



Title:	Room & Bar Fundamentals APPROVED
Long Title:	Room & Bar Fundamentals
Module Code:	HOSP6020
Duration:	1 Semester
Credits:	5
NFQ Level:	Fundamental
Field of Study:	Hospitality
Valid From:	Semester 1 - 2017/18 (September 2017)
Module Delivered in	2 programme(s)
Module Coordinator:	Noel Murray
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Module Description:	This module is an introduction to the nature, concepts and skills involved in the operation of a modern Hospitality Enterprise.
Learning Outcomes	
<i>On successful completion of this module the learner will be able to:</i>	
LO1	Perform both the task and the interpersonal requirements of service
LO2	Explain the need for and apply effective hygienic procedures in the care and cleaning of public areas and bedrooms at operational level.
LO3	Apply knowledge of the key functional areas of Front Office and create reservation tasks using a Property Management System with related theory.
LO4	Outline and display an awareness of the legal and contemporary issues in the licensed trade industry.
LO5	Perform the day-to-day operational tasks associated with beverage service.
LO6	Identify the production methods and characteristics of popular beverages.
Pre-requisite learning	
Module Recommendations <i>This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named MTU module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).</i>	
Incompatible Modules <i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module. You may not earn additional credit for the same learning and therefore you may not enrol in this module if you have successfully completed any modules in the incompatible list.</i>	
No incompatible modules listed	
Co-requisite Modules	
No Co-requisite modules listed	
Requirements <i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed. You may not enrol on this module if you have not acquired the learning specified in this section.</i>	
All students must be certified in Manual Handling, Ecolab and "Food Safety for You" before taking part in practical elements of the module.	

Module Content & Assessment

Indicative Content

Front Office - Theory & Practice

The Accommodation Product and the hotel guest. Organisation of hotels. Personal Presentation. Identifying the needs of different types of guest, managing guest service and room rates.

Accommodation - Theory & Practice

Servicing of occupied, vacant and departure rooms and public areas. Identification and reporting of maintenance issues, turndown service, preparation of rooms for specific needs, cleaning equipment and chemicals.

Bar Operations - Theory & Practice

Introduction to the licensed trade industry. Current issues affecting the industry. Responsible service of alcohol and legal requirements.

Bar Operations - Product Knowledge

Introduction to the flavour and palate of Spirits, Liqueurs & Wines. Cocktail and mixed drink ingredients and preparation. Aperitif & Digestif drinks.

Assessment Breakdown	%
Course Work	100.00%

Course Work				
Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	Front Office - Theory & Practice	1,3	34.0	Every Week
Performance Evaluation	Accommodation - Theory & Practical	1,2	34.0	Every Week
Other	Beverage Operations - In Class Test	4,5	16.0	Week 12
Practical/Skills Evaluation	Beverage Service Skills Evaluation	4,5	16.0	Week 12

No End of Module Formal Examination

Reassessment Requirement

Repeat examination

Reassessment of this module will consist of a repeat examination. It is possible that there will also be a requirement to be reassessed in a coursework element.

The institute reserves the right to alter the nature and timings of assessment

Module Workload

Workload: Full Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lab	Front Office and Accommodation	4.0	Every Week	4.00
Lecture	Bar - Operations	2.0	Every Week	2.00
Independent & Directed Learning (Non-contact)	Current trends and articles on Irish Hospitality developments	1.0	Every Week	1.00
Total Hours				7.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				6.00

Workload: Part Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lab	Front Office & Accommodation	4.0	Every Week	4.00
Lecture	Bar Operations	2.0	Every Week	2.00
Independent & Directed Learning (Non-contact)	Current trends and articles on Irish Hospitality Developments	1.0	Every Week	1.00
Total Hours				7.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				6.00

Module Resources

Recommended Book Resources

- Cousins, J., Lillicrap, D. & Weekes, S. 2014, *Food and Beverage Service*, 9th Ed., Hodder Education [ISBN: 978-147180795]
- Gary K. Vallen, Jerome J. Vallen 2013, *Check-in Check-out: Managing Hotel Operations*, 9th Ed Ed., Pearson Education Ltd [ISBN: 978-013270671]
- David K. Hayes 2012, *Foundations of Lodging Management*, Prentice Hall [ISBN: 9780132560894]
- Adam W. Freeth, *Bartending*, New Holland [ISBN: 1780090021]

Supplementary Book Resources

- Jatashankar R. Tewari. 2009, *Hotel front office*, 1st Ed Ed., Oxford [Oxfordshire]; Oxford University Press [ISBN: 9780195699197]
- James. A Bardi 2006, *Front Office Management*, 5th Ed Ed., Wiley & Sons [ISBN: 978-047063752]

This module does not have any article/paper resources

Other Resources

- website: *Irish Accommodation Services Institute*
<http://www.iasi.ie>
- website: *International Bartenders Association*
<http://iba-world.com/>
- Website: *Irish Hotel and Catering Review*
<http://www.hotelandcateringreview.ie>

Module Delivered in

Programme Code	Programme	Semester	Delivery
CR_OHCMA_7	<u>Bachelor of Business in Hospitality Management</u>	1	Mandatory
CR_OHCMA_6	<u>Higher Certificate in Business in Hospitality Management</u>	1	Mandatory