 discussions and 11 assignments for this course- the high school instructor is responsible for all grading and grades must be posted in eLearn.

Who is responsible for grading the required assignments and/or assessments? (faculty or instructor?)
High School instructor is responsible for grading and all grades must be posted in eLearn

What is the grading scale for the course?
Standard grading scale, 0-59% (F) 60-69% (D) 70-79% (C) 80-89% (B) 90-100% (A). If a grade is on the borderline and .5 or higher, then the student will be raised to the next letter grade. An example is, if a student has 69.5 % then he/she will be awarded a C for the course.

Must students access the eLearn shell regularly to complete requirements?
Work requirement is in eLearn, instructor has option to teach in person the material or online. All assignments, discussions and grades should be posted in eLearn.

Does the course require access to YouTube, GoogleDrive, etc.?
The course does require access to watching YouTube and using Google, Safari, Firefox, or Internet Explorer for videos and content.

Additional course details or requirements important for instructors not covered above:
This course can be customized into a quarter or semester.

Most common (or popular) degrees this course is in?
This course is in Culinary, Restaurant Management, Lodging Management, and Tourism.