



Course Code Hosp -350	Course Title Food Service Layout and Design	ECTS Credits 6
Department HT&S Management	Semester Spring	Prerequisites Hosp 110- Junior Standing
Type of Course Major/Elective	Field Hospitality	Language of Instruction English
Level of Course 1 st	Year of Study 3rd	Lecturer George Panayiotou
Mode of Delivery face-to-face	Work Placement N/A	Co-requisites None

Objectives of the Course:

The main objectives of the course are to:

- Prepare students to meet the challenges associated with the Food and Beverage Industry.
- Provide 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.

Learning Outcomes:

1. After completion of the course students will be expected to be able to:
2. **Distinguish the difference** between design and layout
3. **Identify the preliminary planning information** for foodservice operations
4. **Identify the importance of the prospectus and the feasibility study** in foodservice layout and design
5. **Describe the major principles** of functional planning of foodservice facilities
6. **General principles of planning** the atmosphere in a foodservice establishment
7. **Describe the financial aspects** of foodservice layout and design
8. **Identify the principals and formulate processes** and steps that make up a feasibility study
9. **Identify the major requirements** of equipment used in the foodservice industry
10. **Identify the major criteria** for equipment selection and design
11. **Describe major maintenance requirements** for equipment and facilities
12. **Identify major layout guides** for foodservice facilities
13. **Evaluate major foodservice layouts**

Course Contents:

- **Introduction to Foodservice Planning:** An introductory outlook focusing on design and layout, planning, planning for the future and energy efficiency.
- **The Planning Process and Team:** Looks at the preliminary planning process, the prospectus, how to commission planners and why, developing the owners concept and the equipment requirements. Outlines the space requirements issues preliminary plans and the preparation of final plans.
- **Preparing the prospectus:** emphasizes on the importance of the prospectus. Focuses on the customer and user characteristics, development of the menu, service issues, atmosphere, and operational characteristics.
- **The Feasibility Study:** focuses on the importance of a feasibility study in the overall scheme. Then proceeds with the market survey, site analysis, financial aspects and examples.
- **Functional Planning:** Outlines the concepts of flow, the functional requirements and how they fit with the processes/functions of receiving, storage, and preparation, cooking, baking, serving and other related issues.
- **Planning the atmosphere:** Defining and putting into context atmosphere and mood as well as looking at the ideas and issues of color, lighting, acoustic, noise, and music.
- **Workplace Design:** developing workplaces, workplace environment, materials handling as well as designing safe workplaces.
- **Equipment Requirements:** Equipment checklist and an overview of a range of equipments.
- **Equipment Selection and Design:** Standards, stainless steel, construction standards, floors, walls and ceilings.
- **Space Requirements:** space estimation and overall analysis of all areas requirements.

- **Layout of facilities:** Such as concepts of flow, other criteria for layout, layout configurations as well as layout issues for other areas.
- **Evaluating Foodservice Layouts:** practically observing and discussing the theories that are put into practice, by evaluating actual foodservice layouts.

Learning Activities and Teaching Methods

PowerPoint Lectures, lab workshop assignments, practical exercises, student presentations/assignments

Assessment Methods

Students' PowerPoint presentations, assignments, exercises , Midterm exam, Final exam

Required Textbooks/Reading:

Authors	Title	Publisher	Year	ISBN
BIRCHFIELD, J. C.,	Design and layout of foodservice facilities. Second Edition	John Wiley & Sons	2003	0-471-29209-5
KAZARIAN, E	<i>Foodservice Facilities Planning.</i> 3 rd . ed	Van Nostrand Reinhold	1997	0-471-29063-7
<i>George Panayiotou.</i>	<i>HOSP350 - Lecture Notes</i>	n/a	2010	n/a

Recommended Textbooks/Reading:

Authors	Title	Publisher	Year	ISBN
KOTCHEVAR, L. & TERRELL, M.,	<i>FoodService Planning Layout and Equipment</i>	John Willey and Sons	1995	
Katsigris, C, & Thomas, C.	Design and Equipment for Restaurants and Foodservice: A Management View	John Wiley & Sons	2008	0-471-76248-2

