

COURSE OUTLINE

1. GENERAL

SCHOOL:	BUSINESS AND ECONOMICS		
DEPARTMENT	BUSINESS ADMINISTRATION		
DIVISION	TOURISM AND HOSPITALITY MANAGEMENT		
LEVEL OF STUDY	UNDERGRADUATE		
COURSE UNIT CODE	3106094	SEMESTER OF STUDY	3
COURSE TITLE	HOTEL AND RESTAURANT MANAGEMENT		
COURSEWORK BREAKDOWN		TEACHING WEEKLY HOURS	ECTS Credits
Lectures, Workshops		5 (3+2)	6
COURSE UNIT TYPE	SPECIAL BACKGROUND COURSE		
PREREQUISITES :			
LANGUAGE OF INSTRUCTION/EXAMS:	GREEK		
COURSE DELIVERED TO ERASMUS STUDENTS	NO		
MODULE WEB PAGE (URL)	http://moodle.teipir.gr/course/info.php?id=87		

2. LEARNING OUTCOMES

Learning Outcomes

The course is the basic introductory course to the procedures of hotel and restaurant management.

The material of the course aims at the students' introduction to the basic concepts of Tourism and, especially, to those of the hotels and the restaurants. Furthermore, it aims at the understanding of the role of management in solving the problems that emerge in the functional system of the tourism enterprises.

Upon successful completion of the course, students will be able to:

- a) know the tourism enterprises' structure
- b) know the tourism enterprises' organization
- c) know the correct management of tourism enterprises
- d) understand the way that the tourism enterprises function.

General Skills

1. Individual work
2. Teamwork
3. Quest, analysis and synthesis of data and information
4. Adapt to new situations
5. Decision making

3. COURSE CONTENTS

The course is organized around topics such as:

1. Timeless progress of tourism and its social economic dimension
2. The role of National Tourist Organizations and the interaction between Environment and Tourism
3. The main schools of Administration Science
4. Working in tourist companies and their structure
5. Tourist industry
6. Business Administration of the front office (Hotels) and generally for the employees
7. Economic administration
8. Management and Administration of each floor and the food department
9. Management and Administration of the restaurants in the Hotel Units
10. Management and Administration of the control department
11. Study of the tourist agencies, transport companies and the restaurants

4. TEACHING METHODS - ASSESSMENT

MODE OF DELIVERY	In-Class	
USE OF INFORMATION AND COMMUNICATION TECHNOLOGY	‡	
TEACHING METHODS	<i>Method description</i>	<i>Semester Workload</i>
	Lectures	39
	Class work/Workshop	26
	Preparation of Individual Project	30
	Independent and Directed Learning	55
	TOTAL	150
ASSESSMENT METHODS	I. Final Examination (60%) , which includes: <ul style="list-style-type: none"> - Multiple choice questions - Topics for elaboration II. Individual Project (40%)	

5. RESOURCES

- *Recommended Book Resources:*

- Laloumis, D. – Roupas, V. (1998). "Tourism Enterprises Management", Stamoulis Publishing, Athens. (in Greek)
- Laloumis, D. (2002). "Hotel Management", Stamoulis Publishing, Athens. (in Greek)
- Laloumis, D. (2014). "Tourism Enterprises Human Resources Management", Athens. (in Greek)