

Course Title	Introduction to Hospitality Management										
Course Code	THOM – 100										
Course Type	<div>This course serves as both Elective and Requirement, according to the program.</div> <table><tr><td>Culinary Diploma/Hospitality Diploma</td><td>Requirement</td></tr><tr><td>Hospitality Bachelor</td><td>Requirement</td></tr><tr><td>All Programs</td><td>General Elective</td></tr></table>					Culinary Diploma/Hospitality Diploma	Requirement	Hospitality Bachelor	Requirement	All Programs	General Elective
Culinary Diploma/Hospitality Diploma	Requirement										
Hospitality Bachelor	Requirement										
All Programs	General Elective										
Level	Diploma (Short Cycle)										
Year / Semester	Year 1, A' Semester										
Teacher's Name	Dimitris Kashiouris										
ECTS	6	Lectures / week	3	Laboratories / week							
Course Purpose and Objectives	<p>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.</p> <p>Objectives</p> <ul style="list-style-type: none">• Explore the scope, impact and the segments of the hospitality industry.• Become familiar with the different functions and types of hospitality and tourism organizations.• Learn basic management and service competencies and issues.• Examine the organization and structure of hospitality and tourism operations.										
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ul style="list-style-type: none">• Understand the various sectors, functions and organizational structures in the hospitality industry.• Determine career opportunities in the industry.• Learn the national and global relationships of lodging, food and beverage operations and the complexity of the hospitality industry.										
Prerequisites	None		Required								

Course Content	<ol style="list-style-type: none"> 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								
	Walker, R., J. Introduction to Hospitality Management. Upper Saddle River, N.J.: Pearson Prentice Hall.								
	Recommended								
	Reynolds, D.R. Rahman, I. & Barrows, C.W. Introduction to Hospitality Management (1st ed.), WILEY.								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1"> <tbody> <tr> <td>30 – 50 %</td><td>Final Exam</td></tr> <tr> <td>20 – 40 %</td><td>Mid –Term / Tests / Quizzes</td></tr> <tr> <td>10 – 30 %</td><td>Assignments / Projects</td></tr> <tr> <td>0 – 10 %</td><td>Class Attendance & Participation</td></tr> </tbody> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
30 – 50 %	Final Exam								
20 – 40 %	Mid –Term / Tests / Quizzes								
10 – 30 %	Assignments / Projects								
0 – 10 %	Class Attendance & Participation								
Language	English								