

The Hong Kong Polytechnic University

Subject Code	HTM4312
Subject Title	Environmental Management in the Hospitality Industry
Credit Value	3
Level	4
Pre-requisite / Co-requisite/ Exclusion	Nil
Objectives	Basic concepts, principles and technique of environmental management will be taught to enable students to describe and understand the specific features of environmental management in the hospitality industry and the way in which environmental management systems relates to the management as a whole. Some environmental issues such as global warming, ozone depletion and deforestation etc. are also presented and a critical assessment of the environmental impact attributable to hospitality and catering activities will be undertaken.
Intended Learning Outcomes	<p>Upon completion of the subject, students will be able to:</p> <p>A. Competent professional:</p> <ul style="list-style-type: none"> • Students will be able to identify the environmental problems that relate to the hospitality sector; acquire knowledge of the basic concepts and principles of hospitality environmental management, and understand the global trends of environmental management including adoption of internationally-recognized environmental management system standards and green marketing strategies in the hospitality sector. <p>B. Critical thinker:</p> <ul style="list-style-type: none"> • Students will be able to demonstrate creativity, strategic thinking and critical thinking to inform sound judgment; critically assess environmental management programmes as well as different international environmental management systems in a hospitality context, and apply the principles to estimate the environmental impact. <p>C. Innovative problem solver:</p> <ul style="list-style-type: none"> • Students will be able to explain the process of various kinds of environmental actions; critically assess and apply the basic environmental conservation practices in hotels and catering, and design, implement and evaluate methods to enhance environmental quality in the hotel and catering sectors.

	<p>D. Effective communicator:</p> <ul style="list-style-type: none"> • Students will be able to interpret and use data related to environmental management; effectively communicate their data analysis results and solutions in both written and verbal forms, and demonstrate individual and group dynamics in communication. <p>E. Lifelong learner:</p> <ul style="list-style-type: none"> • Students will be able to demonstrate continuous awareness about environmental issues both at micro, macro and global levels. <p>F. Ethical leader:</p> <ul style="list-style-type: none"> • Students will be able to work collaboratively within a team, and have the understanding of leadership and be prepared to lead a team within hotel and catering management context; and demonstrate ethical reasoning in professional and day-to-day contexts. <p>G. Socially responsible global citizen:</p> <ul style="list-style-type: none"> • Students will be able to understand environmental management as a critical part in personal and corporate social responsibility for professionals workings in the hospitality sectors.
<p>Subject Synopsis/ Indicative Syllabus</p>	<ol style="list-style-type: none"> Emissions, CO₂ Equivalent and Ozone International and national green actions Energy management in hotels and catering Water conservation in hotels and catering Waste management in hotels and catering The application of Environmental Management Systems (EMSs) in hotels Motivations and barriers to EMSs Hotel staff perceptions on EMSs Environmental reporting in hotels and catering Green marketing in hotels and catering Environmental technologies in hotels and catering