

**SOUTHEAST COMMUNITY COLLEGE**  
**BUSINESS DIVISION**  
**Business Program**  
**Revision Date: 08-24-20**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: EVOM1150  
Course Title: Venue Operations and Risk Management  
Prerequisite(s): None

Catalog Description: This course will examine and explore health, safety, security, risk assessment, and emergency planning for events and venues, as well as their practical implementation. Students will gain technical industry knowledge needed to prepare them to work at venues where licensable activities occur.

Credit Hours: 3.0  
Class Hours: 45  
Lab Hours: 0  
Total Contact Hours: 45

**II. COURSE OBJECTIVES:** *Course will teach students to*

- A. Explore and examine the relationship between the management of Occupational Safety & Health (OSH), Event and Venue Security, Risk Assessment and Emergency Planning.
- B. Develop the abilities required to enable students to demonstrate practical applications of these skills.
- C. Provide students an opportunity to develop, assess, monitor and review the practical implication of policy.
- D. Provide basic industry employment qualifications and requirements where licensable activities occur.

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES**

- A. Student Learning Outcomes: *Students will be able to*
  - 1. Develop functional knowledge of Venue Operations Management related to facility (and grounds) technical standards applicable to safety and security.
  - 2. Increase understanding related to legislative issues related to venue operation management – to include the role of the U.S. Fire Administration (USFA) and the U.S. Occupational Safety and Health Association (OSHA).
  - 3. Be able to critically examine workplace conditions, and establish preventative health and safety management policies and procedures.
  - 4. Develop functional knowledge of crisis management to include outside agencies, chain of command, and emergency policy and procedures.
  - 5. Demonstrate an understanding of risk management.
  - 6. Demonstrate skills in emergency planning and contingency management.
  - 7. Be aware of the principles of Crime Prevention through Environmental Design (CPTED).
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO 4: Global Awareness and Citizenship
  - Outcome 2: Explain the connections between historical and recent events and current global situations related to political systems, economic systems, social systems, and /or environmental issues.

**IV. CONTENT/TOPICAL OUTLINE**

- A. Course Overview, Online Learning

- B. Risk Management
- C. Security
- D. Contingency Planning
- E. Legislative Issues

## V. INSTRUCTIONAL MATERIALS

- A. Required text(s):
  1. Abbott, J, & Fried, G (April 1999) *Asphalt jungle: providing parking-area security through design and common sense*. Cornell Hotel & Restaurant Administration Quarterly 40(2). 46–53. Academic OneFile. Web. Nov. 17, 2010. (SS library access instructions will be provided at time of reading assignment)
  2. Broadleaf Capital International Tutorial: Australian Standard AS/NZS 4300; retrieved 11/22/10 from [http://www.ucop.edu/riskmgmt/erm/documents/asnz4360\\_2004\\_tut\\_notes.pdf](http://www.ucop.edu/riskmgmt/erm/documents/asnz4360_2004_tut_notes.pdf)
  3. City of Monash, *Events Guide, Appendix F: Risk Management Plan Template*, retrieved from <http://monash.vic.gov.au/forms/events/EventsGuideAppendixF-RiskAssessmentPlanv.15.pdf>
  4. O'Connor, T. J. (2004). *Before the show begins: before every special event, security teams should look at the specific venue, including the physical security measures in place and other elements*. *Security Management*, 48(11), 93+. Academic OneFile. Web. Oct. 20, 2010. (SS library access instructions will be provided at time of reading assignment)
- B. Required Viewing:
  1. Frantz, G. L. (Project Director), Meyers, L. (Producer), Hegerfeld, J. M. (Co-Director), & Bledsoe, G. E. (Co-Director). (2006). *Food defense: Security in a foodservice operation*. [Educational Video]. Brookings, SD: South Dakota State University, Department of Nutrition, Food Science and Hospitality, in cooperation with The United States Department of Agriculture Food Safety and Inspection Service, Washington, DC. Retrieved 10/28/10 from <http://media.sdstate.edu/mma/FoodProtectDVD.wmv>

## VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Textbook and online journal reading
- B. Learning review exercises
- C. Lecture postings online
- D. Discussion thread learning activities
- E. Interview methodology
- F. Online exams
- G. Q&A, online interaction with instructor

## VII. METHODS OF EVALUATION

- A. Course grades are at the determination of the instructor based on online review exercises, quizzes, exams, and course projects.
- B. Instructors will distribute and discuss the evaluation process and his/her grading policies with the students at the beginning of the term.
- C. SCC STANDARD GRADING SCALE POLICY
 

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60