

<b>Study programme: Master in Tourism</b>			
Level: master			
Course title: Hospitality properties development (MT117)			
Teacher: dr Milan Bradić			
Status: elective for the module Hotel management			
ECTS: 6			
Requirements: None			
<b>Learning objectives</b>			
Enabling students to acquire knowledge of construction, decoration and equipment of hospitality facilities, including knowledge of basic concepts, classification and categorization (for accommodation, food and beverages, and other common services - entertainment, animation, recreation, etc.).			
<b>Learning outcomes</b>			
Student should demonstrate knowledge (understanding) in the areas of construction, arrangement and equipment of hospitality facilities.			
<b>Syllabus</b>			
The focus moves on from introducing the fundamental elements of developing hospitality properties and facilities, to exploration of the current and future challenges. Hospitality development should consider these issues if we are to understand and manage the development process effectively. Buildings like hotels have historically been of a single use type – difficult and expensive to alter. As the building or property forms the essential physical component of the hospitality product, altering the facilities or product profile is a major and costly undertaking. The property configuration is critical to achieving a number of key aims, including attracting customers, ease of operations and providing an acceptable return on investment.			
<b>Literature:</b>			
1. Bao Zhi Fang (1983). Izgradnja turističkih objekata u Jugoslaviji, Arhitektonski fakultet u Beogradu, Beograd.			
2. Jan, H (2002): Arhitekture Engenering, Data Status, USA.			
3. Popov-Raljić Jovanka, 2008. Tehničko-tehnološke osnove u ugostiteljstvu, PMF, Departman za geografiju, turizam i hotelijerstvo, skripta.			
4. Ransley, J. (2004) Developing Hospitality Properties and Facilities, Elsevier Butterworth-Heinemann.			
5. Ministarstvo finansija i privrede, (2010, 2012). Pravilnik o minimalno tehničkim i sanitarno-higijenskim uslovima za uređenje i opremanje ugostiteljskih objekata.			
6. Ministarstvo finansija i privrede, (2012). Pravilnik o uslovima i načinu obavljanja ugostiteljske delatnosti, načinu pružanja ugostiteljskih usluga, razvrstavanju ugostiteljskih objekata i minimalno tehničkim uslovima za uređenje i opremanje ugostiteljskih objekata.			
<b>Weekly teaching load</b>			<b>4 (60)</b>
Lectures: 2	Exercises: 2	Other forms of teaching: /	Student research: /
Other:			
<b>Methods of Teaching:</b> Lectures, Illustration and Demonstration Practical skills			
<b>Knowledge score (maximum 100 points)</b>			
<b>Pre-examination assignments</b>	points	<b>Final examination</b>	points
Activities during lectures	<b>0-5</b>	Written examination	
Practical skills	<b>0-5</b>	Oral examination	<b>30-45</b>
Colloquia	<b>20-40</b>	.....	

Seminar paper	<b>0-5</b>		
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