

**Course Syllabus**

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HSPO-215	Facilities Layout, Design and Organization	4
<b>Prerequisites</b>	<b>Department</b>	<b>Semester</b>
HSPO-202, HSPO-205	Hospitality	Spring
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Required	Facilities and Design	English
<b>Level of Course</b>	<b>Lecturer(s)</b>	<b>Year of Study</b>
Diploma		2 <sup>nd</sup>
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Corequisites</b>
Face to Face	N/A	None

**Course Objectives:**

The main objectives of the course are to:

1. Prepare students to meet the challenges associated with an efficient design and operation of units in the food and beverage industry.
2. Provide familiarity in Food Service Facilities Planning, through:
  - a. effective establishing of goals
  - b. cost limitations settings
  - c. structural and engineering principles
  - d. formulation of plans and specifications for service planning, implementation and delivery
  - e. general operational requirements

**Learning Outcomes:**

After completion of the course students are expected to be able to:

1. Distinguish between design and layout
2. Identify the preliminary planning information for foodservice operations
3. Identify the importance of the prospectus and the feasibility study in foodservice layout and design
4. Describe the major principles of functional planning of foodservice facilities
5. Explain general principles for planning the atmosphere in a foodservice establishment
6. Describe the financial aspects of foodservice layout and design

7. Identify the major requirements of equipment used in the foodservice industry
8. Identify the major criteria for equipment selection and design
9. Describe major maintenance requirements for equipment and facilities
10. Identify major layout guides for foodservice facilities
11. Evaluate major foodservice layouts
12. Ensure the development of facilities according to ergonomic requirements

## Course Content:

1. Preliminary Planning Concept Development and Feasibility
2. Food Service Design Considerations
3. The Project Team and Design Sequence
4. The Principles of Effective Design
5. Space Analysis
6. Equipment Layout
7. Food Production Equipment
8. Food Service Equipment
9. Curb Appeal and Atmosphere

## Learning Activities and Teaching Methods:

PowerPoint Lectures, Case Study Analyses, Educational Videos, Discussion

## Assessment Methods:

Class Participation, Assignments, Mid-Term Exam, Final Exam

## Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Restaurant Design	Thidobeaux, W.	Createspace Independent Publishing	2019	9781986977821
Professional Kitchen Design	Jones, T.	Independently Published	2020	979-8693691728

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## Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Dining Out: The New Restaurant Interior Design	Wang, S.	Hoaki Books	2023	978-8419220226
Restaurant Interior Coloring	Journals, B.	Independently Published	2021	979-8508399740
Facility Planning and Design for Health, Physical Activity, Recreation, and Sport.	Dr. Thomas, H. Sawyer	Sagamore Pub.	2019	9781571679574
Maynard's Industrial and Systems Engineering Handbook	Bidanda, Bopaya, M.	McGraw Hill.	2023	9781260461565