



Course Specifications

Course Title:	Hotels' Facilities Design and Planning
Course Code:	
Program:	B.Sc. Tourism and Hospitality Management: Hotel Management (Minor Specialization)
Department:	Tourism and Hospitality Management
College:	Business Administration
Institution:	Umm Al Qura University

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A. Course Identification

1. Credit hours:
2. Course type
a. University <input type="checkbox"/> College <input type="checkbox"/> Department <input checked="" type="checkbox"/> Others <input type="checkbox"/>
b. Required <input checked="" type="checkbox"/> Elective <input type="checkbox"/>
3. Level/year at which this course is offered: 8/ Year 3
4. Pre-requisites for this course (if any): Rooms division 1
5. Co-requisites for this course (if any):

6. Mode of Instruction (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	30	100%
2	Blended		
3	E-learning		
4	Distance learning		
5	Other		

7. Contact Hours (based on academic semester)

No	Activity	Contact Hours
1	Lecture	30
2	Laboratory/Studio	
3	Tutorial	
4	Others (specify)	
	Total	30

B. Course Objectives and Learning Outcomes

1. Course 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.

2. Course Main Objective

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.

3. Course Learning Outcomes

	CLOs	Aligned PLOs
1	Knowledge and Understanding	

CLOs		Aligned PLOs
1.1	Define the design and planning requirements for the types of hotels, restaurants, and hotel facilities	
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	Describing and specifying the requirements for the environmentally friendly hotel facilities design and requirements.	
2	Skills:	
2.1	Writing requirements for design, planning and equipment for different types of hotel establishments	
2.2	Write a description of the hotel facilities processing requirements.	
2.3	Retrieving the most important spaces required for hotel establishments according to scientific rules, equations, and local and international classification requirements.	
2.4	Presentation of the requirements for the classifications of different hotel establishments in front of the students.	
2.5	Writing an interactive summary of the requirements for the different classifications of hotel establishments.	
2.6	Building on examples of case studies for design and planning to make development proposals for hotel establishments or develop solutions.	
3	Values:	
3.1	Work as part of a team and lead when needed	

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	8
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		30

D. Teaching and Assessment

1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
1.0	Knowledge and Understanding		

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
1.1	Define the design and planning requirements for the types of hotels, restaurants, and hotel facilities	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.	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.	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.0	Skills		
2.1	Writing requirements for design, planning and equipment for different types of hotel establishments	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
2.2	Write a description of the hotel facilities processing requirements.	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.	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.	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.	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.	open discussions In-lecture exercises interactive lectures Teamwork case study	Individual research Group research Tests
3.0	Values		
3.1	Work as part of a team and lead when needed	open discussions In-lecture exercises	Group research

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
		interactive lectures Teamwork case study	

2. Assessment Tasks for Students

#	Assessment task*	Week Due	Percentage of Total Assessment Score
1	individual research		10%
2	group research		10%
3	midterm exam		30%
4	Various activities inside the classroom and lectures		10%
5	Final Exam		40%

*Assessment task (i.e., written test, oral test, oral presentation, group project, essay, etc.)

E. Student Academic Counseling and Support

Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice :

F. Learning Resources and Facilities

1. Learning Resources

Required Textbooks	<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. Yousry Nabil 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.
Essential References Materials	
Electronic Materials	
Other Learning Materials	

2. Facilities Required

Item	Resources
Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.)	Classroom
Technology Resources (AV, data show, Smart Board, software, etc.)	Projector, Internet connection
Other Resources (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list)	

G. Course Quality Evaluation

Evaluation Areas/Issues	Evaluators	Evaluation Methods
Effectiveness of teaching	Students and program leader	Direct
Extent of achievement of course learning outcomes	Program leader	Direct
Quality of learning resources	Program leader	Direct

Evaluation areas (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)

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

Assessment Methods (Direct, Indirect)

H. Specification Approval Data

Council / Committee	
Reference No.	
Date	