# **Hospitality Revenue Management**

## HFT4468 | Class # 13078 | 3 Credits | Spring 2023

## **Course Info**

INSTRUCTOR	Yao-Chin Wang, Ph.D., MBA, CHIA Office: FLG 186B Office Phone: 352-294-1656 Email: wang.yaochin@ufl.edu
	Preferred Method of Contact: Email
DEPARTMENT CHAIR	Rachel Fu, Ph.D., Professor FLG 242 Email: racheljuichifu@ufl.edu
OFFICE HOURS	Monday: 3:00 PM - 4:00 PM
MEETING TIME/LOCATION	FLG 0210 M period 7 (1:55 PM - 2:45 PM) FLG 0210 W period 7 (1:55 PM - 2:45 PM) FLG 0210 F period 7 (1:55 PM - 2:45 PM)
TEACHING ASSISTANT	

Yue (Darcy) Lu, Ph.D. Student Office Location: FLG 206C Email: yuelu@ufl.edu Office Hours: Wednesday 3:00 PM - 4:00 PM

#### **COURSE DESCRIPTION**

This course will provide the students with an overview of the revenue management principles that are used throughout the hospitality industry including but not limited to hotels, restaurants, and event centers.

Additionally, geared to revenue managers, general managers, corporate staff, and research professionals, the Certification in Hotel Industry Analytics (CHIA) is the only hotel-related certification for industry professionals focused on analytics. All students have to register and take the CHIA exam. Jointly offered by the American Hotel & Lodging Educational Institute (AHLEI) and Smith Travel Research (STR), CHIA provides recognition of thorough knowledge of the foundational metrics, definitions, formulas, and methodologies used by the hotel industry.



Department of Tourism, Hospitality and Event Management College of Health and Human Performance UNIVERSITY of FLORIDA

#### Connect with HHP

f @UFHHP

0

- @ufhhp
- @UF\_HHP
- HHP LinkedIn

Core CHIA content areas include: Hotel Industry Analytical Foundations Hotel Math Fundamentals Improving Property Performance using STAR Data Analyzing Market Performance using STR Industry Data

#### **REQUIRED AND RECOMMENDED MATERIALS**

#### 1. Textbook:

Hayes, D.K., & Miller, A.A. (2011). *Revenue Management for the Hospitality Industry*. Hoboken, NJ: John Wiley & Sons, Inc. (ISBN 978-0-470-39308-6)

#### 2. CHIA PPT Slides:

PPT slides (Flipped Class Version) for Certification in Hotel Industry Analytic (CHIA) from The SHARE (Supporting Hotel-related Academic Research and Education) Center, STR \*All the slides will be uploaded on Canvas

#### 3. CHIA Online Registration and Payment:

Students are responsible for CHIA Online Registration and Payment before due with American Hotel & Lodging Educational Institute. The link for online registration and payment and the due date will be announced later in class and on Canvas.

#### \* Price: \$75.00

#### **COURSE FORMAT**

This is an in-person class. All students are expected to attend class during class hours in-person. Except for exam dates, students have to individually earn class engagement points via replying questions for each class dates.

#### **COURSE LEARNING OBJECTIVES:**

By the end of this course, students will be able to:

- Describe internal and external factors influencing hospitality operations revenue management in hospitality and tourism organizations.
- Describe the benefits of revenue management optimization and the strategies and tactics.
- Apply the strategic controls of a revenue management program including strategic pricing, perceived value, differential pricing, inventory and price management, demand forecasting, competitive set analysis, distribution channel management and evaluation of revenue management practices.
- Explain the key aspects of the reports issued by Smith Travel Research to the hospitality industry
- Describe key indicators and performance evaluation measures (e.g., ADR, Occupancy, and RevPAR) to evaluate hospitality performance.
- Explain and apply key business concepts supply and demand analysis, economic and social impacts, cost analysis, pricing principles, discounting and premiums, rate fences, closeouts, overbooking, displacement analysis and ratio analyses involved in managing a profit or nonprofit hospitality and tourism enterprise.
- Explain and apply the responsibilities of a revenue manager in a hospitality industry including hotels, restaurants, and event centers.
- Create a revenue management plan for an event center with hotel and restaurant.

## **Course & University Policies**

#### **ATTENDANCE POLICY**

Attendance is required all dates of this class. Class engagement points will be completed through your in-person class attendance.

#### PERSONAL CONDUCT POLICY

All students are expected to uphold the Honor Code: "We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity." "The university requires all members of its community to be honest in all endeavors. A fundamental principle is that the whole process of learning and pursuit of knowledge are diminished by cheating, plagiarism and other acts of academic dishonesty."

The following pledge will be either required or implied on all work: "On my honor, I have neither given nor received unauthorized aid in doing this assignment"

It is the duty of the student to abide by all rules set forth in the UF Undergraduate Catalog. Students are responsible for reporting any circumstances, which may facilitate academic dishonesty.

#### **ACADEMIC HONESTY**

The plagiarism and other violations of the academic honesty will be punished with 0% grade for the assignment. Additionally, after the second incident the offender will be reported to the head of department and/or graduate school for sequential actions. The UF defines plagiarism in the following way

(https://www.dso.ufl.edu/sccr/process/studentconduct-honor-code):

"(a) Plagiarism. A student shall not represent as the student's own work all or any portion of the work of another. Plagiarism includes but is not limited to:

1. Quoting oral or written materials including but not limited to those found on the internet, whether published or unpublished, without proper attribution.

2. Submitting a document or assignment which in whole or in part is identical or substantially identical to a document or assignment not authored by the student."

#### **EXAM MAKE-UP POLICY**

Follow closely the course logistics with respect to submission of your work. All deadlines posted on Canvas follow the **Eastern Time Zone** time. A minor sickness or a short travel will not be considered an excuse for not returning the assignments and tests. It will be possible to take make-up quizzes or exams missed due to a medical reason (confirmed by a doctor) or an unforeseen family emergency. It is the student's responsibility to provide documentation within one week of the missed date via email to the instructor.

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies that can be found in the online catalog at: <a href="https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx">https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx</a>.

#### **ACCOMMODATING STUDENTS WITH DISABILITIES**

Students with disabilities who experience learning barriers and would like to request academic accommodations should connect with the Disability Resource Center by visiting their Get Started page at <a href="https://disability.ufl.edu/students/get-started/">https://disability.ufl.edu/students/get-started/</a>. It is important for students to share their accommodation letter with their instructor and discuss their access needs, as early as possible in the semester.

#### **COURSE EVALUATIONS**

Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at <a href="https://gatorevals.aa.ufl.edu/students/">https://gatorevals.aa.ufl.edu/students/</a>. Students will be notified when the evaluation period opens and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <a href="https://ufl.bluera.com/ufl/">https://ufl.bluera.com/ufl/</a>. Summaries of course evaluation results are available to students at <a href="https://gatorevals.aa.ufl.edu/public-results/">https://gatorevals.aa.ufl.edu/public-results/</a>.

## **Getting Help**

#### **HEALTH & WELLNESS**

- U Matter, We Care: If you or a friend is in distress, please contact <u>umatter@ufl.edu</u> or 352 392-1575
- Counseling and Wellness Center: <u>https://counseling.ufl.edu/</u>, 352-392-1575
- Sexual Assault Recovery Services (SARS) Student Health Care Center, 392-1161
- University Police Department, 392-1111 (or 9-1-1 for emergencies) http://www.police.ufl.edu/

#### ACADEMIC RESOURCES

- E-learning technical support, 352-392-4357 (select opti on 2) or e-mail to Learning-support@ufl.edu. https://lss.at.ufl.edu/help.shtml
- Career Connections Center, Reitz Union, 392-1601. Career assistance and counseling. https://career.ufl.edu/
- Library Support, <u>http://cms.uflib.ufl.edu/ask</u>. Various ways to receive assistance with respect to using the libraries or finding resources.
- Teaching Center, Broward Hall, 392-2010 or 392-6420. General study skills and tutoring. http://teachingcenter.ufl.edu/
- Writing Studio, 302 Tigert Hall, 846-1138. Help brainstorming, formatting, and writing papers. <u>http://writing.ufl.edu/writing-studio/</u>
- Student Complaints On-Campus: <u>https://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/</u> On-Line Students Complaints: <u>http://distance.ufl.edu/student-complaint-process/</u>

#### INCLUSION, DIVERSITY, EQUITY, AND ACCESSIBILITY RESOURCES

For suggestions or concerns related to IDEA, please reach out to: <u>http://hhp.ufl.edu/about/idea/</u>

## Grading

The total grade (0-100%) will be a combination of the grades in the following categories:

- 1. Official CHIA Exam (20%).
- 2. Class Engagement (18%).
- 3. Quizzes (12%). 12 quizzes (1% each).
- 4. Midterm exams (20%). <u>4 midterm exams (5% each).</u>
- 5. Final Exam (10%).
- 6. Group Projects (20%).

Evaluation Components	Points Per Component	Approximate % of Total Grade
Official CHIA Exam (20%)	200 points	200/1000 = 20%
Class Engagement (18%)	180 points	180/1000 = 18%
Quizzes (12; 12%)	10 points each = 120 points	120/1000 = 12%
Midterm Exams (4; 20%)	50 points each = 200 points	200/1000 = 20%
Final Exam (10%)	100 points	100/1000 = 10%
Group Projects (20%)	200 points	200/1000 = 20%
Total	<u>1,000 points</u>	

#### **Criteria for Grading:**

#### Official CHIA Exam (20%):

The Official CHIA Exam has 50 questions (<u>closed book</u>). To pass it, you should achieve 70% correct (35 questions) or higher. You should bring your laptop to our physical classroom on the scheduled Official CHIA Exam date, and access to the exam online on AHLEI's testing system. Rules for grading:

- Those who pass the Official CHIA Exam (70%) from the first scheduled time will receive the total <u>200</u> points.
- Those who did not pass CHIA will get the <u>raw grade points</u> of CHIA Exam. For example, if your raw grade is 52 (achieve 52% correct; 26 questions) from the retake, you will get 104 points (200 points \* 0.52).

#### Class Engagement (18%):

Class Engagement will be counted on all lecture dates. All absences, including those due to religious observance or representation of official university approved trips, *must be arranged in advance* with the instructor. It will be possible to earn Class Engagement points missed due to a medical reason (confirmed by a doctor) or an unforeseen family emergency. It is the student's responsibility to provide documentation within one week of the missed date via email to the instructor.

#### Quizzes (12%), Midterm Exams (20%), and Final Exam (10%)

The quizzes, midterm exams, and the final exam are <u>closed book</u>. You should bring your laptop to our physical classroom on the scheduled dates and access to the quizzes, midterm exams, and the final exam on Canvas.

#### **Group Project (20%)**

Topic and guidelines will be announced in our classroom on scheduled class date. On presentation dates, each group will have 20 minutes to present.

#### **Grading Criteria:**

- 20% Visual and Oral Presentation
- 50% Information Analysis
- 30% Insightful Explanation

#### Levels of Grading Criteria:

- **1. 90-100%: Excellent.** Excellent, scholarly, and advanced college-level work. Original, insightful ideas, indepth discussion. Well organized and structured. Very good grammar, careful formatting.
- 2. 80-90%: Good. Good college-level work that well exceeds minimal requirements. Original, well organized. Good understanding of the topic is demonstrated. Acceptable grammar. Some areas are noticeably weaker than others.
- **3. 70-80%: Satisfactory.** Average work. Assignment is not carefully thought through and/or presentation is not cohesive. Improvement is needed on depth, originality of thought, structure, and presentation.
- **4. 60-70%: Marginal.** Below-average work. Substantial improvements are needed in the areas of content, reasoning, and delivery, as well as grammar and formatting.

5. Below 60%: Failure. Assignment is not submitted or incomplete.

#### **GRADING SCALE**

More detailed information regarding current UF grading policies can be found here:

https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/.

Any requests for additional extra credit or special exceptions to these grading policies will be interpreted as an honor code violation (i.e., asking for preferential treatment) and will be handled accordingly.

Grade	% (Grade Point)	Grade	% (Grade Point)	Grade	% (Grade Point)
Α	93 - 100 (4.0)	В-	80 - 82.99 (2.67)	D+	67 - 69.99 (1.33)
A-	90 - 92.99 (3.67)	C+	77 - 79.99 (2.33)	D	63 - 66.99 (1.0)
B+	87 - 89.99 (3.33)	С	73 - 76.99 (2.0)	D-	60 - 62.99 (0.67)
В	83 - 86.99 (3.0)	C-	70 - 72.99 (1.67)	E	0-59.99 (0)

#### The final percentage points are translated into the letter grades as follows:

Note: Score below 60 constitutes a failing grade. If you noticed a scoring error in your quiz or homework, please notify the instructor **within one week from the day your work was graded**. No issues regarding scoring will be reviewed beyond this one-week period.

## Weekly Course Schedule

The following course outline is *tentative*. Any changes to this outline will be announced in class and on Canvas. It is the student's responsibility to note the changes.

### Monday: 1:55 PM - 2:45 PM (Room: FLG 0210) Wednesday: 1:55 PM - 2:45 PM (Room: FLG 0210) Friday: 1:55 PM - 2:45 PM (Room: FLG 0210)

#### WEEKLY SCHEDULE

DATE	Module	TOPIC
1/9 M	Orientation	Introduction & Syllabus
1/11 W		CHIA Part 1: Hotel Industry Analytical Foundations
1/13 F	-	CHIA Part 1: Hotel Industry Analytical Foundations
[1/16 M]		1/16 Holiday
1/18 W		CHIA Part 2: Hotel Math Fundamentals
1/20 F	CHIA	CHIA Part 2: Hotel Math Fundamentals
1/23 M		CHIA Part 3: Improving Property Performance using STAR Data
1/25 W		CHIA Part 3: Improving Property Performance using STAR Data
1/27 F		CHIA Part 4: Analyzing Market Performance using STR Industry Data
1/30 M	CHIA Part 4: Analyzing Market Performance using STR Industry Data *Announcement on how to take Exam 1 on 2/1 and Official CHIA Exam on 2/3 (90 minutes on each exam)	
2/1 W	Exam	Exam 1: Questions from CHIA PPT Slides Note: 90-minute time limit on Exam 1.
2/3 F	Official CHIA Exam	

	*Please take the CHIA exam online following the guidance from AHLEI			
-	Note: 90-minute time limit on Official CHIA Exam.			
2/6 M	Module 1	Chapter 1: Introduction to Revenue Management		
2/8 W	Module 2	Chapter 2: Price		
2/10 F	Quiz	Quiz 1 & Quiz 2		
2/13 M	Module 3	Chapter 3: Value		
2/15 W	Module 4	Chapter 4: Differential Pricing		
2/17 F	Quiz	Quiz 3 & Quiz 4		
2/20 M	Group Project	: topic announcement and sample projects sharing		
2/22 W	Group Project	t: Group Discussion and Teamwork		
2/24 F	Exam	Exam 2: Chapters 1-4		
2/27 M	Module 5	Chapter 5: The Hospitality Revenue Manager		
3/1 W	Module 6	Chapter 6: Forecasting Demand		
3/3 F	Quiz	Quiz 5 & Quiz 6		
3/6 M	Module 7	Chapter 7: Inventory and Price Management		
3/8 W	Module 8	Chapter 8: Distribution Channel Management		
3/10 F	Quiz	Quiz 7 & Quiz 8		
3/13-3/17 SPRING BREAK				
3/20 M	Exam	Exam 3: Chapters 5-8		
3/22 W	Module 9	Chapter 9: Evaluation of Revenue Management Efforts in Lodging		
3/24 F	Module 10	Chapter 10: Revenue Management for Food and Beverage Services		
3/27 M	Quiz	Quiz 9 & Quiz 10		
3/29 W	Group Project	t: Group Discussion and Teamwork		
3/31 F	Module 11	Chapter 11: Evaluation of Revenue Management Efforts in Food and Beverage Services		
4/3 M	Module 12			
4/5 W		Chapter 12: Specialized Applications of Revenue Management		
4/3 w 4/7 F		t: Group Discussion and Teamwork		
	Quiz	Quiz 11 & Quiz 12		
4/10 M	Exam Exam 4: Chapters 9-12			
4/12 W	Mock presentation: <u>Groups 1 &amp; 2</u> *Feedbacks will be received for improvement			
4/14 F	Mock presentation: <u>Groups 3 &amp; 4</u> *Feedbacks will be received for improvement			
4/17 M	Mock presentation: Groups 5 & 6 *Feedbacks will be received for improvement			
4/19 W	Group Project: Group Discussion and Teamwork			
4/21 F	Presentation Day: Groups 1 & 2			
4/24 M	Presentation Day: Groups 3 & 4			
4/26 W				
4/28 Reading Day				
Final Exam				
Thursda	Thursday			
5/4/2023	@ <b>3:00</b> PN	/I - 5:00 PM		

#### SUCCESS AND STUDY TIPS

- To pass the CHIA exam, please practice questions of CHIA slides early. Do not study the night before the official CHIA exam date.
- Learn from quizzes questions to prepare for your Exams 1-4.
- Learn from questions of Exams 1-4 to prepare for your Final Exam.