

# ProSim – Restaurant Versus My Marriott Hotel

Knowledge Matters has recently had a number of requests to explain the difference between **ProSim – Restaurant** and **My Marriott Hotel**. Below you will find an explanation of the difference in the context of educational use.

## PROSIM – RESTAURANT

**ProSim - Restaurant** focuses on the business side of running a restaurant, with a heavy focus on analytical reports. Students control their restaurant with a series of actions menus including menu design, staffing, equipment purchases, restaurant layout, purchasing, advertising, and inventory control. The student can observe their restaurant in motion through four realistic views including a dining room, kitchen, storage room, and city view.

**ProSim - Restaurant** is built specifically for educational institutions and is not available to the general public. There is a full suite of teaching and assessment tools, as well as a series of topic-focused assignments and projects. **ProSim - Restaurant** can be set up to run student competitions and, offers certificates of completion for students that complete a **ProSim - Restaurant** course.



The screenshot displays the ProSim - Restaurant simulation interface. At the top, there is a menu bar with 'File', 'Reports', 'Actions', and 'Options'. Below this is a toolbar with icons for 'Start', 'Faster', 'Slower', 'Run To', 'City', 'Dining', 'Kitchen', and 'Storage'. The main area shows a 3D isometric view of a restaurant dining room with tables, chairs, and staff. On the right side, there is a 'Pricing' section with a 'Step 1 of 11' indicator. The text explains that food cost is an important consideration in setting prices and provides instructions for finding food cost in the simulation. A 'QUESTION' asks for the food cost for 'Loaded Nachos', with four radio button options: \$5.00, \$4.20, \$1.88 (selected), and \$3.88. At the bottom, there are 'Back' and 'Next' buttons, and a 'Current Grade: In Progress' indicator with a 'Restart Lesson' link. A status bar at the very bottom shows: Waste: 0.0% | Staffing: 73.7% | Food Cost: 43.0% | Revenue: \$7,531 | Profit: -\$3,265 | Cash: \$277,706.

## MY MARRIOTT HOTEL

**My Marriott Hotel** is similar in concept to the Farmville and Cityville games. Gamers create their own restaurant, where they buy stoves and ingredients, assign employees to a stove, and serve guests. They earn points for happy customers and lose points for poor service. Ultimately, they are rewarded when their operation turns a profit. There are no financial reports or restaurant specific reports.

The simulation is currently only available through Facebook. It is open for use to the general public and is not designed specifically for use by educational institutions. There are no class management tools for student tracking or any topic focused lessons or projects.



	ProSim – Restaurant	My Marriot Sim
<b>Teaching Tools:</b>		
Student Tutorial	✓	✓
Step-by-Step Student Instructions	✓	✓
Topic Focused Lessons and Projects	✓	
Built in Quizzes and Assessment	✓	
Student Journaling	✓	
Pre-Reading for Assignments and Projects	✓	
Student Competitions	✓	
Certificates of Completion	✓	
Student Grade and Progress Tracking	✓	
<b>Reports Include:</b>		
Daily Inventory	✓	✓
Customer Comments	✓	✓
Restaurant Star Rating	✓	✓
Income Statement	✓	
Balance Sheet	✓	
Product/Menu Mix	✓	
Week-part Sales	✓	
Stars and Dogs Chart	✓	
Menu Matrix Analysis	✓	
<b>Actions Include:</b>		
Open Restaurant	✓	✓
Staffing	✓	✓
Kitchen Layout	✓	✓
Purchasing	✓	✓
Dining Layout	✓	
Market Research	✓	
Pick Restaurant Location	✓	
Advertising and Promotion	✓	
<b>Views Include:</b>		
Kitchen	✓	✓
Dining Room	✓	
Cold and Dry Storage	✓	
City View	✓	