

**HTM 250: Facilities Management and Practicum**  
**FALL 2013**  
**2 Students**

Submitted by: Joyce Roby

SLO#	Program SLO#	I, D, M	Reflection/Comment
SLO 1. Identify the key element of the human resource function and employment opportunities within the hospitality industry	PLO 1. Identify the interdependent components of the international travel and tourism system.	D	<ul style="list-style-type: none"> <li>• 2 students passed with grades of A ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by in class assignments on research, resume, application process and cover letter.</li> </ul>
	PLO. 2 Demonstrate professional lodging specific technical skills, supervisory techniques and management skills.	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of A with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>
	PLO 3. Explain the types and elements of food service operations.	D	<ul style="list-style-type: none"> <li>• 2 students passed with grades of A with the ability to demonstrate understanding of the SLO. Students were assessed by in class assignments on research, resume, application process and cover letter.</li> </ul>
	PLO 4. Demonstrate front of the house technical and supervisory techniques	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of A with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>
SLO 2. Identify the interdependent components of the modern food service and lodging setting	PLO. 2 Demonstrate professional lodging specific technical skills, supervisory techniques and management skills.	D	<ul style="list-style-type: none"> <li>• 2 students passed with grades of A ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by in class assignments on research, resume, application process and</li> </ul>

				cover letter.
	PL.O 3. Explain the types and elements of food service operations	D	<ul style="list-style-type: none"> <li>• 2 students passed with grade of A with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by in class assignments on research, resume, application process and cover letter.</li> </ul>	
	PL.O 4. Demonstrate front of the house technical and supervisory techniques	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of C with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>	
	PL.O 7. Communicate in basic Japanese for lodging food service and tourism provider guest service.	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of C with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>	
SLO 3. Identify professional work place habits	PL.O 1. Identify the interdependent components of the international travel and tourism system.	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of A with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>	
	PL.O 2. Demonstrate professional lodging specific technical skills, supervisory techniques and management skills.	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of C with the ability to demonstrate understanding of the SLO.</li> <li>• Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>	
	PL.O 3. Explain the types and elements of food	D	<ul style="list-style-type: none"> <li>• 1 student will pass the class with grade of C with the ability to demonstrate understanding of the</li> </ul>	

	service operations.		<p>SLO.</p> <ul style="list-style-type: none"> <li>Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> <li>1 student will pass the class with grade of C with the ability to demonstrate understanding of the SLO.</li> <li>Students were assessed by completing their practicum hours and their evaluations by supervisors, mock interview, and in-class assignments</li> </ul>
	PLO 4. Demonstrate front of the house technical and supervisory techniques	D	<ul style="list-style-type: none"> <li>2 students passed with grades of A with the ability to demonstrate understanding of the SLO.</li> <li>Students were assessed by in class assignments on research, resume, application process and cover letter.</li> </ul>
	PLO 5. Describe tourism attraction support services and related business opportunities.	D	

**Special comments:** My final grade for the two students is I (incomplete). One student has 25 incomplete hours out of 150 practicum hours. "I" She completes her practicum hours before Spring 2014 midterm, her change of grade will change to A. "B" if she does not, then her grade will change to C. The other student needs to complete her 150 practicum hours and turn in timesheets and evaluations to instructor to change her grade. If not, her grade will be F.

**Recommendations:** Students need to be more pro active and more responsible.

Signature: Joyce Roby  
Instructor



Date: 12/16/17

Please check which of the following were assessed in this course:

**Institution Learning Outcomes:**

COM-FSM graduates will demonstrate that they can:

- a. communicate effectively
- b. employs critical thinking [*& problem solving*]
- c. possess specific knowledge and skills in a major discipline or professional program of study
- d. take responsibility and develop skills for learning
- e. interact responsibly with people, cultures, and their environment