

Food Service Layout & Design

Course Title	Food Service Layout & Design							
Course Code	THOM – 210							
Course Type	This course serves as both Elective and Requirement, according to the following table :							
	<table border="1"> <tr> <td>Hospitality Bachelor</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Bachelor	Requirement	All Programs	General Elective		
Hospitality Bachelor	Requirement							
All Programs	General Elective							
Level	Bachelor (1 st Cycle)							
Year / Semester	Year 2, B' Semester							
Teacher's Name	Nikos Magos							
ECTS	6	Lectures / week	3	Laboratories / week				
Course Purpose and Objectives	Development of efficient work spaces for hospitality operations, with emphasis on space utilization, human factors, ergonomics, environmental concerns and development of work-flow patterns within functional areas and the facility as a whole.							
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Apply cumulative knowledge learned in academic coursework to a management experience. 2. Produce a feasibility study to assist in functional planning. 3. To become familiar with the main restaurant and kitchen equipment. 4. Examine methods of preparing dining areas and utilize the restaurant spacing. 5. Evaluate food service layout and design. 							
Prerequisites	THOM – 202 Restaurant Operations Management	Required						
Course Content	<p>This course is designed to prepare students to meet the challenges associated with the food and beverage industry. The student will acquire a familiarity in food service facilities planning, in the areas of establishing goals and cost limitations, structural and engineering principles, formulation of plans and specifications for food needs and operational requirements.</p> <ol style="list-style-type: none"> 1. Introduction to food service planning 2. The planning process and team 3. Preparing the prospectus 4. The feasibility study 							

	<ol style="list-style-type: none"> 5. Functional planning 6. Planning the atmosphere 7. Workplace design 8. Equipment requirements 9. Equipment selection and design 10. Space requirements 11. Layout of facilities 12. Evaluating foodservice layouts 								
Teaching Methodology	The course will be delivered through lectures, individual consultation and group discussions.								
Mode of delivery	Face to face.								
Bibliography	Required								
	1. Birchfield J. (2008), <i>Design and Layout of Food Service Facilities</i> (3rd ed.), John Wiley.								
	Recommended								
	1. Katsigris, C., & Thomas, C.,(2009), <i>Design and Equipment for Restaurants and Foodservice: A Management View</i> , (3 rd ed.), Wiley Plc.								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;">30 – 50 %</td> <td style="text-align: center;">Final Exam</td> </tr> <tr> <td style="text-align: center;">20 – 40 %</td> <td style="text-align: center;">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td style="text-align: center;">10 – 30 %</td> <td style="text-align: center;">Assignments / Projects</td> </tr> <tr> <td style="text-align: center;">0 – 10 %</td> <td style="text-align: center;">Class Attendance & Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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Language	English								