

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title: Facilities Planning, Design and Maintenance

Module Code: CAPM 361

Programme of Study/Year of Study: Culinary Arts / Year 3

Group: CA III

Semester: Fall

Number of Hours Taught: 2 periods per week

ECTS: 3

Instructor: Constantinos Constantinou

Office Hours: Wednesday 15:00 – 18:00

Office Number: 228

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Pre-requisite(s) : No previous background assumed

Module Rationale

The hospitality industry is a growing business where new properties are continuously opening, and facilities are being renovated in order to adapt to new trends and the demanding market. The construction and renovation of design and themed and boutique hotels require awareness on the basic elements of facilities planning, design and maintenance with respect to time, cost and quality.

Aims

It will help students gain an understanding of planning, design and maintenance principles of hospitality facilities, and provides a thorough overview of the manager's role during the construction or renovation process of a food service facility. It constitutes a comprehensive exposure to the latest equipment and design trends and the importance of sustainable design and effective energy management is highlighted.

Intended Learning Outcomes

At the completion of this course, students should be able to:

1. Have a thorough understanding of planning, feasibility, and concept development steps that are a prelude to a successful design project.
2. Identify the roles and responsibilities of each member of the project team, designed to assist hospitality professionals in becoming effective participants.
3. Understand and practice the principles of kitchen design.
4. Acknowledge the importance of energy management.
5. Discuss the steps in the design sequence so that hospitality professionals know what to expect and when, from their architects, engineers, and consultants.
6. Give emphasis on programming and space analysis for each of the functional areas of a foodservice facility, from receiving goods through preparation to service.
7. Identify the major types of commercial foodservice equipment, emphasising relevant selection criteria and covering recent innovations.

Delivery Methods:

Lectures, discussion, coursework, project assignments

Assessment:

Coursework	20%
Final Examination	30%
Project assignments	50%
Total	100%

Module Requirements

Refer to the students' manual for the module requirements.

Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	02/10-06/10	Economics of Site Selection <ul style="list-style-type: none"> Choosing a concept Themes and concepts 	Chapter 1: Design and Equipment for Restaurants and Foodservice: A Management View
2.	09/10-13/10	<ul style="list-style-type: none"> Study your market Selecting a site Owning or leasing a space 	Chapter 1: Design and Equipment for Restaurants and Foodservice: A Management View
3.	16/10-20/10	<ul style="list-style-type: none"> Preliminary planning 	Chapter 1: <i>Design and Layout of Foodservice Facilities</i>
4.	23/10-27/10	<ul style="list-style-type: none"> The project team 	Chapter 2: <i>Design and Layout of Foodservice Facilities</i>
5.	30/10-03/11	<ul style="list-style-type: none"> Design and layout of foodservice facilities 	Chapter 2: <i>Design and Layout of Foodservice Facilities</i>
6.	06/11-10/11	Restaurant atmosphere and design <ul style="list-style-type: none"> Creating an atmosphere Dining room layout Bar layout Chairs and tables Special banquet needs 	Chapter 3: Design and Equipment for Restaurants and Foodservice: A Management View
7.	13/11-17/11	Restaurant atmosphere and design <ul style="list-style-type: none"> Creating an atmosphere Dining room layout Bar layout Chairs and tables Special banquet needs	Chapter 3: Design and Equipment for Restaurants and Foodservice: A Management View
8.	20/11-24/11	Design principles <ul style="list-style-type: none"> Making the number work Kitchen placement The service system 	Chapter 3: <i>Design and Layout of Foodservice Facilities</i>
9.	27/11-01/12	<ul style="list-style-type: none"> Equipment maintenance Preventive maintenance 	
10.	04/12-08/12	<ul style="list-style-type: none"> Planning back-of-house support areas Dry storage Refrigerated storage 	Chapter 4: Design and Equipment for Restaurants and Foodservice: A Management View
11.	11/12-15/12	Storage equipment	

Week	Dates	Topics to be Covered	Reference Chapter / Material
		<ul style="list-style-type: none"> Walk-in freezers Specialty refrigeration unit	
12.	18/12-22/12	Project presentations	
13.	08/01- 12/01/2018	Revision	

Essential Reading

- Katsigris C., and Thomas C. (2008), Design and Equipment for Restaurants and Foodservice: A Management View. John Wiley and Sons Inc.

Additional Reading

- Katz, B. J. (1997), Restaurant Planning, Design and Construction. (1st ed) John Wiley and Sons Inc. ISBN 0-471-13698-0
- Katsigris C., and Thomas C. (1999), Design and Equipment for Restaurants and Foodservice. John Wiley and Sons Inc. ISBN 0-471-09068-9
- Fuller John, Knight B John and Salter A Charles. (1985). The Professional Chef's Guide to Kitchen Management. (1st ed.) Van Nostrand Reinhold. ISBN 0-442-22624-1
- Stipanuk, M.D. (2002). Hospitality Facilities Management and Design. (1st ed.) Lancing: American Motel & Lodging Association ISBN 0-86612-191-9
- Journal / Magazines
- Journal of Foodservice Business www.Haworth Press.com
- Caterer and Hotelkeeper www.caterer-online.com
- Birchfield c John, Sparrowe T Raymond (2003). *Design and Layout of Foodservice Facilities*. (2nd ed.) John Wiley and sons Inc. ISBN 0-471-29209-5