

## Introduction to Hospitality Management

<b>Course Title</b>	Introduction to Hospitality Management										
<b>Course Code</b>	THOM – 100										
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the program.										
	<table border="1"> <tr> <td>Hospitality Diploma/Bachelor</td> <td>Requirement</td> </tr> <tr> <td>Culinary Diploma/Higher Diploma</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma/Bachelor	Requirement	Culinary Diploma/Higher Diploma	Requirement	All Programs	General Elective			
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<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)										
<b>Year / Semester</b>	Year 1, A' Semester										
<b>Teacher's Name</b>	Dr Sotiris Kefalas										
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>							
<b>Course Purpose and Objectives</b>	<p>To establish and consolidate students' knowledge about the lodging and food service industry. This includes:</p> <ul style="list-style-type: none"> <li>Understanding the world of the hospitality &amp; travel and tourism industry.</li> <li>Understanding what the hotel and food and beverage operations are about.</li> <li>Understanding why people travel and what they expect.</li> <li>Understanding the size and the scope of the industry.</li> <li>Understanding the organization and structure of hospitality and lodging operations.</li> </ul>										
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>Comprehend the world of hospitality and travel &amp; tourism Industry and its requirements.</li> <li>Understand the importance of human resource management in hospitality industries and organizational structures.</li> <li>Examine career opportunities in the industry.</li> <li>Determine the functionality of rooms, sales and marketing, accounting and human resources divisions.</li> <li>Explore the national and global relationships of lodging, food and beverage operations and the complexity of the hospitality industry.</li> </ol>										
<b>Prerequisites</b>	None		<b>Required</b>								

<b>Course Content</b>	<p>This course is a comprehensive overview of the lodging, restaurant, institutional food service, and club and convention businesses. The student will gain experience in the basic managerial functions and how they relate to the hospitality industry.</p> <ol style="list-style-type: none"> <li>1. The world of hospitality</li> <li>2. Travel and tourism industry</li> <li>3. Career opportunities</li> <li>4. The growth and development of the lodging industry</li> <li>5. The organization and structure of lodging operations</li> <li>6. The rooms division</li> <li>7. The food service industry</li> <li>8. The organization and structure of the food service industry</li> <li>9. Management and operation of food services</li> <li>10. Functional areas in hospitality operations</li> <li>11. Engineering and maintenance division <ul style="list-style-type: none"> <li>• Other divisions: marketing and sales, accounting, human resources</li> </ul> </li> </ol>
<b>Teaching Methodology</b>	The course is delivered through lectures, demonstrations, and group discussions.
<b>Mode of delivery</b>	Face to face.
<b>Bibliography</b>	<b>Required</b>
	<ol style="list-style-type: none"> <li>1. Walker, J. (2010). <i>Introduction to hospitality</i> (3<sup>rd</sup> ed.). Upper Saddle River, N.J.: Pearson Prentice Hall.</li> </ol>
	<b>Recommended</b>
<ol style="list-style-type: none"> <li>1. T. Powers, <i>Introduction to Management in the Hospitality Industry</i>, John Wiley &amp; Sons.</li> <li>2. J.J. Vallen, <i>The Art and Science of Hospitality Management</i>, Educ. Institute of AHLA.</li> <li>3. G.W. Lattin, <i>The Lodging and Food Service Industry</i>, Educ. Institute of AHLA.</li> <li>4. R. Teare and M. Olsen, <i>International Hospitality Management</i>, John Wiley &amp; Sons.</li> </ol>	

<p><b>Assessment</b></p>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="550 302 1401 560"> <tr> <td data-bbox="550 302 975 369">30 – 50 %</td> <td data-bbox="978 302 1401 369">Final Exam</td> </tr> <tr> <td data-bbox="550 374 975 441">20 – 40 %</td> <td data-bbox="978 374 1401 441">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="550 445 975 512">10 – 30 %</td> <td data-bbox="978 445 1401 512">Assignments / Projects</td> </tr> <tr> <td data-bbox="550 517 975 560">0 – 10 %</td> <td data-bbox="978 517 1401 560">Class Attendance &amp; 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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<p><b>Language</b></p>	<p>English</p>								