Class Hours: 3.0  
Credit Hours: 3.0  
Laboratory Hours: 0.0  
Date Revised: Spring 00

NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This course is designed to offer information to hospitality managers who manage the physical plant of a hospitality facility. Provides understanding of terminology vital for communication with engineering and maintenance.

Entry Level Standards:

Must be able to read, write, speak, and reason at the college level.

Prerequisites:

None

Textbook(s) and Other Reference Materials Basic to the Course:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Role, Cost, and Management of Hospitality Facilities</td>
</tr>
<tr>
<td>2</td>
<td>Managing Maintenance Needs</td>
</tr>
<tr>
<td>3</td>
<td>Heating, Ventilation, and Air Conditioning Systems</td>
</tr>
<tr>
<td>4</td>
<td>Safety and Security Systems</td>
</tr>
<tr>
<td>5</td>
<td>Electrical Systems</td>
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<tr>
<td>6</td>
<td>Laundry Systems</td>
</tr>
<tr>
<td>7</td>
<td>Water and Wastewater Systems</td>
</tr>
<tr>
<td>8</td>
<td>Telecommunications Systems</td>
</tr>
<tr>
<td>9</td>
<td>Lighting Systems</td>
</tr>
</tbody>
</table>
II. Course Objectives*:

A. Demonstrate a working knowledge of the systems that make up a hospitality facility. I, II, III, V, VI, VIII

B. Understand the impact of facilities management on guest comfort and business performance. I, II, III, VI, VII

C. Develop an awareness of the process involved in hospitality facility design. I, II, III, IV, V

D. Demonstrate a complete and thorough understanding of the interrelationships of the various facility systems. I, II, VI, VII

E. Develop an understanding of governmental regulation in conjunction with hospitality facilities. I, II, VI

F. Acquire a basic facilities vocabulary. I, II, V, VI, VII, VIII

*Roman numerals after course objectives reference goals of the Business and Computer Technologies department.

III. Instructional Processes*:

Students will:

1. Produce a preventive maintenance schedule for a roadside motel by performing an on-site visit and determining the systems that require regular upkeep. Active Learning Outcome, Technological Literacy Outcome

2. Develop a vocabulary that allows them to communicate more effectively with varied types of maintenance and repair personnel. Transitional Strategy, Communication Outcome

3. Operate specific maintenance equipment for the purpose of demonstrating its use in class. Active Learning Outcome, Transitional Strategy, Information Literacy Outcome

4. Produce an emergency maintenance procedure manual for managers of small lodging facilities. Personal Development Outcome, Communication Outcome, Informational Literacy Outcome

5. Estimate hospitality repair and maintenance costs for budgetary purposes. Active Learning Strategy, Numerical Literacy Outcome

6. Write a job description for a maintenance person for a large hotel property by interviewing
large hotel maintenance managers. *Active Learning Strategy, Transitional Strategy, Communication Outcome*

7. Take field trips to personally envision the separate components of equipment in preventive maintenance systems. *Active Learning Strategy, Transitional Strategy*

*Strategies and outcomes listed after instructional processes reference Pellissippi State’s goals for strengthening general education knowledge and skills, connecting coursework to experiences beyond the classroom, and encouraging students to take active and responsible roles in the educational process.

**IV. Expectations for Student Performance*: 

Upon successful completion of this course, the student should be able to:

1. State the goals of the maintenance management systems. A, D, F
2. Describe the basic structure of water and wastewater systems. A, D, E, F
3. Explain the various functions of lighting systems. A, E, F
4. Identify the essential components of a HVAC system. A, B, E, F
5. Describe the new communication needs for hospitality facilities. A, E, F
6. Outline how building design and maintenance affect guest comfort and safety. A, B, D
7. Discuss food service equipment maintenance. C, F
8. Discuss a food service facility layout and design C, F
9. Discuss the types of utilities used in hospitality facilities. C, F
10. Explain the facility development process. A, C, D, F
11. Determine factors important to locating a laundry as well as which equipment to purchase. A, B, C, F
12. Describe methods the hospitality industry can utilize to limit solid waste. A, E, F
13. Explain the impact of OSHA required forms. A, E
14. Discuss how ADA affects hospitality forms. A, E
15. Describe various ways to reduce facilities energy costs. A, B, C, D
16. Distinguish among types of facilities renovations. A, C, D

*Letters after performance expectations reference the course objectives listed above.

**V. Evaluation:**

A. Testing Procedures: 

   Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:
C. Field Work:

Students will be responsible for two written and one oral report based upon information found in trade journals, personal interview, and site visits. Assignments concerning food service equipment and facility innovations will be required.

D. Other Evaluation Methods:

Class participation, group work and homework will also comprise the final grade for the course. Each instructor must provide full details the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Percentage Range</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

VI. Policies:

Attendance Policy:

Pellissippi State Technical Community College expects students to attend all scheduled instructional activities. As a minimum, students in all courses must be present for at least 75% of their scheduled class and laboratory meetings in order to receive credit for the course.