



Course Specification

— (Bachelor)

Course Title: Hotel Facilities Design and Layout

Course Code: 54033613-3

Program: Tourism and Hospitality Management B.Sc.

Department: Tourism and Hospitality Management

College: College of Business and Economics

Institution: Umm Al Qura University

Version: 2023 August

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A. General information about the course:

1. Course Identification

1. Credit hours: (3)

2. Course type

- A. University College Department Track Others
- B. Required Elective

3. Level/year at which this course is offered: (6th Level/ 3rd Year)

4. Course general Description:

The hotels' facilities design and planning course has been interactively designed to provide the student with the main set of knowledge and skills of the design and planning requirements of hotel facilities. This knowledge and skills will make the student becoming able to launch new projects and develop hotel in light of the official requirements for classification of hotel institutions.

5. Pre-requirements for this course (if any):

Rooms division Management

6. Co-requisites for this course (if any):

7. Course Main Objective(s):

The course aims to provide the student with the main knowledge of design and planning requirements for hotel establishments and facilities, which will make the student being able to launch new projects and develop hotels in light of the official requirements and classification of hotel establishments.

2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom		100%
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> • Traditional classroom • E-learning 		
4	Distance learning		



3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	Lectures	33
2.	Laboratory/Studio	
3.	Field	
4.	Tutorial	
5.	Others (specify)	
Total		33

B. Course Learning Outcomes (CLOs), Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
1.0	Knowledge and understanding			
1.1	Define the design and planning requirements for the types of hotels, restaurants, and hotel facilities	1.2	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
1.2	Differentiating between the equipment and design of different hotel facility types and the classification requirements for the various official hotel facilities.	1.3	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
1.3	Describing and specifying the requirements for the environmentally friendly hotel facilities design and requirements.	1.4	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.0	Skills2.1			
2.1	Writing requirements for design, planning	2.3	open discussions	Individual research





Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
	and equipment for different types of hotel establishments		In-lecture exercises interactive lectures Teamwork case study	Group research Tests
2.2	Write a description of the hotel facilities processing requirements.	2.4	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.3	Retrieving the most important spaces required for hotel establishments according to scientific rules, equations, and local and international classification requirements.	2.4	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.4	Presentation of the requirements for the classifications of different hotel establishments in front of the students.	2.4	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.5	Writing an interactive summary of the requirements for the different classifications of hotel establishments.	2.3	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.6	Building on examples of case studies for design and planning to make development proposals for hotel establishments or develop solutions.	2.4	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
3.0	Values, autonomy, and responsibility			





Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
3.1	Work as part of a team and lead when needed	3.2	open discussions In-lecture exercises interactive lectures Teamwork case study	Group research

C. Course Content

No	List of Topics	Contact Hours
1.	Introduction	2
2.	Elements affecting design and planning	2
3	Types of hotels and restaurants and the official requirements for classification in terms of design and planning	11
4	Classification, planning and design of hotel facilities around the world	2
5	International standards for the design, planning and processing of food and beverage facilities and facilities	6
6	International standards for designing, planning and equipping hotel accommodation facilities	4
7	Environmentally friendly design	4
8	The future in designing, planning and equipping hotel facilities	2
Total		33

D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	individual research	8	10%
2.	group research	6	10%
3.	midterm exam	6	10%
4.	Activities marks (Weekly Quizzes (10 marks) , In class & online participations Marathon - expected to be around 10 marks- and others if needed)	Weekly	20%
5	Pre-Final Exam	9	10%
6	Final Exam	11-12	40%

*Assessment Activities (i.e., Written test, oral test, oral presentation, group project, essay, etc.).





E. Learning Resources and Facilities

1. References and Learning Resources

Essential References	<ul style="list-style-type: none"> • David M. Stipanuk. (2006). Hospitality Facilities Management and Design, Third Edition Educational Institute of the American Hotel Motel Assoc. • Costas Katsigris & Chris Thomas. (2008). Design and Equipment for Restaurants and Foodservice: A Management View. Wiley. • Dr. Youesry Nabil M. K. Elsayed and Samia Shafiq. (2013). Third Edition. Hotel amenities. Crystal Publishing. • Josef Ransley and Hadyn Ingram (2004). Developing Hospitality Properties and Facilities, Second Edition. Butterworth-Heinemann. • In addition to any related references that the course director can assign for updating the course or to give students further assistant.
Supportive References	It will be declared to students during the course if needed
Electronic Materials	
Other Learning Materials	

2. Required Facilities and equipment

Items	Resources
facilities (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	Classroom
Technology equipment (projector, smart board, software)	Projector, Internet connection
Other equipment (depending on the nature of the specialty)	

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students and program leader	Direct
Effectiveness of Students assessment	Program leader	Direct
Quality of learning resources	Program leader	Direct
The extent to which CLOs have been achieved	Students and program leader	Direct
Other		





Assessors (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify))

Assessment Methods (Direct, Indirect)

G. Specification Approval

COUNCIL /COMMITTEE	
REFERENCE NO.	
DATE	

