

Global Learning Semesters

Course Syllabus

Course: HOSP-350 Food Service Layout and Design

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-350	Food Service Layout and Design	3
Semester Offered	Contact Hours	Prerequisites
Spring	42	HOSP-110, Junior
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Upper Division	English

Course Description

This course is designed to prepare students to meet the challenges associated with the Food and Beverage Industry. The student will acquire a familiarity in Food Service Facilities Planning, in the areas of establishing goals and cost limitations, structural and engineering principles, formulation of plans and specifications for food needs and operational requirements.

Instructor

Dr. Anastasios Zopiatis

Course Aims and Objectives

To enable students to organize a functional and effective physical layout of food service operations.

Teaching Methods

The course is delivered through lectures and field trips.

Course Teaching Hours

42 hours (lectures). The course is delivered during the spring semester over a 14 week period (3 hours / week).

Evaluation and Grading

Class Participation:	10%
Report:	20%
Mid-term:	30%
Final Exam:	40%

Readings and Resources

Required Textbook

-Birchfield, J. C., Design and Layout of Foodservice Facilities. Canada: John Wiley & Sons, Inc

Recommended Reading

-Kazarian, E., Foodservice Facilities Planning. New York: Van Nostrand Reinhold.

-Kotchevar, L. & Terrell, M., FoodService Planning Layout and Equipment. New York: John Wiley