



## Course Syllabus

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HMGT-310	Hospitality Facilities Management and Design	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>
Compulsory	Hospitality Management	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>
Distance Learning	N/A	None

### Course Objectives:

The main objectives of the course are to:

- Prepare students to meet the challenges associated with the Food and Beverage Industry facilities planning and design
- Provide a familiarity in Food Service Facilities Planning, in the areas of:
  - prospectus design
  - establishing goals and cost limitations,
  - Equipment selection,
  - Workplace flow
  - Formulation of plans and specifications for food needs and operational requirements.

### Learning Outcomes:

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

1. **Distinguish the difference** between design and layout
2. **Identify the preliminary planning information** for foodservice operations
3. **Identify the importance of the prospectus and the feasibility study** in foodservice layout and design
4. **Describe the major principles** of functional planning of foodservice facilities
5. **General principles of planning** the atmosphere in a foodservice establishment
6. **Describe the financial aspects** of foodservice layout and design
7. **Identify the principals and formulate processes** and steps that make up a feasibility

study

8. **Identify the major requirements** of equipment used in the foodservice industry
9. **Identify the major criteria** for equipment selection and design
10. **Describe major maintenance requirements** for equipment and facilities
11. **Identify major layout guides** for foodservice facilities
12. **Evaluate major foodservice layouts**

### Course Content:

1. **Introduction to Foodservice Planning:** An introductory outlook focusing on design and layout, planning, planning for the future and energy efficiency.
2. **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.
3. **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.
4. **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.
5. **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.
6. **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.
7. **Workplace Design:** developing workplaces, workplace environment, materials handling as well as designing safe workplaces.
8. **Equipment Requirements:** Equipment checklist and an overview of a range of equipment.
9. **Equipment Selection and Design:** Standards, stainless steel, construction standards, floors, walls and ceilings.
10. **Space Requirements:** space estimation and overall analysis of all areas requirements.
11. **Layout of facilities:** Such as concepts of flow, other criteria for layout, layout configurations as well as layout issues for other areas.
12. **Evaluating Foodservice Layouts:** practically observing and discussing the theories that are put into practice, by evaluating actual foodservice layouts.

### Learning Activities and Teaching Methods:

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

**Assessment Methods:**

ASSIGNMENT, FINAL EXAMINATION
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**Required Textbooks / Readings:**

Title	Author(s)	Publisher	Year	ISBN
Hospitality Facilities Management and Design Fourth Edition	David M. Stipanuk,	AHLEI	2015	978-0-86612-476-8
Design and layout of foodservice facilities. Second Edition	BIRCHFIELD, J. C.,	John Wiley & Sons	2003	0-471-29209-5
Foodservice Facilities Planning. 3 <sup>rd</sup> . ed	KAZARIAN, E	Van Nostrand Reinhold	1997	0-471-29063-7

**Recommended Textbooks / Readings:**

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