SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE	FACILITY DESIGN AND PLANNING	
CODE NO.:	HMG241	IV ER
PROGRAM:	HOTEL & RESTAURANT MANAGEMENT	
AUTHOR	JOE FRUCHTER	
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PREVIOUS OUTLINE DATED:		
	New	Revision

APPROVED

DEAN, SCHOOL OF BUSINESS & HOSPITALITY

DATE

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FACILITY DESIGN & PLANNING

COURSE NAME

COURSE CODE

HMG241

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 such as Kepner/Tregoe, Ishikawa diagrams and Pareto charts to 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.

This course encompasses two main modules or themes

- 1 Maintenance
- 2 Situation Management

They will be blended in each class session with the class often split up into teams for gathering and analyzing data.

WEEK	1	Student expectations and histories Course introduction Organizational techniques (blocking) Assignment of facility or food lab Inventory of facility and equipment Discussion of scheduling techniques ASSIGNMENT #1
WEEK	2	Introduction to decision making/problem solving analysis Introduction to electricity Physical revue of assigned facility Review of assignment 1 Introductory Case Study (no marks)
WEEK	3	<pre>How to decrease your hydro bill (P.U.C.) - meter reading - demand vs load - lighting - timing devices - purchasing considerations Electrical equipment maintenance and safety (practical) Case Study 1 assigned Assignment 1 handed in</pre>
WEEK	4:	Introduction to refrigeration and cooling (theory) Common plumbing problems and repairs (practical) Case Study 1 handed in Test on "How to decrease your hydro bill"
WEEK	5	<pre>Gas appliances and equipment (Centra Gas) - how gas bills are calculated - safety features of gas and proper handling - how to recognize gas problems & what to do Maintenance of refrigeration and cooling equipment (practical) Case Study 2 assigned Test on theory of refrigeration and cooling Maintenance of assigned facility in areas covered</pre>

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WEEK	6:	 How to handle common emergencies (St. John's Ambulance Common refrigeration and cooling problems (practical) Test on Centra Gas speaker Discussion on Case Study 1 Maintenance of assigned facility
WEEK	7:	 Introduction to blueprints (Dave Ellis & Associates) Test on St. John's Ambulance Case Study 2 handed in Catch up on practical areas not covered Maintenance of assigned facility
WEEK	8:	 Test on blueprints Evaluation of course to-date and discussion Discussion on Case Study 2 Discussion of Assignment 1 Review of all areas covered to-date Maintenance of assigned facility
WEEK	9:	 Life Safety Systems (Fireguard & City Fire Department) codes fire suppression extinguishers detection systems emergency lighting evacuation plans Introduction t environmental factors Assignment 2 (develop a life saety plan for your facility) Evaluation of faciltiy for Assignment 2
WEEK	10:	 Environmental choices (Guardian Chemicals) Test on life safety systems Introduction to future problem/opportunity analysis Individual practical testing begins
WEEK	11:	 Common police situations (City Police Department) Test on environmental choices Introduction to LLBO regulations Test out your life safety plan Case Study 3 assigned
WEEK	12:	 Common Department of Health problems (City) Test on police situations Life Safety Plan handed in Individual practical testing

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WEEK	13	Air quality (Garland) - balancing - recycling systems - rate of exchange Test on Department of Health Hand in Assignment 2 Individual practical testing
WEEK	14:	<pre>Team building and management - empowerment - trust - decision making - Deming's points Test on air quality Individual testing Case Study 3 handed in Case Study 4 assigned</pre>
WEEK	15	Problems with pools in Hotels, etc. (Pool Company) Review Case Study 3 Introduction to paint and finishes maintenance Individual practical testing
WEEK	16	Hand in Case Study 4 Review Case Study 4

Review case beday i Review problem or difficult areas Evaluation of course

This schedule is a guideline only. The course will be altered to suit the student's best learning rates and the availability of experts and other speakers. The assignment dates given throughout the semester will override this outline.

EVALUATION:

Given the nature of the course and its emphasis on skill development, students will be asked to attend and participate in all classroom activities, as well as complete all assignments and case studies.

Classroom Participation	20%
Practical Testing	10%
Tests	20%
Case Studies 1-4	20%
Assignment 2	10%
Assignment 1	20%

100%