





THE-ICE IPOE FORUM 2017 MELBOURNE "Scholarly excellence in the age of compliance"

Advancing Hospitality Management Students Employability Through Virtual Field Trips

Anoop Patiar, Pierre Benckendorff, Ying Wang, Richard Robinson, Andy Lee, Sandie

Kensbock, Hugh Wilkins, Edmund Goh & Scott Richardson

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- Project background and aims
- Authentic learning
- Functionality of VFTs
- Implementation of VFTs case studies
- Evaluation of VFTs
- Reflections and Q&A







Project Background

- Reduction in Government funding to public universities
 - Substitution of practical and WIL courses
 - Promotion of education to international students
- Employability becoming the top priority
- GUL&T seed funding in 2014
- OLT funding in 2015





Project Aims



The following were key aims of the VFTs project:

- Re-design, expand and trial VFTs;
- Implement VFTs in four partner universities and collect data (pre and post surveys in 2017);
- Develop the VFTs evaluation instruments (pilot test using the original VFT in 2016); and
- Promote wider adoption of VFTs.

Authentic Learning



The value of authentic learning activities are not only restricted to learning in a real-world setting using various systems and procedures, but it can be achieved by designing a well thought out Web-based learning environments that offer students access to some of the same resources managers use in their decision making (Herrington, Reeves, Oliver & Woo 2002).

Authentic eLearning



- Authentic Learning allows students to control their learning by Virtual Field Trip constructing their knowledge and understanding through observation, reflection, experimentation and interactions through
 - Real-world settings;
 - Authentic assessment tasks; and
 - Technology.
- Authentic Learning helps to
 - Bridge the gap between theory and practice;
 - Promote higher order learning;
 - Develop deeper understanding; and
 - Retain knowledge.

Functionality of VFTs

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Accessing Specific Aspect of Interviews

Rather than listening to the entire interview, one can select a specific aspect (e.g., personal background, roles and responsibilities, sustainability, advice to fresh graduates......) and only listen that segment.

http://www.virtualfieldtrips.edu.au/vft/video.html



Implementation of VFTs Case Studies

- Griffith University
- The University of Queensland
- Torrens University Australia
- Edith Cowan University

Griffith University VFTs Case Study 1 – International F&B Management



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Program Goals	Develop communication; problem solving; industry knowledge and employability skills.					
Learning Objectives	 Contrast different F&B outlets found in 5 star hotels Propose a suitable concept for a hotel restaurant Develop a business plan for a hotel restaurant 					
L&T Activities	 Integrate elements of VFT in lecture topics. Design workshop tasks supporting theory/practice. 					
Assessment	 VFTs serve as a context for assessments through Present a hotel restaurant's concept Develop a hotel restaurant's business plan Reflect on learning experiences Include suitable exam questions 					

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Lecture Topics & Workshop Activities

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Lecture Topics	Workshop Activities
Introduction to course and VFTs.	Explore VFTs and famliarise with hospitality businesses. Conduct VFTs Pre-survey.
Restaurant concept development.	Assess the aspects of sustainability through 'Earthcheck' tab in the VFTs Home Page.
Future trends including sustainable practices.	Oral presentation of concept development.
Menu and wine lists planning and design.	Explore all F&B outlets of two hotels focusing on menus and wine lists.
F&B service and production areas planning and design.	Explore all F&B outlets of two hotels focusing on restaurants and bars design features.
Role and responsibilities of managers and operations quality.	Appraise interviews with F&B managers and executive chefs of two hotels.
F&B purchasing and control systems.	Appraise interview with purchasing manager (Intercontinental Hotel, Sydney). Analyse F&B reports (Intercontinental Hotel, Sydney).
Course revision.	Reflect on the use of VFTs reflections. Conduct VFTs Post-survey.

The University of Queensland VFTs Case Study 2

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Program Goals	Mastery of core principles and practices; Evaluation of operational efficiency; International hospitality industry	Vii
Learning Objectives	 Analyse and evaluate the diverse contexts Develop strategies for the continuous improvement Highlight the difference in operation of other segments 	
L&T Activities	Comparison of business conceptsEvaluation of menu and wine list	
Assessment	VFTs serve as a context for assessments throughReflect on learning experiencesInclude suitable exam questions	

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Lecture Topics & Workshop Activities

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Lecture Topics	Workshop Activities
Introduction to course and VFTs	Explore VFTs and famliarise with hospitality businesses. Conduct VFTs Pre-survey.
Restaurant concept development	Explore the business concepts of restaurants which are distinctive each other.
Menu planning and design	Explore and compare menu components of three different types of restaurants
Wine lists planning and design	Explore wine list components of a restaurant in a chain hotel
F&B service and production	Relevant materials embedded in lecture materials
Course revision	Reflect on the use of VFTs reflections Conduct VFTs Post-survey

Griffith University VFTs Case Study 3 - Tourism Management Principles



"Some found it extremely useful after we did this activity....." (Tutor)

Lecture Topics & Workshop Activities

The course utilised the VFTs in a number of ways:

- •Course site linked to the VFT site.
- •Exploring sustainable business practice, esp. EarthCheck cases studies.

•One EarthCheck case study chosen for in-depth discussion

- Lecture introduction to the hotel, video of interview with the hotel's sustainability officer, worksheet based on the interview.
- Workshop group work on Eaton Hotel to identify information relevant to main requirements of the assignment (i.e., link sustainable practice to sustainable principles, identify the hotel's key areas of strengths and potential areas of weaknesses, and research solutions to improve the identified weaknesses).

"Yeah, it was very helpful for the assignment and gave a good starting point to see what was required" (student)



Evaluation of VFTs

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Process Learning-Activities Cognitive styles Learning styles Learning beliefs / attitudes Academic self-efficacy Engagement Product Learning outcomes Skills (Bloom, TH&E TLOs) Knowledge Satisfaction (VFT, assessment, course) Presage **Student Factors** Expectations Demographics Prior experience (work/study) GPA Learning Environment **VFT** Attributes Pedagogy Assessment Support



Based on Biggs' (1999) Presage-Process-Products Model

VIRTUAL FIELD TRIPS PRE-VFT QUESTIONNAIRE



GU/1/17

This survey seeks your views about the use of virtual field trips in the hospitality industry and should take no more than 20 minutes to complete. The survey is part of an Australian government funded project titled *Enhancing Student Employability Skills through Virtual Field Trips in the Hospitality Industry*. This project is being led by Griffith University and will evaluate and promote pedagogies that enhance the learning outcomes of virtual field trips in the hospitality industry.

SECTION 1: LEARNING OUTCOMES

Read each question and respond by writing in the space provided or by marking the circles like this: ③

1. What is your student identification number?

Note: this information will only be used to link your pre-VFT and post-VFT surveys and will not be retained for further analysis.

The following statements are about your expectations of how the virtual field trip may benefit your learning. Please rate your agreement with each statement on a scale of 1 (strongly disagree) to 7 (strongly agree).

I expect that the virtual field trip tool will develop my		ongly Gree				STRO	NGLY GREE	
Knowledge of food and beverage (F&B) operations	0	0	0	0	0	0	0	
Knowledge of how the elements of F&B operations interact with each other	0	0	0	0	0	0	0	Г
Knowledge of 'real world' problems faced by F&B operations	0	0	0	0	0	0	0	
Knowledge of key F&B roles and terminology	0	0	0	0	0	0	0	Г
Knowledge of F&B target markets and marketing	0	0	0	0	0	0	0	
Knowledge of F&B finances	0	0	0	0	0	0	0	
Ability to understand F&B operations	0	0	0	0	0	0	0	
Ability to apply what I learn in the VFT to F&B operations	0	0	0	0	0	0	0	
Ability to compare F&B operations across multiple properties	0	0	0	0	0	0	0	
Ability to analyse operational aspects of F&B	0	0	0	0	0	0	0	
Ability to solve F&B operations problems	0	0	0	0	0	0	0	
Ability to create new F&B concepts and delivery strategies	0	0	0	0	0	0	0	
Ability to apply knowledge and skills to design menus, F&B services, experiences and settings	0	0	0	0	0	0	0	
Ability to integrate theoretical and operational knowledge of hospitality businesses	0	0	0	0	0	0	0	
Ability to work with others to acquire and share ideas of F&B operations	0	0	0	0	0	0	0	
Ability to collect and analyse information to develop solutions for hospitality business problems	0	0	0	0	0	0	0	
Ability to reflect on my own conduct and the performance of other students to improve my skills and knowledge	0	0	0	0	0	0	0	

3. The following statements relate to your general level of confidence. Please rate your agreement with each statement on a scale of 1 (strongly disagree) to 7 (strongly agree).

		STRONGLY DISAGREE				STRONGLY AGREE	
Even when things are tough, I can perform quite well	0	0	0	0	0	0	0
In general, I can obtain outcomes that are important to me		0	0	0	0	0	0
I am confident I can learn the concepts taught in this course	0	0	0	0	0	0	0
I am confident that I can perform effectively in different tasks	0	0	0	0	0	0	0
Compared to other people, I can do most tasks very well	0	0	0	0	0	0	0
I am confident that I have the computer skills to complete the VFT requirements of this course	0	0	0	0	0	0	0
I will achieve most of the goals I have set for myself in this course	0	0	0	0	0	0	0
I can succeed in almost any endeavour I set my mind to	0	0	0	0	0	0	0

Virtual Field Trip

Pre-Survey Instrument

VIRTUAL FIELD TRIPS POST-VFT QUESTIONNAIRE



GU/1/17

This survey seeks your views about the use of virtual field trips in the hospitality industry and should take no more than 20 minutes to complete. The survey is part of an Australian government funded project titled *Ernhancing Student Employability Skills through Virtual Field Trips in the Hospitality Industry.* This project is being led by Griffith University and will evaluate and promote pedagogies that enhance the learning outcomes of virtual field trips in the hospitality industry.

SECTION 1: LEARNING OUTCOMES

Read each question and respond by writing in the space provided or by marking the circles like this: ③

1. What is your student identification number?

Post-Survey Instrument

Note: this information will only be used to link your pre-VFT and post-VFT surveys and will not be retained for further analysis.

The following statements are about how the virtual field trip has benefitted your learning. Please rate your agreement with each statement on a scale of 1 (strongly disagree) to 7 (strongly agree).

The Virtual Field Trip (VFT) developed my	STRO	ONGLY GREE				STRO A	NGLY GREE
Knowledge of food and beverage (F&B) operations	0	0	0	0	0	0	0
Knowledge of how the elements of F&B operations interact with each other	0	0	0	0	0	0	0
Knowledge of 'real world' problems faced by F&B operations	0	0	0	0	0	0	0
Knowledge of key F&B roles and terminology	0	0	0	0	0	0	0
Knowledge of F&B target markets and marketing	0	0	0	0	0	0	0
Knowledge of F&B finances	0	0	0	0	0	0	0
Ability to understand F&B operations	0	0	0	0	0	0	0
Ability to apply what I learnt in the VFT to F&B operations	0	0	0	0	0	0	0
Ability to analyse operational aspects of F&B	0	0	0	0	0	0	0
Ability to solve F&B operations problems	0	0	0	0	0	0	0
Ability to create new F&B concepts and delivery strategies	0	0	0	0	0	0	0
Ability to apply knowledge and skills to design menus, F&B services, experiences and settings	0	0	0	0	0	0	0
Ability to integrate theoretical and operational knowledge of hospitality businesses	0	0	0	0	0	0	0
Ability to work with others to acquire and share ideas of F&B operations	0	0	0	0	0	0	0
Ability to collect and analyse information to develop solutions for hospitality business problems	0	0	0	0	0	0	0
Ability to reflect on my own conduct and the performance of other students to improve my skills and knowledge	0	0	0	0	0	0	0

 The following items relate to your general level of confidence. Please rate your agreement with each statement on a scale of 1 (strongly disagree) to 7 (strongly agree).

	STRONGLY DISAGREE				STRONGLY AGREE			
Even when things are tough, I can perform quite well	0	0	0	0	0	0	0	
In general, I can obtain outcomes that are important to me	0	0	0	0	0	0	0	
I am confident I can learn the concepts taught in this course	0	0	0	0	0	0	0	
I am confident that I can perform effectively in different tasks	0	0	0	0	0	0	0	
Compared to other people, I can do most tasks very well	0	0	0	0	0	0	0	
I am confident that I have the computer skills to complete the VFT requirements of this course	0	0	0	0	0	0	0	
I am able to achieve most of the goals I have set for myself in this course	0	0	0	0	0	0	0	
I can succeed in almost any endeavour I set my mind to	0	0	0	0	0	0	0	

Virtual Field Trip





THE-ICE 11th IPoPE 2017 'Scholarly excellence in the age of compliance' Wednesday 15 November 2017 WORKSHOP REFLECTION Enhancing students' employability skills through Virtual Field Trips

Participant's Name:

Email Address:

Institution:

1. Do you see the possibility of applying aspects of VFTs in the courses you teach? If yes, please list the course(s), program (e.g. UG/PG) and semesters taught.

 Select the appropriate course from above selection and identify at least two (2) lecture topics, outlining appropriate learning activity based on the VETs.

Lostone Textee	VFTs Activities
Lecture Topics	VFIS Activities

Design a suitable assessment task(s) that will assist in promoting students learning effectiveness.

We welcome your further feedback and comments on the value of VFTs, a learning and teaching tool.

Thank You

Your Reflections



Please get in touch, if you would like further information oltvirtualfieldtrips@griffith.edu.au

