



Course Syllabus

Course Code	Course Title	ECTS Credits
HOSP -100	Introduction to Hospitality Management	6
Prerequisites	Department	Semester
None	Management	Fall, Spring
Type of Course	Field	Language of Instruction
Major /Elective	Hospitality	English
Level of Course	Lecturer(s)	Year of Study
1 st Cycle	George Panayiotou	1 st
Mode of Delivery	Work Placement	Corequisites
Face to face	N/A	None

Course Objectives:

The main objectives of the course are to help students:

- Become acquainted with the social, economic and environmental context within which the hospitality industry operates
- Understand the structure, nature and operating characteristics of the different sectors of the hospitality industry: food service, lodging and tourism
- Obtain an appreciation of the various functions of hospitality management, including marketing, finance and human resource management
- Identify the role of managers and to highlight their principal responsibilities

Learning Outcomes:

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

1. Describe the role Hospitality in the Travel and Tourism context, and its economic impact on local, national and international levels.
2. Demonstrate knowledge of the history of the lodging and food service industry.
3. 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.

4. Distinguish the effect on the industry of franchising, management contracts, referral organizations, independent and chain ownership and condominium.
5. Endorse the general classifications of hotels and describe the most distinctive features of each.
6. 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.
7. Discuss aspects of food and beverage controls, which pertain to food and beverage sales, and production standards.

Course Content:

- 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:

PowerPoint Lectures, h/w assignments, articles.

Assessment Methods:

Participation, Tests, Final exam

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
<i>Introduction to Hospitality</i> , 8 th edition	John R. Walker Josielyn T. Walker	Pearson	2019	ISBN-13: 978-0135209813
<i>The Lodging and Foodservice Industry</i> . 6 th ed.	LATTIN, G. W	The Educational Institute of the American Hotel and Motel Association.	2015	ISBN 978-1-949324-65-5

Recommended Textbooks / Readings:

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