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| Code-Course | 064412 – Design for Tourist Facilities | | | | |
| Year | 3rd/4th | Credits | 3 ECTS | | |
| Thematic Area | Hospitality | Course Type | Elective | | |
| In-class hours | 24h | Teacher-led learning hours | 24h | Individual work hours | 27h |

BRIEF COURSE DESCRIPTION

The main objective of this course is to explain the project and building processes of a hotel establishment both from the constructional and the hotel business points of view in a way that the course contents can be available for students coming from the different specializations.

Students will analyze the whole process, from the very beginning to the hotel opening, establishing the interrelations among the elements, processes and stakeholders involved. Besides, they will study the different hotel models and typologies and future evolution trends.

It is also essential for students to understand that the whole process has to be addressed to the final user; that is to say to the guest, and how guests can influence both the design and the distribution of the different hotel rooms or how they can affect guests' perception and the hotel internal operations.

Finally, students will also learn about the environmental sustainability criteria applicable to the hotel businesses and how they can have an impact on the design and building processes.

GENERAL SKILLS

BS04- Students must be able to transmit information, ideas, problems and solutions to both specialized and non-specialized audiences.

GENERAL SKILLS

GS06- Be customer-oriented.

GS07- Make decisions and solve problems, critically interpreting and evaluating the results obtained.



SPECIFIC SKILLS

SS06- Analyze and evaluate tourism potential when designing products, services, and projects.

SS09- Understand and use information technology and information management systems in tourism.

SS14- Identify and manage the internal aspects, functions, and operational processes of tourism business units.

SS17- Understand and implement quality standards in the processes of tourism service

LEARNING OBJECTIVES

1. Know the criteria and regulations applicable to the creation of the hotel product.
2. Apply legal requirements (licenses, taxes, inspections, insurance, etc.)
3. Assess the importance of external advice.
4. Interpret the plans from the point of view of the architecture and the facilities.
5. Interpret the most important ratios of the real estate sector.

ACADEMIC CONTENTS

1. Hotel areas and design criteria.
2. Hotel typologies.
3. Development of a new hotel project.
4. Hotel structural renovation.
5. Quality standards and hotel maintenance.
6. Sustainability issues in the design of hotel buildings.

LEARNING METHODOLOGY

The learning methodologies planned for the subject combine a number of processes being the most remarkable the cognitive methods related to the comprehension of the principles

of tourism and the global tourism system as well as the inclusion of a set of skills, mainly technical.

The activities and methodologies -both group and individual- designed for this subject are the following:

- Lectures
- Case studies
- Guided discussions
- Practical exercises
- Problem-based learning

ASSESSMENT SYSTEM

The assessment system measures the student's achievement of learning outcomes regarding the subject's competences and contents.

Students may choose continuous assessment or single assessment:

Continuous Assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course and a final individual examination. Students must attend classes in order to be assessed by continuous assessment.

Single Assessment: for those students who cannot come to class regularly, they can choose to be assessed by single assessment. The teaching-learning process is assessed by means of the assessment of all activities and in-person individual examination at the end of the course.

To qualify for this form of assessment, students must apply within the first 15 days of the start of the course through the assessment section of Virtual Campus.

| Systems of Assessment | Continuous | Single |
|---------------------------------|------------|--------|
| Individual and group activities | 60% | 40% |
| Individual Final Exam | 40% | 60 % |

To pass the subject it is mandatory to obtain a minimum score of "5" in the final individual test/s.

Review and Reassessment of the Course

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

B) Students must have been awarded a final minimum grade of 4.0 in the overall course. After the reassessment, the maximum grade is 5.0 in the overall course.

REFERENCES

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HOTELES 1 – Temas de Arquitectura nº 10. 2010; General de Ediciones de Arquitectura, Valencia.

DESIGN HOTELS. Arian Mostaedi, 2007; Ediciones Monsa, Barcelona.

NEW HOTELS. Alejandro Bahamon, 2003: Editorial Pageone Collins Design.

BEST DESIGNED HOTELS IN EUROPE I y II. 2001-2002; Martin Nicholas Kunz – Scott Michael Crouch; Avedition Lebensart, Alemania.

21st CENTURY HOTEL, Graham Vickers, 2005; Laurence King Publishing, London

COOL HOTELS COOL PRICES, Martin Nicholas Kunz, 2006; teNeues Publishing Group.

DESIGN DESTINATIONS WORLDWIDE, Joachim Fischer, 2008; Ullmann Publishing.

SPAS, Katya Pellegrino, 2007; Fitway Publishing.

ULTIMATE RESTAURANT DESIGN, varios autores, 2004; teNeues Publishing

CLUB DESIGN, varios autores, 2004; DAAB Publishing

HOTEL PLANNING AND DESIGN. Walter A. Ruter- Richard H. Penner. 2001 Binding: Hardcover Publisher: W. W. Norton & Co. USA.



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COURSE CONTENT

Bachelor's Degree in Tourism

HOTEL AND RESTAURANT DESIGN. Douglas Smith. 1978. Publisher: Van Nostrand Reinhold Co., New York

THE DESIGN HOTELS YEARBOOK 2007. Kimberly Bradley. Published by DESIGN HOTELS , Berlin Germany

URBAN HOTEL. Hiro Kishikawa.1991 Publishers KAWADE SHOBO SHINSHA. Tokyo. Printed in Japan by DAINIPPON PRINTING CO. LTD.

CLASSIC HOTEL. Hiro Kishikawa. 1990 Publishers KAWADE SHOBO SHINSHA. Tokyo. Printed in Japan by DAINIPPON PRINTING CO. LTD.

HOTELES Gerència, seguridad y mantenimiento. César Ramirez Cavassa.1990 Editorial Trillas, S.A.

MANTENIMIENTO DE HOTELES La seguridad y comodidad del huésped.Silvia Délmar - Arquitecto. 1990 Editorial Trillas, S.A.

MANUALE DE L'INDUSTRIA ALBERGHIERA Progetto, struttura, tecnologia.Giovanni Emilio Buzzelli. 1989. Touring Club Italiano

YOUR HOME INSPECTION. Guide. William L. Ventalo. Real Estate Education Company.

ARQUITECTURA Y TURISMO. Planes y proyectos. Rosa Barba, Ricard Pié. UPC.

ESTALVI D'ENERGIA EN EL DISSENY D'EDIFICIS. Generalitat de Catalunya, Departament d'Indústria i Energia. 1986.

NORMAS DE CALIDAD PARA HOTELES Y APARTAMENTOS TURÍSTICOS. Instituto para la Calidad Hotelera Española (ICHE). 1998.

ACCESIBILITAT AL MEDI FISIC. SUPRESSIÓ DE BARRERES ARQUITECTÓNIQUES. Llei 13 de novembre de 1991.

CODIGO TÉCNICO DE LA EDIFICACIÓN. 2007 Editorial DAPP S.L. Pamplona.

EL MANTENIMIENTO DE LOS EDIFICIOS desde el inicio del proyecto al final de la vida útil. ESCOLA SERT. Col·legi d'Arquitectes.

TURISMO SOSTENIBLE. Colección: Problemas Internacionales, nº 28. Autores: Reyes Avila, Araceli Iniesta, Dolores Herrero, Jose de Juan, Gonzalo Aguirre, Arantxa Guereña, Carlos Morera, Giovanni Beluche, Patricia Aguilar, Duval Zambrano, Rodrigo Ruiz, Leida Buglass, Christina Kamp, Ángela Giraldo. IEPALA EDITORIAL, 2002/ KATE.



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ADDENDUM

In the case that sanitary situation derived from pandemics requires so, the classes will be done in a virtual format and, consequently, the contents could be slightly changed, in order to adapt them to this new modality. Nevertheless, CETT guarantees the total integration of competences and results by the student, and will seamlessly apply pedagogic and methodology high-level standards, as defined in the plan of the present academic program.