

<b>Module: SD13 Hospitality Management</b>		
<b>Exam:</b> SD13 Hospitality Management	<b>LV.-No.:</b>	<b>ECTS-Points:</b> 5 CP
<b>Recommended Semester:</b> 5th Semester	<b>Module:</b> Mandatory	<b>Language:</b> German
<b>Responsible lecturer:</b> Dipl.-Oecotroph. Ute Krützmann	<b>Cycle:</b> Winter Term	<b>Registration information:</b>
<b>Lecturer in charge:</b> Dipl.-Oecotroph. Ute Krützmann		
<b>Learning outcomes</b>	<p>Students are able</p> <ul style="list-style-type: none"> <li>• to explain the subject-related and person-related tasks of hospitality management and use them on the basis of examples and target groups</li> <li>• to name examples of relevant legislation from the domestic practice and outline their meaning</li> <li>• to explain the principles of participation, self-determination and the principle of normality for social hospitality and relate their effects to hospitality services.</li> </ul>	
<b>Form of exam</b>	Module exam: seminar paper	
<b>Form of teaching</b>	<ul style="list-style-type: none"> <li>• Seminaric Lecture</li> <li>• Practical Training</li> <li>• Excursion</li> </ul>	
<b>Course contents</b>	<ul style="list-style-type: none"> <li>• Hospitality in the catering, social and health care: demand and commercial institutions, structure, forms of organization, target groups, stakeholders, trends</li> <li>• Methods for planning, decision, organization and control of hospitality services (housekeeping, catering, textile supply, accommodation, care services)</li> <li>• Relevant legal bases</li> <li>• Industry-relevant networks, professional associations, industry associations</li> </ul>	
<b>Workload</b>	Presence (4 SWS):	120 h
	Preparation and Follow-up:	30 h
	Sum:	150 h
<b>Requirements</b>	None	
<b>Literature</b>	<ul style="list-style-type: none"> <li>• Beuting-Lampe, K., (2010), Betriebs- und Unternehmensführung in der Hauswirtschaft, Europa Lehrmittel</li> <li>• Fachausschuss hauswirtschaftliche Dienstleistungsbetriebe der deutschen Gesellschaft für Hauswirtschaft (2007): Management des hauswirtschaftlichen Dienstleistungsbetriebs</li> </ul>	

	<ul style="list-style-type: none"><li>• Gardini, M.A. (2010): Handbuch Hospitality Management</li><li>• Klöber, Ch., Klöber, R., Mönicke, G., Binnewies, F. (2009): Erfolg ist messbar, Neuer Merkur Verlag, Planegg</li><li>• Pericin Häfliger, I., (2013), Reinigungsmanagement: Handbuch zur Gestaltung von Reinigungsdienstleistungen, Neuer Merkur Verlag, Planegg</li><li>• Reiner, C., (2008), Planen statt verplant zu werden, Neuer Merkur Verlag, Planegg</li><li>• Von Freyberg, B. (2010), Hospitality Controlling, Erich Schmidt Verlag, Berlin</li></ul>
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