SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE	FACILITY DESIGN AND PLANNING
CODE NO.:	HMG241 IV **SEMESTER:**
PROGRAM:	HOTEL & RESTAURANT MANAGEMENT
AUTHOR:	GLEN DAHL
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PREVIOUS OUTLINE DATED:	JANUARY, 1994

New   Revision:

APPROVED:
         DEAN, SCHOOL OF BUSINESS &   DATE
                HOSPITALITY

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    COURSE NAME   **COURSE CODE**

Course Description:

This course is designed to provide the student with the ability to organize and implement a full maintenance program for any size hospitality environment. The techniques of decision making analysis under real life pressures will be presented through case studies and student presentations. Consideration of environmentally friendly maintenance techniques will be incorporated.

Learning Objectives:

Upon completion of this course, the student will:

- be able to organize a system of regular cleaning procedures for any hospitality environment

- be familiar with basic maintenance of all electrical; mechanical, heating, air conditioning, and general small appliances found in a standard hospitality environment

- be familiar with basic decision making/problem solving techniques and respond to daily problems and emergencies

- negotiate and understand contracts for both cleaning and repairs or maintenance to all areas under his/her control

- know when and whom to call in various situations of breakdown and/or emergency

- understand the environmental impact of detergents, cleaners, solvents, etc. and alternate choices available on the market

- generally enter any of the many hospitality environments the student may find himself upon graduation and successfully be able to maintain the physical plant and equipment entrusted to him/her in an orderly, efficient, and professional manner

TEXTS AND REFERENCES:

A list of texts, references, materials and sources will be presented throughout the course at various times.

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This schedule is a guideline only. The course will be altered to suit the availability of experts and other speakers.

EVALUATION:

Given the nature of this course and its emphasis on skill development, students will be asked to attend and participate in all classroom activities as well as field trips and assignments, On completion of this course, students will develop a complete maintenance program and schedule for a typical hotel or restaurant.

Assignments   30% blueprint-facility layout
Project   50% maintenance program
Class Participation 20%

                     100%

Assignments and projects will be due on specified dates. Late projects and assignments will not be marked.

A+ 90-100%
A   80- 89%
B   70- 79%
C   60- 69%
R   0- 59% Repeat

This course encompasses three main modules or themes:

1) Maintenance
2) Safety
3) Sanitation

TOPICS COVERED:

1) Identify the frequency of typical maintenance routines. Recommend and use the correct tools, equipment, and supplies required to maintain kitchen and hotel facilities.

2) Describe the management and maintenance requirement of pools and other recreation facilities.

3) Describe management's obligations to monitor the relevance of recreation facilities. Identify liability concerns related to recreation facilities.

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4) Describe the importance of waste management controls, methods of recycling, waste disposals, etc.

5) Identify the importance and components of energy management including energy audits, meter readings, demand vs. load, timing devices, purchasing consideration.

6) Introduction to refrigeration and cooling, plumbing problems, and repairs. Maintenance of refrigeration and cooling.

7) Gas appliances and equipment (central gas)
    - how gas bills are calculated
    - safety features of gas and proper handling
    - how to recognize gas problems

8) How to handle common emergencies in hotel and restaurant situations. This section will include a number of guest speakers from St. John's, City Police, Department of Health, Local Hotel Managers and Maintenance Personnel.