Welcome to HFT 6507! Learning about technology in the hospitality field is a journey, not a destination. Hospitality industry professionals are seeking graduates with knowledge not only about the field but also current generic and industry specific technology applications. Those who have technology application skills have the potential for leveraging time, resource capabilities, and information to gain competitive advantage. This class is going to be a key to the Information Sea.

INSTRUCTOR:
Dr. Cihan Cobanoglu, CHTP
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Phone: 302-897 1909 (Cell)
Email: cihan@sar.usf.edu
Skype: cihanobanoglu
Personal Web: http://www.cihan.org
Course Canvas Website: http://my.usf.edu

Prerequisites: N/A

When emailing me, please put HFT 6507 in the subject line. This will enable me to respond to you faster. Also, please write your first name and last name in the email.

CLASS MEETS:
This class meets on Tuesdays from 3pm to 7:30pm in most weeks. In some weeks, this class will be conducted online. Please check the schedule on the Blackboard course website. It is very important for you to check the course website at least three times a week. It is also required that you check your USF email three times a week.

OFFICE HOURS:
If you want to meet with me in person, please email me to schedule an appointment. However, I am also available to meet with you via Skype chat (My Skype ID is cihanobanoglu). I have an open-door policy. If I am in the office and available, you can
talk to me at anytime. If you want to make an appointment to see me, please contact Lana Rusch at lrusch@sar.usf.edu or by phone 941 359-4774

COURSE OBJECTIVES:
1. Address different networking options in the hospitality industry.
2. Develop and understanding of hospitality technology applications and their importance in supporting hospitality operations.
3. Provide opportunities for hands-on experience on generic and industry specific applications.

COURSE STUDENT LEARNING OUTCOMES: Upon completion of this course, students will be able to:
1. Develop an advanced understanding of general business technology applications.
2. Develop understanding of hospitality technology applications.
3. Demonstrate knowledge of a range of the concepts of connectivity and the benefits of integrating disparate hospitality systems.
4. Understand the role of technology-based systems in supporting hospitality operations.
5. Assess the impact of industry-specific technologies on operational performance.
6. Learn how to utilize information systems to make better decisions and communicate them effectively.
7. Analyze information technology trends in hospitality industry and present them effectively.

CLASS WEBSITE

We will use a course website on Canvas. To login to Canvas website,

https://my.usf.edu and use your USF login information.

Class website will be used for:
- Syllabus
- Assignment Submissions
- Grades
- PowerPoint Slides
- Tutorials
- Announcements

Critical information will be disseminated via the class website. It is your responsibility to view the contents of the class at least three times every week.
QUIA.COM WEBSITE

You will use Quia.com website for exams. The instructor will send you a separate username and password for quia.com. Please save this username and password in a safe place. Once you receive your Quia website username and password, please try it by logging into [http://www.quia.com/web](http://www.quia.com/web) If you login successfully, please take the “Practice Quiz.” ([http://www.quia.com/quiz/2168403.html](http://www.quia.com/quiz/2168403.html)) This quiz is just for practice purposes. It will not be part of your grade.

WORKING WITH TECHNOLOGY

PLEASE NOTE THAT in this class, we will utilize technology. This class utilizes blended learning. Therefore, it is very important for you to know that you cannot rely on technology every time. To prevent any problems, always do your assignments and take your quizzes well before they are due. *If you leave it to the last minute, problems will arise such as internet connection not working, website not working, etc.*

This course needs your active participation. You need to do the most of the work. We are here to help. Please do not hesitate to contact me or lab instructor anytime you need help.

LATE ASSIGNMENTS WILL NOT BE ACCEPTED!!!

PLEASE DO NOT ASK INSTRUCTORS FOR EXCEPTIONS.

In addition, I will use the class email list from time to time to communicate with you outside of class. Therefore, it is critical for you to check your USF Email Account.

ASSIGNMENTS SUBMISSIONS

All work must be turned into the instructor on the pre-arranged date. *No exceptions, work turned in late will not be given credit.* You will submit your assignments to course website.

REQUIRED TEXT

- Hospitality Information Technology-Learning How to use it. (2010) Collins & Cobanoglu published by Kendall Hunt. (Enhanced Sixth Edition) ISBN: 978-0-7575-8109-0 *(Used or new copies will work. But previous editions will not work)* (Some chapters are provided in course website (Blackboard) for your convenience.
- innRoad Web-based Property Management System (PMS) Software Subscription for one semester. You must purchase innRoad software access code from [http://www.hospitalitywebsuite.com](http://www.hospitalitywebsuite.com). A username and password will be created for you. Additional login information and tutorials will be emailed to you from HospitalityWebSuite.com
• Certified Hospitality Technology Professional Exam $100
• Internet Articles, case studies and handouts through the website

**GRADING**

<table>
<thead>
<tr>
<th>Component</th>
<th>Points</th>
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<tbody>
<tr>
<td>Exam (2 exams)</td>
<td>200</td>
</tr>
<tr>
<td>Assignments</td>
<td>100</td>
</tr>
<tr>
<td>innRoad/M3Link/Chef Tec</td>
<td>100</td>
</tr>
<tr>
<td>Research Paper / Presentation</td>
<td>200</td>
</tr>
<tr>
<td>Current Event Assignments</td>
<td>100</td>
</tr>
<tr>
<td>Participation / Attendance</td>
<td>100</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>800</strong></td>
</tr>
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</table>

**GRADING SCALE**

A+= 97 - 100%  
A = 93 - 96 %  
A- = 90-92%  
B+ = 87 - 89 %  
B = 84 - 86 %  
B- = 80 – 83%  
C+ = 77 – 79%  
C = 74- - 76%  
C- = 70 – 73%  
D+ = 67 – 69%  
D = 64 – 66%  
D- = 60 – 63 %  
F= below

Grades are earned, not awarded. They are a means to an end, not an end unto themselves. Hence, you should focus on learning more, not on grades. To earn an A is not difficult, but it requires that you consistently perform at peak levels. An A means more than just a grade or a test result. It symbolizes your endurance, consistence, and seriousness on learning. In the end, it is really up to you. You are in control of your grades, not the professor. A college student needs to be responsible for the result of his/her learning behavior and class performance.

Grades will be posted to the Blackboard and Quia website (for exams). It is the student’s responsibility to check the grade online, or during office hours. If there is a discrepancy in a grade, the student has one week to notify the professor for a possible revision, otherwise, the grade will not be changed. If you do not know how to use Blackboard please let the professor know so he can direct you to help.

**ATTENDANCE**

Students are **expected** to visit the course website every week and do all required readings, assignments and other tasks. Students are expected that they check the course website three times every week for new information. New information will be announced in the “Announcement” section of the course website.

**Academic Honesty and Dishonesty AND PLAGIARISM**

The professor will enforce all University rules, regulations, and policies pertaining to academic honesty and dishonesty in this class. Please note that any form of plagiarism or
cheating on exams, projects, or papers is considered unacceptable behavior. Sources must be properly cited. The professor may use “Turnitin.com” and other software to assess potential plagiarism and check all footnotes. Please be sure to review the university’s policy in the student handbook. Updates to the current policy will also apply.

When you do your assignments, it is appropriate to use the Web and search engines. However, it is **NOT** appropriate to **copy and paste** from Internet pages. You must read Internet pages, and then do your assignments with your own words. You must also cite the resources you use regardless of the amount of information you use. If it belongs to somebody else, show it in references section. I use technology to detect fraud in this kind. If you are found to cheat, you will be given “F” in the class, and also be reported to the USF judicial affairs. For a definition of what “plagiarism” is and how to prevent it, please read [http://www.northwestern.edu/uacc/plagiar.html](http://www.northwestern.edu/uacc/plagiar.html). If you want to check your assignments or research paper to see if it includes any *unintended* plagiarism, please visit [http://www.plagiarismdetect.com/](http://www.plagiarismdetect.com/)

**ADA Statement**

Students with disabilities are responsible for registering with the Office of Student Disabilities Services in order to receive special accommodations and services. Please notify the professor during the first week of classes if a reasonable accommodation for a disability is needed for this course. A letter from the USF Disabilities Office must accompany this request.

**POLICY on RELIGIOUS OBSERVATIONS**

Students who anticipate the necessity of being absent from class due to the observation of a major religious observance must provide notice of the date(s) to the instructor, in writing, by the second class meeting.

**Paragraph to be inserted in all syllabi regarding emergency closing:** In the event of an emergency, it may be necessary for USF to suspend normal operations. During this time, USF may opt to continue delivery of instruction through methods that include but are not limited to: Blackboard, Elluminate, Skype, and email messaging and/or an alternate schedule. It’s the responsibility of the student to monitor Blackboard site for each class for course specific communication, and the main USFSM, College, and department websites, and emails.

**COURSE SCHEDULE**

Please see Course Schedule in Course Website.