

# The Hong Kong Polytechnic University

## Subject Description Form

<b>Subject Code</b>	HTM3S02
<b>Subject Title</b>	Hospitality Management and Operations in Developing Regions
<b>Credit Value</b>	3
<b>Level</b>	3
<b>Pre-requisite / Co-requisite/ Exclusion</b>	
<b>Objectives</b>	<p>The objective of this subject are to :</p> <ol style="list-style-type: none"><li>1. Introduce to students the concept and practice of service-learning.</li><li>2. Develop students' competence in training design and delivery of western restaurant service skills training and job-related knowledge to underprivileged communities in developing regions.</li><li>3. Enhance students' generic competencies of innovative problem solving, communication and teamwork.</li><li>4. Nurture students' sense of social awareness, responsibility and engagement.</li></ol>
<b>Intended Learning Outcomes</b> <i>(Note 1)</i>	<p>Upon completion of the subject, students will be able to:</p> <ol style="list-style-type: none"><li>a. Link their service-learning activities and experiences with the academic content of the subject</li><li>b. The role of Western restaurant or hospitality businesses in empowering individuals in underprivileged countries.</li><li>c. Transfer hospitality management and operations training such as western restaurant service skills and knowledge and workplace English to underprivileged communities. It empowers the underprivileged communities through service skills and knowledge to work in hotel and restaurant industry.</li><li>d. Apply hospitality management and operations training such as western restaurant service skills and knowledge they have acquired in university education to deal with issues in planning, preparing and executing in the service settings in underprivileged environment.</li></ol>

	<ul style="list-style-type: none"> <li>e. Working effectively in teams to solve problems encountered in planning and delivering the service</li> <li>f. Communicate effectively with clients and /or other stakeholders.</li> <li>g. Demonstrate empathy for people in need and a sense of civic responsibility</li> <li>h. Reflect on their role and responsibilities both as a professional in their chosen discipline and/or a responsible citizen</li> </ul>
<p><b>Subject Synopsis/ Indicative Syllabus</b> <i>(Note 2)</i></p>	<p>The topics in the course syllabus cover three major areas:</p> <ol style="list-style-type: none"> <li>1. Concept and Practice of Service-learning: <ul style="list-style-type: none"> <li>• Principles, concepts and myths of service-learning</li> <li>• Benefits of service-learning to students, the university and the community</li> <li>• Ethical issues in service-learning</li> <li>• Basic concepts and theories of social problems, developments and justice</li> <li>• Social responsibilities of global citizens as intellectuals and professions</li> <li>• Proper attitudes and behaviours in service delivery</li> <li>• Developing a service project proposal/plan</li> <li>• Effective team work and problem solving skills in service-learning projects</li> <li>• Reflection as a tool for learning</li> </ul> </li>   <li>2. Discipline-Specific Concepts, Issues and Skills <ul style="list-style-type: none"> <li>• The role of Western restaurant or hospitality businesses</li> <li>• Menu structure and knowledge</li> <li>• Restaurant table management</li> <li>• Table setup skills</li> <li>• Order taking skills</li> <li>• Beverage service skills</li> <li>• Food service skills</li> <li>• Customer handling knowledge and skills</li> <li>• Job-related English</li> <li>• Payment method and handling skills</li> <li>• Basic food dietary</li> <li>• Training design, delivery and evaluation</li> </ul> </li>   <li>3. Project-Specific Concepts, Issues and Skills: <ul style="list-style-type: none"> <li>• Understanding the historical, cultural, and socio-political background of the targeted clients/underprivileged communities</li> <li>• Health, safety and other issues relevant to the service</li> <li>• Moral and ethical concerns specific to the project and beneficiaries</li> </ul> </li> </ol>