

# HOSP 210: SUSTAINABLE HOSPITALITY FACILITIES MANAGEMENT

Learn to manage the physical plant of a hotel or restaurant and work effectively with the engineering and maintenance department. Students will explore sustainability, green lodging standards, green path assessment, OSHA standards, and facilities management for hospitality and tourism businesses.

## Course Student Learning Outcomes

1. Identify the various components of hospitality facilities, facility operating costs, and factors that affect facility costs.
2. Identify the basic facilities-related concerns associated with guestrooms and corridors, public space, recreation and exterior areas, back-of-the-house areas, and the building's structure and exterior.
3. Describe sustainability, green path and its role in the overall business strategy of a hospitality operation, and state some of the principal measures facilities managers can take to minimize and manage waste.
4. Describe how to reduce occupational injury rates in the hospitality industry and outline how building design and maintenance affect safety according to OSHA standards.
5. Outline water usage levels and patterns in the lodging industry, and describe the basic structure of water and wastewater systems.
6. Identify elements of an effective electrical system and equipment maintenance program.
7. Describe the basic elements of human comfort and how HVAC systems affect this comfort.
8. Describe laundry equipment and explain factors in selecting laundry equipment and locating an on-premises laundry.
9. Describe the nature of and typical problems associated with a building's structure and grounds.
10. Summarize the life cycle of a hotel and describe types of renovation.

Credits: 5

Program: [Hospitality and Ecotourism](#)