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| **Course Title** | Introduction to Hospitality Management | | | | | | |
| **Course Code** | THOM – 100 | | | | | | |
| **Course Type** | This course serves as both Elective and Requirement, according to the program.   |  |  | | --- | --- | | Hospitality Diploma/Bachelor | Requirement | | Culinary Diploma/Higher Diploma | Requirement | | All Programs | General Elective | | | | | | | |
| **Level** | Bachelor (1st Cycle) | | | | | | |
| **Year / Semester** | Year 1, A’ Semester | | | | | | |
| **Teacher’s Name** | Dr Sotiris Kefalas | | | | | | |
| **ECTS** | 6 | **Lectures / week** | 3 | | **Laboratories / week** | |  |
| **Course Purpose and Objectives** | The course introduces students to the hospitality industry and various industry segments such as restaurants, hotels, attractions, and other businesses and organizations. Students will have an opportunity to overview the hospitality and tourism industry, its growth and development, and their distinguishing characteristics, trends and current concerns. Therefore, the course exposes students to basic management skills and concepts, leadership, marketing, planning, and fundamentals of operation in the hospitality and tourism context. Also, students are introduced to career opportunities and the employability skills needed to succeed in specific hospitality fields.  Students are expected to:   * Explore the scope of the hospitality industry * Understand the impact and the segments of the industry * Become familiar with the different type of businesses and organizations * Understand the different functions of hospitality and tourism organizations * Learn basic management and service competencies and issues * Understanding the organization and structure of hospitality and tourism operations | | | | | | |
| **Learning Outcomes** | Upon completion of this course students will be able to:   1. Comprehend the world of hospitality and travel & tourism Industry and its requirements. 2. Define the various sectors in the hospitality industry and list the types of operations in each sector 3. Understand the importance of human resource management in hospitality industries and organizational structures. 4. Examine career opportunities in the industry. 5. Determine the functionality of rooms, sales and marketing, accounting and human resources divisions. 6. Explore the national and global relationships of lodging, food and beverage operations and the complexity of the hospitality industry. | | | | | | |
| **Prerequisites** | None | | | **Required** | |  | |
| **Course Content** | 1. The world of hospitality 2. Travel and tourism industry 3. Career opportunities 4. The growth and development of the lodging industry 5. The organization and structure of lodging operations 6. The rooms division 7. The food service industry 8. The organization and structure of the food service industry 9. Management and operation of food services 10. Functional areas in hospitality operations 11. Engineering and maintenance division 12. Other divisions: marketing and sales, accounting, human resources | | | | | | |
| **Teaching Methodology** | The course is delivered through lectures, demonstrations, and group discussions. | | | | | | |
| **Mode of delivery** | Face to face. | | | | | | |
| **Bibliography** | **Required** | | | | | | |
| 1. Walker, R., J. (2016, 7th ed.). *Introduction to Hospitality Management*. Upper Saddle River, N.J.: Pearson Prentice Hall. | | | | | | |
| **Recommended** | | | | | | |
| 1. T. Powers, *Introduction to Management in the Hospitality Industry*, John Wiley & Sons.   Use Harvard APA 6th | | | | | | |
| **Assessment** | The following assessment methods are employed to assess this course:   |  |  | | --- | --- | | 30 – 50 % | Final Exam | | 20 – 40 % | Mid –Term / Tests / Quizzes | | 10 – 30 % | Assignments / Projects | | 0 – 10 % | Class Attendance & Participation | | | | | | | |
| **Language** | English | | | | | | |