

Unit 6-International Hotel Resort Facilities and Operations (THM1006)

Competences: – at the end of the module/unit the learner will have acquired the responsibility and autonomy to:
<ul style="list-style-type: none">a) Demonstrate an understanding of the layout of facilities including circulation and generic sizing of facilities;b) Demonstrate an understanding of the technical installations required in tourist facilities particularly accommodation;c) Demonstrate an understanding of the importance of having tourist buildings with low carbon footprints and the means for achieving this.
Knowledge – at the end of the module/unit the learner will have been exposed to the following: (This can be a list of knowledge/content items)
<ul style="list-style-type: none">a) An extensive range of knowledge relating to Hospitality Facilities Management.b) An understanding of facilities management tools, techniques, and trends.c) An appreciation of Environmental and Sustainability Management.
Skills – at the end of the module/unit the learner will have mastered the following skills:
<p>Applying knowledge and understanding</p> <p>The learner will be able to:</p> <ul style="list-style-type: none">a) Engage in discussions on what is required when tourist facilities are being developed.b) Plan for effective tourist facilities' investment. c) Implement the goals of maintenance management systems.d) Apply the basic elements of human comfort and demonstrate how HVAC systems affect this comfort.e) Solve problems pertaining to the location of a laundry and the selecting laundry equipment, structural features of a surface parking lot, food service facility layout, and structure of water and wastewater systems.f) Demonstrate how building design and maintenance affect safety.g) Administer food service equipment maintenance, the reduction of guestrooms energy costs, and the reduction of solid waste generated.h) Administer the hotel development process.

Judgment Skills and Critical Abilities

The learner will be able to:

- a) Critically evaluate designs for improved and sustainable hospitality facilities.
- b) Appraise options and make informed judgements about hospitality facilities management.