Course Title		Introduction to	Hospitality Ma	anagement		
Course Code	THOM – 100					
Course Type	This course serves as both Elective and Requirement, according to the program.					
	Hosp	Hospitality Diploma/Bachelor			Requirement	
	Culin	ary Diploma/Higher Dip	oloma	Requirement		
	All Pr	ograms		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:				
	Comprehend the world of hospitality and travel & tourism Industry and its requirements.				
	 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.				
	Examine career opportunities in the industry.				
	 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 industry3. 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				
	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				
		116, 7 th ed.). <i>Introduction</i> I.: Pearson Prentice Hall.	to Hospitality Manag	gement. Upper	



	1. T. Powers, Introduction to Management in the Hospitality Industry, John Wiley & Sons. Use Harvard APA 6 th				
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		
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Language	English				

