



## COURSE OUTLINE: HOS202 - HOSP.FACILITY MGMNT.

Prepared: Peter Graf

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

<b>Course Code: Title</b>	HOS202: HOSPITALITY FACILITY MANAGEMENT
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semesters/Terms:</b>	18F
<b>Course Description:</b>	This course will provide students with the knowledge of the key components involved in the design and management of resort facilities. The student will acquire knowledge of the following: the nature of resort facilities, maintenance needs, the primary facility systems, design and renovation. This course provides Culinary Management students with the required knowledge and skills to assist in the management of the physical operation of a resort facility.
<b>Total Credits:</b>	3
<b>Hours/Week:</b>	3
<b>Total Hours:</b>	45
<b>Prerequisites:</b>	There are no pre-requisites for this course.
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Substitutes:</b>	HMG241, OEL820
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<b>2078 - CULINARY MANAGEMENT</b>
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
	VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
	VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.
<b>Essential Employability Skills (EES) addressed in this course:</b>	EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
	EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
	EES 5 Use a variety of thinking skills to anticipate and solve problems.
	EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
	EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
	EES 10 Manage the use of time and other resources to complete projects.
	EES 11 Take responsibility for ones own actions, decisions, and consequences.



SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554

**Course Evaluation:**

Passing Grade: 50%, D

**Books and Required Resources:**

Hospitality Facilities Management and Design by Stipanuk  
 Publisher: AHLEI Edition: 4 or newer  
 ISBN: 9780866124768

**Course Outcomes and Learning Objectives:**

<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
1. Demonstrate a basic understanding and appreciation of hospitality facilities in relations to their existence, design, associated costs, management tools, and environmental concerns.	1.1 Discuss the role of hospitality facilities. 1.2 Compare and justify costs associated with hospitality facilities. 1.3 Consider the impact of facility design on facility management. 1.4 Relate to management's responsibilities. 1.5 Describe facilities maintenance and repair. 1.6 Consider maintenance management systems. 1.7 Discuss computerized and Internet-based facilities management. 1.8 Discuss budgeting for POM and utilities. 1.9 Explain contract services. 1.10 Describe responsibility accounting. 1.11 Explain CapEx management. 1.12 Argue the need for facilities bench-marking. 1.13 Justify personnel management in maintenance. 1.14 Consider training and certification. 1.15 Consider basic facilities-related concerns associated with guestrooms and corridors. 1.16 Discuss the basic facilities-related concerns associated with public space and recreation and exterior areas. 1.17 Describe the basic facilities-related concerns associated with the back of the house. 1.18 Consider basic facilities-related concerns associated with a building's structure and exterior. 1.19 Discuss motivations for Environmental Concern. 1.20 Consider waste minimization and management. 1.21 Relate conservation and management. 1.22 Discuss water management. 1.23 Discuss transport within the hospitality industry. 1.24 Discuss land-use planning and management. 1.25 Consider involvement of different stakeholders. 1.26 Discuss design for sustainability. 1.27 Relate to the need for partnerships.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Identify and reason key elements of facilities physical systems, as well as their reasons and application concerns in relation to water, electrical, HVAC, and lighting system.	2.1 Discuss water usage in the lodging industry. 2.2 Contrast water systems. 2.3 Describe water quality. 2.4 Explain discharge/sewage water systems. 2.5 Evaluate different water heating methods. 2.6 Assess water system maintenance concerns. 2.7 Consider water for entertainment and recreation. 2.8 Describe water conservation. 2.9 Demonstrate a basic knowledge of electrical systems.



	<p>2.10 Relate electrical system design and operating standards.</p> <p>2.11 Contrast electrical system and equipment maintenance.</p> <p>2.12 Describe electrical system components.</p> <p>2.13 Interpret electric utility billing and explain building operations.</p> <p>2.14 Argue benefits and disadvantages of the electric utility deregulation.</p> <p>2.15 Discuss factors influencing building thermal comfort.</p> <p>2.16 Compare heating sources and equipment.</p> <p>2.17 Describe cooling sources and equipment.</p> <p>2.18 Identify guestroom HVAC concerns.</p> <p>2.19 Relate to other HVAC components.</p> <p>2.20 Consider basic definitions.</p> <p>2.21 Identify light sources.</p> <p>2.21 Interpret lighting system design.</p> <p>2.23 Relate to lighting systems maintenance.</p> <p>2.24 Support energy conservation opportunities.</p>
<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
3. Identify major essential kitchen equipment and their applicable uses and maintaining needs.	<p>3.1 Contrast types of food service equipment for their uses.</p> <p>3.2 Explain the reasons for maintaining of food service equipment.</p> <p>3.3 Consider equipment consultants and contractors.</p>
<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
4. Identify major components of the facility's outer envelope and exterior facilities and relating concerns to maintaining these components.	<p>4.1 Describe major components of the building, such as the roof, exterior walls, windows and doors, structural frame, foundation, and elevators.</p> <p>4.2 Relate to major components of the exterior facilities, such as parking areas, features of concrete and asphalt, storm water drainage, and landscaping.</p>
<b>Course Outcome 5</b>	<b>Learning Objectives for Course Outcome 5</b>
5. Identify and describe major components and concepts of hospitality facility design, with a concentration on food service planning and design.	<p>5.1 Describe the development process for hospitality facilities.</p> <p>5.2 Describe site planning.</p> <p>5.3 Relate to the planning and design process hospitality facilities.</p> <p>5.4 Summarize the concept development of a restaurant.</p> <p>5.5 Explain the role of the project planning team.</p> <p>5.6 Consider the design of function areas in a restaurant.</p> <p>5.7 Justify and evaluate finished blueprints.</p>
<b>Course Outcome 6</b>	<b>Learning Objectives for Course Outcome 6</b>
6. Understand and discuss various reasons for and types of renovations within the hospitality industry, including the various stages involved.	<p>6.1 Discuss reasons for renovations.</p> <p>6.2 Describe different types of renovation.</p> <p>6.3 Relate to the renovation plan and its phases.</p> <p>6.4 Consider after renovation issues.</p>
<b>Course Outcome 7</b>	<b>Learning Objectives for Course Outcome 7</b>
7. Apply principles of cost control to food service operations to manage and	<p>7.1 Debate ways to reduce waste with food products.</p>



	promote a fiscally responsible operations while becoming more environmental conscious.	7.2 Debate ways to reduce waste of water and recycle water. 7.3 Debate ways to reduce cost of energy.
	<b>Course Outcome 8</b>	<b>Learning Objectives for Course Outcome 8</b>
	8. Plan a functional kitchen environment.	8.1 Determine which kitchen equipment to use based on a developed menu. 8.2 Arrange the layout of the equipment in the kitchen based on the menu. 8.3 Draw a restaurant layout, both FOH and BOH including all equipment and tables/chairs etc. 8.4 Formulate the reasons for your layout decisions. 8.5 Evaluate the issues encountered during this production of this project and the ways they were handled.
	<b>Course Outcome 9</b>	<b>Learning Objectives for Course Outcome 9</b>
	9. Apply professionalism.	9.1 proper dress code. 9.2 punctuality. 9.3 participation. 9.4 group work. 9.5 respect for others.

**Evaluation Process and Grading System:**

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Attendance/Participation/Professionalism	8%	9
Exam 1	24%	1,2
Exam 2	24%	4,5
Exam 3	24%	6,7
Project	20%	3,8

**Date:**

June 25, 2018

Please refer to the course outline addendum on the Learning Management System for further information.

