SOUTH SEATTLE COLLEGE  
Technical Education Division  

COURSE OUTLINE  
Hana Kabeleova Gala  
12/11/2014  

DEPARTMENT: Professional Technical Education  
CURRICULUM: BAS/Hospitality Management  
COURSE TITLE: Ethical Leadership  
COURSE NUMBER: HMG 420  
TYPE OF COURSE: Lecture  
COURSE LENGTH: 1 quarter  
CREDIT HOURS: 3  
LECTURE HOURS: 33  
LAB HOURS: 0  
CLASS SIZE: 25  
PREREQUISITES: Students must be enrolled as BAS students in the Hospitality Management Program or approved by the instructor.  

COURSE DESCRIPTION: This is a seminar course that explores the nature and sources of ethical conflicts and dilemmas that leaders and organizations confront in the hospitality industry.  

STUDENT LEARNING OUTCOMES ADDRESSED:  

Communication  
• Read and listen actively to learn and communicate.  
• Speak and write effectively for personal, academic, and career purposes.  

Human Relations  
• Use social interactive skills to work in groups effectively.  
• Have knowledge of the diverse cultures represented in our multicultural society.  

Critical Thinking and Problem Solving  
• Think critically in evaluating information, solving problems and making decisions.  

Technology  
• Select and use appropriate technological tools for academic and career tasks.  

Personal Responsibility
• Uphold the highest standard of academic honesty and integrity.
• Respect the rights of others in the classroom, online and in all other school activities.
• Attend class regularly, complete assignments on time and effectively participate in classroom and online discussions, group work and other class-related projects and activities.
• Abide by appropriate safety rules in laboratories, shops and classrooms.

Information Literacy
• Independently access, evaluate and select information from a variety of appropriate sources.
• Have knowledge about legal and ethical issues related to the use of information.
• Use information effectively and ethically for a specific purpose.

PROGRAM OUTCOMES ADDRESSED

1. Demonstrate a competency in understanding and executing human resource; policy and practices consistent with organization objectives and third party regulatory entities.
2. Demonstrate knowledge in personal skills as it pertains to the hospitality industry including professional business etiquette and ethics.
3. Apply basic principles of management and leadership.
4. Recognize diversity of cultural influences and values.
5. Understand and apply basic principles of business law and ethics.

GENERAL COURSE OBJECTIVES
After successfully completing this course the student will be able to:

1. Understand and explain the fundamentals of ethical normative theories: Utilitarianism, Kantian Ethics, Ethics of Justice, and Virtue Ethics.
2. Demonstrate understanding of how ethical dilemmas present themselves in various parts of hospitality industry.
3. Demonstrate the ability to analyze ethical problems and argue successfully for application of more than one ethical theory. Students will be able to understand ethical reasoning behind certain decisions in given case studies.
4. Identify opportunities to apply principles of ethics in daily hospitality operations.