

The Hong Kong Polytechnic University

Subject Description Form

Subject Code	HTM4355
Subject Title	Hospitality Facilities Management
Credit Value	3
Level	4
Pre-requisite/ Co-requisite/ Exclusion	Nil
Objectives	<p>Basic concepts, principles and technique of hospitality facilities management will be taught to enable students to describe and understand the specific features of facilities management in the hospitality industry. Primary facility systems such as fire safety and security, HVAC, lighting etc. found in hospitality facilities will be presented. In addition, design of hotel and food service facilities and its impact on facilities management will also presented and a critical assessment of hospitality fire safety and security will be undertaken.</p>
Intended Learning Outcomes	<p>Upon completion of the subject, students will be able to become:</p> <p>A. Competent Professional Students will be able to understand hospitality facilities management concepts and the criteria employed in the design of hotel and food service facilities. They will also be able to appraise design features and principles within a variety of hospitality setting, criticize the planning and design of various hospitality facility systems and comprehend professional standards and the importance of ethical decision making related to facilities management and hotel planning design.</p> <p>B. Critical Thinkers Students will be able to critically assess different maintenance management systems as well as fire safety and security systems in a hospitality context, and apply the knowledge of primary facility systems to hotel and food service design.</p> <p>C. Innovative Problem Solvers Students will be able to explain the process of various kinds of maintenance programmes; critically assess the planning and design of various hospitality facility systems, and evaluate design features and principles within a variety of hospitality settings.</p> <p>D. Effective Communicators</p>

	<p>Students will be able to effectively communicate their data analysis results and solution in both written and verbal forms, and demonstrate individual and group dynamics in communication.</p> <p>E. Lifelong Learners Student will be able to demonstrate continuous awareness about hospitality facilities management both at micro, macro and global levels, that can further students' interest in the management in future.</p> <p>F. Ethical Leader Students will be able to work collaboratively within a team, and have the understanding of leadership and demonstrate ethical reasoning in hospitality facilities management.</p> <p>G. Socially Responsible Global Citizen Students will be able to understand hospitality facility managers' social responsibility to the environment in which the hospitality facilities operate.</p>
Subject Synopsis/ Indicative Syllabus	<ul style="list-style-type: none"> a. Responsibilities of facilities department b. Overview of hotel primary facilities c. Maintenance management systems d. Hospitality fire safety and security e. The impact of design on facility management f. Hotel development process and site planning g. Hotel lobby design h. Guestroom and suites planning i. Design of food and beverage outlets j. Design for sustainability k. Innovation and hotel renovation