



EFFECTIVE: JANUARY 2012 CURRICULUM GUIDELINES

A. Division: Academic Effective Date: **January 2012**

B. Department / Commerce & Business Admin. Revision New Course
 Program Area: Hospitality Management

If Revision, Section(s) Revised: **A, B, C, H, J**

Date of Previous Revision: **January 2011**

Date of Current Revision: **January 2012**

C: **HOSP 2310** D: **Hospitality Management Accounting** E: **3**

Subject & Course No.	Descriptive Title	Semester Credits
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F:	Calendar Description: This course focuses on the management accounting concepts and practices used by those in management positions within the industry for decision making and control purposes. Topics include: statement and operations analysis, cash flows and management, internal controls, cost concepts, C-V-P analysis, pricing considerations, and budgeting.	
G:	Allocation of Contact Hours to Type of Instruction / Learning Settings Primary Methods of Instructional Delivery and/or Learning Settings: Lectures and Seminars Number of Contact Hours: (per week / semester for each descriptor) Lecture: 3 Hours Seminar: 1 Hour Total: 4 Hours Number of Weeks per Semester: 15 Weeks X 4 Hours Per Week = 60 Hours	H: Course Prerequisites: HOSP 1210 OR ACCT 1110 I: Course Corequisites: Nil J: Course for which this Course is a Prerequisite HOSP 2455 (may be taken as a corequisite) K: Maximum Class Size: 35

L: PLEASE INDICATE:

	Non-Credit
	College Credit Non-Transfer
X	College Credit Transfer:

SEE BC TRANSFER GUIDE FOR TRANSFER DETAILS (www.bctransferguide.ca)

M: Course Objectives / Learning Outcomes

The student will be able to:

1. analyze financial and operating results for hospitality businesses;
2. determine the cash flows into and out of a business;
3. describe and recommend internal control procedures appropriate to the various operating activities and concerns within the industry;
4. describe and identify various types of costs;
5. demonstrate the use of cost-volume-profit techniques to assist in making decisions;
6. apply various cost and pricing concepts to assist with establishing meal prices and room rates;
7. prepare operating, capital and cash budgets and know how to use them for control purposes.

N: Course Content:

1. Analysis
 - 1.1 The balance sheet - horizontal, vertical, base-year
 - 1.2 The income statement - horizontal, vertical, base-year
 - 1.3 Ratio analysis
2. Statement of cash flows
 - 2.1 Operating activities
 - 2.2 Investing activities
 - 2.3 Financing activities
3. Internal control
 - 3.1 Objectives
 - 3.2 Characteristics
 - 3.3 Basic requirements for various functions
 - 3.4 Small operations
4. Basic cost concepts
 - 4.1 Context and nature
 - 4.2 Various types of costs
 - 4.3 Determination of mixed cost components
 - 4.4 Costs for decision making purposes (relevant costs)
5. Cost-volume-profit analysis
 - 5.1 Assumptions, limitations, relationships
 - 5.2 Single product
 - 5.3 Multiple products
6. Cost approaches to pricing
 - 6.1 Price elasticity of demand
 - 6.2 Informal pricing approaches
 - 6.3 Cost approaches
 - 6.4 Yield management
 - 6.5 Integrated pricing

<p>7. Budgeting</p> <p>7.1 Forecasting methods</p> <p>7.2 Operations budgeting</p> <p>7.3 Cash management and budgeting</p> <p>7.4 Capital budgeting</p>						
<p>O: Methods of Instruction</p> <p>Lectures, demonstrations of material, and discussions will be used, together with any appropriate technology available which may be of assistance to students.</p>						
<p>P: Textbooks and Materials to be Purchased by Students</p> <p>Schmidgall, Raymond S. <i>Hospitality Industry Managerial Accounting</i>, Latest Ed. Educational Institute of the American Hotel and Motel Association.</p> <p>Calculator: Texas Instruments BAI Plus</p>						
<p>Q: Means of Assessment</p> <table style="margin-left: 40px;"> <tr> <td>Assignments/Quizzes</td> <td style="text-align: right;">10%</td> </tr> <tr> <td>Tests (minimum of 3)</td> <td style="text-align: right;"><u>90%</u></td> </tr> <tr> <td></td> <td style="text-align: right;"><u>100%</u></td> </tr> </table> <p>STUDENTS MUST COMPLETE <u>ALL</u> COMPONENTS OF THE COURSE TO OBTAIN CREDIT FOR THE COURSE.</p>	Assignments/Quizzes	10%	Tests (minimum of 3)	<u>90%</u>		<u>100%</u>
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Tests (minimum of 3)	<u>90%</u>					
	<u>100%</u>					
<p>R: Prior Learning Assessment and Recognition: specify whether course is open for PLAR</p> <p>Challenge exam only to demonstrate the required body of knowledge and current practices.</p>						

Course Designer: Mark Elliott

Education Council / Curriculum Committee Representative

Interim Dean: Julie Crothers

Director, Student and Enrolment Services/Registrar