



## Course Syllabus

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HOSP-350	Food Service Layout and Design	6
<b>Prerequisites</b>	<b>Department</b>	<b>Semester</b>
HOSP-110	Management	Spring
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Major/Elective	Hospitality	English
<b>Level of Course</b>	<b>Lecturer(s)</b>	<b>Year of Study</b>
1 <sup>st</sup> Cycle	George Panayiotou	3 <sup>rd</sup>
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Corequisites</b>
Face to face	N/A	George Panayiotou

### Course Objectives:

The main objectives of the course are to:

- Understand food Service Facilities Planning.
- Establish goals and cost limitations.
- Understand structural and engineering principles in Layout and Design.
- Formulate plans and specifications for food needs and operational requirements.

### Learning Outcomes:

After completion of the course students will be expected to be able to:

1. Distinguish the difference between design and layout.
2. Evaluate preliminary planning information and feasibility studies for foodservice operations.
3. Describe the major principles of functional planning for foodservice facilities.
4. Describe the financial aspects of foodservice layout and design
5. Identify the major requirements of equipment used, along with their selection criteria, in the foodservice industry.
6. Describe major maintenance requirements for equipment and facilities
7. Identify major layout guides for foodservice facilities

**Course Content:**

- Introduction to Foodservice Planning.
- The Planning Process and Team.
- Preparing the prospectus.
- The Feasibility Study.
- Functional Planning.
- Planning the atmosphere.
- Workplace Design.
- Equipment Requirements, Selection and Design.
- Space Requirements.
- Evaluating Foodservice Layouts of facilities.

**Learning Activities and Teaching Methods:**

PowerPoint Lectures, , practical exercises, student presentations/assignments

**Assessment Methods:**

PowerPoint Lectures, class assignments - practical exercises, student exercises

**Required Textbooks / Readings:**

<b>Title</b>	<b>Author(s)</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Design and Equipment for Restaurants and Foodservice: A Management View, 4 <sup>th</sup> edition.	Chris Thomas, Edwin J. Norman, Costas Katsigris	John Wiley & Sons	2013	978-1-118-80601-2
Foodservice Facilities Planning. 3 <sup>rd</sup> . ed	KAZARIAN, E	Van Nostrand Reinhold	1997	0-471-29063-7
HOSP350 - Lecture Notes Uploaded on Moodle	George Panayiotou	<i>n/a</i>	<i>2021</i>	<i>n/a</i>

**Recommended Textbooks / Readings:**

<b>Title</b>	<b>Author(s)</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Design and Layout of Foodservice Facilities, 3rd Edition	John C. Birchfield, John Birchfield Jr	John Wiley & Sons	2007	978-0-471-69963-7