



## Course Syllabus

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HMGT-100	Hospitality Industry Management	10
<b>Prerequisites</b>	<b>Department</b>	<b>Semester</b>
None	Hospitality, Tourism and Sports Management	Fall/Spring
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Required	Hospitality Management	English
<b>Level of Course</b>	<b>Lecturer(s)</b>	<b>Year of Study</b>
1 <sup>st</sup> Cycle	George Panayiotou	1st
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Corequisites</b>
Distance Learning	N/A	None

### Course Objectives:

The main objectives of the course are to:

- Provide the student with an introduction to the world of business and particularly to business as it applies to the hospitality industry. More specifically, the course will provide an opportunity for you
- to become acquainted with the social, economic and environmental context within which the hospitality industry operates
- to understand the structure, nature and operating characteristics of the different sectors of the hospitality industry: food service, lodging and tourism
- to obtain an appreciation of the various functions of management and their interrelationships with other key concerns of managers such as marketing, finance and human resource management
- to be able to identify the role of managers in the hospitality industry and to highlight their principal responsibilities
- to provide an opportunity for further developing those skills which are important to learning, e.g. library skills, study skills, and so forth
- to be able to judge whether the hospitality profession suits your abilities, tastes, and career interests

### Learning Outcomes:

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

1. Explain the relation of lodging and food service operations to the travel and tourism industry.
2. Describe the role of the travel and tourism industry and its economic impact on the local, national and international levels.
3. Cite opportunities for education, training and career development in the hospitality industry.
4. Demonstrate knowledge of the history of the lodging and food service industry.
5. Analyze, evaluate and discuss several aspects, development and trends which have affected lodging and food service operations in recent years and which will continue to have an impact on the industry in the future.
6. Distinguish and oppose the effect on the industry of franchising, management contracts, referral organizations, independent and chain ownership and condominium.
7. Endorse the general classifications of hotels and describe the most distinctive features of each.
8. Describe the seven common divisions or functional areas of the hotel organization (Rooms, Food and Beverage, Engineering and Maintenance, Marketing and Sales, Accounting, Human Resources, and Security) and explain the responsibilities and activities of each.
9. List departments found in each hotel division.
10. Outline and explain the main classifications of food service.
11. Describe the organization, structure and functional areas in commercial and institutional food service operation.
12. Discuss aspects of food and beverage controls, which pertain to food and beverage sales, payroll planning and production standards.

### Course Content:

- The Travel and Tourism Industry in Perspective
- Career Opportunities
- The Early History of Lodging in Europe and America
- The Birth of the Modern Lodging Industry
- The Organization and Structure of Lodging Operations
- The Rooms Division
- The Growth and Development of Food Service
- The Organization and Structure of the Food Service Industry
- The Management and Operation of Food Services
- The Engineering and Maintenance Division
- The Marketing and Sales Division
- The Accounting Division
- The Human Resources Division
- The Security Division

**Learning Activities and Teaching Methods:**

Power point and articulate presentations, tutorials, case studies, exercises, forums, and chats

**Assessment Methods:**

 TEST 1  
 TEST 2  
 Final Examination

**Required Textbooks / Readings:**

Title	Author(s)	Publisher	Year	ISBN
The Lodging and Foodservice Industry. 6th ed.	Lattin, G. W	The Educational Institute of the American Hotel and Motel Association.	2013	978-0-86612-437-6
Introduction to Management in the Hospitality Industry, 10th Edition	Barrows, Power	John Wiley and Sons	2012	978-0-470-91179-2

**Recommended Textbooks / Readings:**

Title	Author(s)	Publisher	Year	ISBN
Management of Food and Beverage Operations. 6th. ed	NINEMEIER, J.D.	The Educational Institute of the American Hotel and Motel Association.	2015	978-0-86612-477-5