

Course Syllabus

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| 1. Program of Study | B.B.A. (Tourism and Hospitality Management) |
| Faculty/Institute/College | Mahidol University International College |
| 2. Course Code | ICTM 478 |
| Course Title | Facilities Development and Planning in Hospitality |
| 3. Number of Credits | 4 (4-0-8) (Lecture-Lab-Self-study) |
| 4. Prerequisite (s) | ICTM 212 |
| 5. Type of Course | Elective Course |
| 6. Session | Trimester 1 / Every academic year |
| 7. Conditions | Maximum number of students is 30 |

8. Course Description

An introduction to the issues and opportunities inherent in the development and planning of hospitality facilities, specifically hotels and restaurants constructions; the project development sequence; conceptual and space planning; architectural design criteria; construction management; interpretation of architectural design and consultant drawings; setting appropriate facilities requirements; understanding industry practice; implementing properties decisions within a balanced design, operations, and financial framework.

9. Course Objectives

After successful completion of this course, students will be able to

- 9.1. Identify a number of important roles played by hospitality facilities and identify the two primary categories of facility operating costs, the components of each category, and various factors that affect those costs.
- 9.2. Outline water usage levels and patterns in the lodging industry, and describe the basic structure of water and wastewater systems.
- 9.3. Explain various aspects and components of electrical systems, cite important considerations regarding system design and operating standards, and identify elements of an effective electrical system and equipment maintenance program.
- 9.4. Define basic lighting terms, explain how natural light can be used to meet a building's lighting needs, and describe common artificial light sources.
- 9.5. Describe laundry equipment and explain factors in selecting laundry equipment and locating an on-premises laundry.

- 9.6. Summarize changes taking place in hotel telephone service, describe types of telephone calls, and identify types of hotel telephone equipment.
- 9.7. Describe a building's roof, exterior walls, windows and doors, structural frame, foundation, and elevators.
- 9.8. Describe a building's exterior facilities: parking areas, storm water drainage systems, utilities, and landscaping and grounds.
- 9.9. Summarize the hotel development process.
- 9.10. Explain the concept development process for food service facilities, outline the makeup and responsibilities of the project planning team, and describe food service facility layout.
- 9.11. List typical reasons for renovating a hotel, summarize the life cycle of a hotel, and describe types of renovation.

10. Course Outline

Week	Topics	Hours			Instructor
		Lecture	Lab	Self-Study	
1	Pre-planning phase and obtaining necessary permits.	4	-	8	TBA
2	Cost calculations and the sourcing of management solutions.	4	-	8	
3	The physical facilities master plan	4	-	8	
4	Waste management and various aspect of water treatment and management inclusive of HVAC	4	-	8	
5	Electricity standards and heating, cooling and refrigeration	4	-	8	
6	Lighting design and diagrams and energy conservation	4	-	8	
7	Housekeeping and laundry systems and internal and external communication systems.	4	-	8	
8	The equipment selection process and how to effectively set specs for the purchasing of all kinds of equipment	4	-	8	
9	Dealing perimeter, exterior walls, building design parking space allocation etc.	2	-	4	
	Internal facilities design and space allocation, operational criteria's and budgets and Timeline	2	-	4	
10	Operational concepts, market forces, local laws, and regulations.	4	-	8	
11	Capital budgeting for renovation and maintenance	4	-	8	
	Total	44	0	88	
Final Examination					

11. Teaching Method (s)

- 11.1 Lecture
- 11.2 Case studies
- 11.3 Practices

12. Teaching Media

- 12.1 LCD overhead projector
- 12.2 PowerPoint
- 12.3 Multimedia resources
- 12.4 Handouts
- 12.5 Text books

13. Measurement and evaluation of student achievement

Student achievement is measured and evaluated by

- 13.1. the ability in identifying a number of important roles played by hospitality facilities and identify the two primary categories of facility operating costs, the components of each category, and various factors that affect those costs.
- 13.2. the ability in outlining water usage levels and patterns in the lodging industry, and describe the basic structure of water and wastewater systems.
- 13.3. the ability in explaining various aspects and components of electrical systems, cite important considerations regarding system design and operating standards, and identify elements of an effective electrical system and equipment maintenance program.
- 13.4. the ability in defining basic lighting terms, explain how natural light can be used to meet a building's lighting needs, and describe common artificial light sources.
- 13.5. the ability in describing laundry equipment and explain factors in selecting laundry equipment and locating an on-premises laundry.
- 13.6. the ability in summarizing changes taking place in hotel telephone service, describe types of telephone calls, and identify types of hotel telephone equipment.
- 13.7. the ability in describing a building's roof, exterior walls, windows and doors, structural frame, foundation, and elevators.
- 13.8. the ability in describing a building's exterior facilities: parking areas, storm water drainage systems, utilities, and landscaping and grounds.
- 13.9. the ability in summarizing the hotel development process.

13.10. the ability in explaining the concept development process for food service facilities, outline the makeup and responsibilities of the project planning team, and describe food service facility layout.

13.11. the ability in listing typical reasons for renovating a hotel, summarize the life cycle of a hotel, and describe types of renovation.

Ratio of mark

1. Class Attendance and Participation	10 %
2. Mid-term Examination	40 %
3. Final Examination	50 %
Total	100 %

14. Course evaluation

14.1 Students' achievement as indicated in number 13 above.

14.2 Students' satisfaction towards teaching and learning of the course using questionnaires.

15. Reference (s)

Stipanuk, D. (2002), *Hospitality Facilities Management and Design*, (2nd ed.). New York: Cornell University.

16. Instructor (s)

TBA

17. Course Coordinator

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