Course Title	Kitchen Facilities Planning & Design				
Course Code	CCUL-308				
Course Type	Required				
Level	Diploma				
Year / Semester of Study	2nd Year/ 2nd Semester				
Lecturer's Name	TBA				
ECTS	5	Lectures/Week	3	Laboratories/ Week	N/A
Course Aim	Students will gain expertise in designing commercial kitchens, covering essential elements like workflow, safety, and efficiency, while staying compliant with regulations and integrating modern technologies and sustainable practices. Practical exercises, industry collaboration, and real-world examples will enhance their understanding and readiness for designing functional and innovative kitchen spaces.				
Learning Outcomes	• Develop a comprehensive understanding of hospitality facility management principles, encompassing areas such as maintenance, operations, and guest services, to effectively oversee the smooth functioning of hospitality establishments. • Acquire practical skills in facility planning, budgeting, and resource allocation, enabling effective management of physical assets, utilities, and infrastructure to optimize operational efficiency and cost-effectiveness. • Enhance problem-solving abilities to address facility-related challenges promptly and efficiently, including issues related to safety compliance, equipment malfunctions, and guest satisfaction, fostering a proactive approach to facility management. • Cultivate leadership and communication skills to effectively collaborate with cross-functional teams, vendors, and contractors in coordinating facility maintenance, renovations, and upgrades, ensuring alignment with organizational goals and standards. • Explore strategies for enhancing the guest experience through facility design, amenities, and ambiance, recognizing the impact of physical environment on customer satisfaction and loyalty. • Stay abreast of industry trends, technological advancements, and regulatory changes affecting hospitality facility management, demonstrating adaptability and readiness to implement best practices and innovative solutions. • Foster a culture of sustainability and environmental stewardship within hospitality operations, by implementing energy-efficient practices, waste reduction initiatives, and eco-friendly policies to minimize environmental impact and promote corporate social responsibility. • Prepare for leadership roles in hospitality management by gaining insight into strategic planning, risk management, and crisis preparedness within the context of facility operations, ensuring resilience and adaptability in dynamic business environments.				
Prerequisites	NONE		Corequisites	NONE	
Course Content	1. The role, cost and management of kitchen facilities 2. Kitchen & Hospitality facilities management tools, techniques and trends				

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<tr><td></td><td>3. Kitchen facilities – An overview
4. Environmental and sustainability management
5. Safety and security systems
6. Water and wastewater systems
7. Heating, ventilating and air conditioning systems
8. Washing systems
9. Telecommunications systems
10. Food kitchen & service equipment
11. Kitchen planning and design
12. Kitchen Renovation and capital projects</td></tr>
<tr><td>Lecturing Methodology</td><td>The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.</td></tr>
<tr><td>Bibliography</td><td>Required:
Katsigris C., Thomas, C. Design and Equipment for Restaurants and Foodservice: a Management View. Wiley, ISBN 0471762482, Latest Edition</td></tr>
<tr><td>Assessment Policy</td><td><table><tr><td>50 %</td><td>Final Exam</td></tr><tr><td>40 %</td><td>Mid –Term / Tests / Quizzes</td></tr><tr><td>10 %</td><td>Class Attendance & Participation</td></tr></table></td></tr>
<tr><td>ECTS Allocation</td><td><table><tr><td colspan="4">Estimated student’s work time distribution in hours:</td></tr><tr><td colspan="2">Contact hours</td><td colspan="2">Student’s private time</td></tr><tr><td>Lecture</td><td>26</td><td>Private study</td><td>60</td></tr><tr><td>Mid-Term Test</td><td>1</td><td>Homework / Assignments / Projects</td><td>24</td></tr><tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>9</td></tr><tr><td></td><td></td><td>Final Exam Preparation</td><td>18</td></tr><tr><td>Total:</td><td>39</td><td>Total:</td><td>111</td></tr></table></td></tr>
<tr><td>Language</td><td>ENGLISH</td></tr>
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