



COURSE OUTLINE: OEL820 - HOSP.FACILITY MGMNT.

Prepared: Hospitality Program

Approved: Lori Crosson, Director, E-Learning and Continuing Education

Course Code: Title	OEL820: HOSPITALITY FACILITY MANAGEMENT				
Program Number: Name					
Department:	DISTANCE EDUCATION				
Semesters/Terms:	20S, 20F, 21W				
Course Description:	This course will introduce students to the key components involved in the design and management of hospitality facilities. The student will acquire knowledge of the following: the nature of hospitality facilities, maintenance needs, the primary facility systems, lodging and food service design and renovation. Today's growing hospitality industry requires managers who understand the basic elements of facility design and renovation. This course provides students the required knowledge to become successful managers in the field of hospitality.				
Total Credits:	3				
Hours/Week:	3				
Total Hours:	48				
Prerequisites:	There are no pre-requisites for this course.				
Corequisites:	There are no co-requisites for this course.				
Substitutes:	HOS202				
Course Evaluation:	Passing Grade: 50%, D				
Books and Required Resources:	Hospitality Facilities Management and Design by David Stipanuk Publisher: The Educational Institute of the American Hotel and Lodging Association, Edition: 4th ISBN: 978-0-86612-476-8				
Course Outcomes and Learning Objectives:	<table><tr><th>Course Outcome 1</th><th>Learning Objectives for Course Outcome 1</th></tr><tr><td>Demonstrate a basic understanding and appreciation of hospitality facilities in relation to their existence, design, associated costs, management tools, and environmental concerns.</td><td><ul style="list-style-type: none">-Discuss the role of hospitality facilities.-Compare and justify costs associated with hospitality facilities.-Consider the impact of facility design on facility management.-Relate to management's responsibilities.-Describe facilities maintenance and repair.-Consider maintenance management systems.-Discuss computerized and Internet-based facilities management.-Discuss budgeting for POM and utilities.-Explain contract services.-Describe responsibility accounting.-Explain CapEx management.-Argue the need for facilities benchmarking.-Justify personnel management in maintenance.-Consider training and certification.-Discuss motivations for Environmental Concern.</td></tr></table>	Course Outcome 1	Learning Objectives for Course Outcome 1	Demonstrate a basic understanding and appreciation of hospitality facilities in relation to their existence, design, associated costs, management tools, and environmental concerns.	<ul style="list-style-type: none">-Discuss the role of hospitality facilities.-Compare and justify costs associated with hospitality facilities.-Consider the impact of facility design on facility management.-Relate to management's responsibilities.-Describe facilities maintenance and repair.-Consider maintenance management systems.-Discuss computerized and Internet-based facilities management.-Discuss budgeting for POM and utilities.-Explain contract services.-Describe responsibility accounting.-Explain CapEx management.-Argue the need for facilities benchmarking.-Justify personnel management in maintenance.-Consider training and certification.-Discuss motivations for Environmental Concern.
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	<ul style="list-style-type: none"> -Consider waste minimization and management. -Relate conservation and management. -Discuss water management. -Discuss transport within the hospitality industry. -Discuss land-use planning and management. -Consider involvement of different stakeholders. -Discuss design for sustainability. -Relate to the need for partnerships
Course Outcome 2	Learning Objectives for Course Outcome 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 systems.	<ul style="list-style-type: none"> -Discuss water usage in the lodging industry. -Contrast water systems. -Describe water quality. -Explain discharge/sewage water systems. -Evaluate different water heating methods. -Assess water system maintenance concerns. -Consider water for entertainment and recreation. -Describe water conservation. -Demonstrate a basic knowledge of electrical systems. -Relate electrical system design and operating standards. -Contrast electrical system and equipment maintenance. -Describe electrical system components. -Interpret electric utility billing and explain building operations. -Argue benefits and disadvantages of the electric utility deregulation. -Discuss factors influencing building thermal comfort. -Compare heating sources and equipment. -Describe cooling sources and equipment. -Identify guestroom HVAC concerns. -Relate to other HVAC components. -Consider basic definitions. -Identify light sources. -Interpret lighting system design. -Relate to lighting systems maintenance. -Support energy conservation opportunities.
Course Outcome 3	Learning Objectives for Course Outcome 3
Identify major essential kitchen equipment and their applicable uses and maintaining needs.	<ul style="list-style-type: none"> -Contrast types of food service equipment for their uses. -Explain the reasons for maintaining of food service equipment. -Consider equipment consultants and contractors.
Course Outcome 4	Learning Objectives for Course Outcome 4
Identify major components of the facility's outer envelope and exterior facilities and relating concerns to maintaining these components.	<ul style="list-style-type: none"> -Describe major components of the building, such as the roof, exterior walls, windows and doors, structural frame, foundation, and elevators. -Relate to major components of the exterior facilities, such as parking areas, features of concrete and asphalt, storm water drainage, and landscaping.
Course Outcome 5	Learning Objectives for Course Outcome 5
Identify and describe major components and concepts of hospitality facility design,	<ul style="list-style-type: none"> -Describe the development process for hospitality facilities. -Describe site planning. -Relate to the planning and design process hospitality facilities.



	with a concentration on food service planning and design.	-Summarize the concept development of a restaurant. -Explain the role of the project planning team. -Consider the design of function areas in a restaurant. -Justify and evaluate finished blueprints.
	Course Outcome 6	Learning Objectives for Course Outcome 6
	Understand and discuss various reasons for and types of renovations within the hospitality industry, including the various stages involved.	-Discuss reasons for renovations. -Describe different types of renovation. -Relate to the renovation plan and its phases. -Consider after renovation issues.
Evaluation Process and Grading System:		
	Evaluation Type	Evaluation Weight
	Applied learning assignment	16%
	Online tests 4	48%
	Weekly Questions	36%
Date:	March 9, 2020	
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.	

