

COURSE OUTLINE

INTERNATIONAL DIPLOMA IN HOTEL OPERATIONS & MANAGEMENT

Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569 Website: <u>www.masterconsultants.co.ke</u> <u>Email: info@masterconsultants.co.ke</u>



Module 1 - Functions and Types of Hotels

The common and the primary functions of hotels Hotels and other accommodation providers Hotels as businesses within the hotel "industry" Importance of hotels to areas/countries in which they are located: attraction of tourists provision of venues and special facilities employment opportunities use of local products encouragement of local businesses and industries provision of local amenities Describing and rating hotels Categorisation, classification and grading Star rating systems Describing hotels for advertising and publicity purposes: type - size - standard location range of amenities bar facilities style ownership/management category of guest/purpose of visit prices/tariffs Guest reviews on websites: why hotel managers must take notice Advertisements for hotels: specimen advertisements Why people travel - their motivations Holidays/vacations, culture and religion, business, hobbies, health, new experiences, sports, activities and recreation Why hoteliers need to know customers' motivations Attractions at destinations: site and event natural and man-made amusement parks and theme parks Hotel location How the location of hotels depends on their markets, and vice versa Factors bearing on new hotel location Module 2 - Hotel Products and Markets Definition of products: goods and services Features of services of importance in hotel products: cannot be tested in advance guality dependent on providing personnel dependent on guests' reactions immobility non-storabilty supply cannot be increased quickly Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569 Website: www.masterconsultants.co.ke



The basic components of hotel products: sleeping accommodation food and beverages organised functions Factors contributing to product demand: customers' requirements willingness to trade-off or compromise Definition of a market in relation to hotels Make-up of the travellers accommodation market Categories of hotel users: tourists business travellers others Socioeconomic characteristics of hotel users: specimen socioeconomic classification chart The marketing of hotels: determining what customers really want determining what the hotel is offering and giving selecting the "customer base" questionnaires guest reviews on websites The selling approach: passing trade word of mouth advertisements other methods of advertising and publicity special promotions guest loyalty public relations Hotel brochures: production contents distribution Tariffs and booking/reservation forms Websites: design and construction contents advantages links to other websites central reservations departments Selling the hotel's products: direct sales national tourism organisations and tourist information offices travel agencies hotel/accommodation agents tour operators tour operators group marketing consortia global distribution systems (GDS) online travel agents and aggregators (OTAs) comparison websites community building and social media viral marketing Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569 Website: www.masterconsultants.co.ke



e-marketing and online marketing accuracy of information

Module 3 - Hotel Organisation, Management and Staff

Hotel "departments" according to services provided: accommodation services food and beverages services support services Organisation charts The organisation and management of a small hotel Duties and responsibilities in a small hotel of: the manager the secretary the assistant to the manager Recruitment of hotel staff: work to be performed: the job description personal qualities sought: the employee specification employment interviews Staff training and development: induction of newcomers on the job training guest relations Relations with and welfare of staff Motivating staff Staff welfare Gratuities or service charge Finding a "paid manager" for a hotel: characteristics sought training and delegation "letting go the reins" Renting a hotel Franchises Different organisational structures of hotels: examples of organisation charts for small and large hotels and hotel departments Computerisation in hotels: characteristics which make computers suitable for hotel use: speed, diligence and accuracy, data storage, data retrieval hardware and software, applications packages Meaning of "hospitality" - the human touch Limits of computer systems

Module 4 - The Hotel Reception (1)

Meaning of "reception" The front office and what it might consist of The reception as part of the front office Creating a good first impression on visitors Shape, size, location or positioning, furniture, furnishings, decor, theme or image Reception desks or counters

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The receptionist's first and foremost duty making each guest feel welcome Personal qualities needed by good receptionists: physical qualities, mental qualities qualifications and experience character Reception work Making advance reservations, selling the hotel's products: product knowledge reservations systems: reservations forms bedroom books reservations charts bookings diary computerised reservations: the advantages central reservation departments Welcoming guests and visitors - the right attitudes Guest registration: the check-in: reservation confirmation the registration process: the book register registration forms computer-assisted registration: the advantages on the spot room sales and registrations Payment information: prepayments and deposits invoicing debit/credit cards details Room keys and key-cards manual and electronic door locks uses of key-cards in energy saving and security Key-card wallets and their uses Room allocation:

manually computerised actions when rooms are not "ready"

Module 5 - The Hotel Reception (2)

Why the reception is the "information centre" and the focal point of guest relations Answering queries and providing information about: the hotel itself local amenities and attractions transport and travel other hotels information about guests: taking and passing on telephone, email and other messages Dealing with guests' complaints: the nature of the complaint Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569

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the attitude of the complainant remaining calm and polite - satisfying the customer Guest billing and accounting: manual billing daily analysis sheets electronic billing machines computerised billing: the advantages paperwork Check-out and cashiering: tasks involved creating the right "lasting" impression methods guests might use to pay hotel bills foreign currency exchanges Sales of newspapers, postcards, postage stamps Security for guests' "valuables": the hotel's safe safety deposit boxes personal room safes: key operated electronic: combination or code operated All-inclusive hotel tariffs: what is included precautions to be taken Hotel security Uniform staff and their duties: the doorman or linkman the concierge porters or bellhops night-porters

Module 6 - Hotel Bedrooms and Bathrooms

Guests' requirements and expectations Single, double and family rooms Single occupancy supplement Bedroom doors Bedroom windows Desirable features of hotel bedroom furniture Hotel beds: desirable features types of beds and mattresses; common bed sizes single, twin and double beds divan beds The single occupancy supplement Bedside units, wardrobes, dressing tables and writing tables, seating, luggage racks, waste bins and baskets Other items of bedroom furniture and equipment: coffee/occasional table, radio, telephone, trouser press, electric kettle, hair dryer, mini-bar, refrigerator, personal safe Patio and balcony furniture Bedroom decor Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569

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Bedroom lighting Heating or cooling or air conditioning Interconnecting rooms Fire instructions and other notices Private or en suite bathrooms: converting bedrooms into private bathrooms bathroom furniture: toilet, wash basin, bath, shower bathroom fittings accessories Guest bathrooms and toilets: furniture, fittings and accessories cleaning and hygiene Corridors: lighting decor carpeting cleaning Stairways: safety stair coverings lighting cleaning Special facilities for handicapped guests

Module 7 - Hotel Housekeeping

The role of housekeeping Organisation of the housekeeping department The housekeeping supervisor and subordinates: day room attendants, evening room attendants cleaners linen keepers seamstresses housemen part-time staff Primary duties of room attendants: Room supplies Room inspections Training, supervision and control of housekeeping staff Cleaning aids Stocks of linen, towels and accessories Service rooms: their uses, equipment and stocks Linen and laundering: in-house laundries, professional firms Room status classifications: descriptions explained Returning rooms to reception: rooms status indicators computerised rooms management systems Tasks of room attendants: servicing checked-out rooms servicing occupied or stay-on rooms Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569 Website: www.masterconsultants.co.ke Email: info@masterconsultants.co.ke



door signs and indicators do's and don'ts for room attendants Other housekeeping services: cleaning of public rooms lost and found property

Module 8 - Hotel Catering (1)

Meals: breakfast, lunch, brunch, dinner, afternoon tea Room rates which include meals: bed and breakfast, half board, full board, all inclusive Menus: courses and dishes table d'hôte or set menus and á la carte menus specimens of menus orders for food Styles of service Service charges, taxes, cover charges Types of catering outlets: in small, medium-size and large hotels other factors which affect types, the status factor Types of customers for hotel catering

Module 9 - Hotel Catering (2)

The hotel food chain Purchasing foodstuffs: determining quantities required deciding on suppliers - discounts, credit, reliability methods of purchasing, placing orders Receiving foodstuffs: checking delivery notes, inspections for quality and quantity Storing foodstuffs: the food store: objectives, layout, positioning of stored goods stock records, stocktaking and spot checks hygiene, cleanliness, protection of goods issues from the stores - requisition notes Food preparation: methods of cooking, recipes, kitchen staff kitchen features to be considered: layouts, lighting, decor, floors, ventilation, surfaces safety in the kitchen: avoiding: slips and trips, burns and scalds, cuts, fires safe handling and carrying, knife safety kitchen cleanliness and hygiene: meaning of "clean" washing of kitchenware: crockery, cutlery, glassware kitchen refuse and waste eradication of pests: insects, rodents personal hygiene in the kitchen: washing facilities, staff toilets and cloakrooms food production methods: Westcom Point, 2nd Floor, Mahiga Mairu Avenue, Westlands, Nairobi. P.O.Box 23833-00100 Nairobi, Kenya Tel: +254 202659865, +254 784 777 662, +254 746 749 569

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the parti system, cook-freeze, cook-chill, sous-vide convenience foods thawing and defrosting uses of microwave ovens/cookers: microwaving, grilling, convection cooking, "combinations" of functions Food cost control: forecasts, recipes, yields, portions

Module 10 - Hotel Catering (3)

Selling the prepared food Physical environment and atmosphere of restaurants: interior design - making a good impression restaurant layouts, seating, tables, decor, furnishings, lighting, carpeting/floor coverings the atmosphere or ambience of a restaurant temperature, air conditioning, cleanliness Menus: content, presentation and production menu variety, cyclical menus menus for quality and haute cuisine restaurants Food service styles: differences between self-service and waiter service types of self-service: vending machines traditional and free-flow cafeterias takeaway cafeterias buffets and salad bars carveries and BBQs counter or bar service Tableware: crockery, cutlery and glassware Table service: taking the meal order Types of table service: plated, silver and guéridon Restaurant service staff: qualities required and training positions and duties in the hierarchy personal hygiene Restaurant cleanliness and hygiene Safety in restaurant dining/seating areas Preparing the restaurant for customers, place settings Safe food and drink service Clearing tables after use Lounge service Payments for food Function catering Staff catering

Module 11 - Beverages

Types of beverages: hot, alcoholic and nonalcoholic Hotel bars: different bars according to:

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types of customers, locations, food outlets served dispense bars, functions bars service in bars

Sales of beverages in hotel restaurants:

circumstances in which beverages are treated as food restaurant beverage service the drinks list wines: wine lists, wine waiters, house wines Beverage vending machines The hotel beverage chain Purchasing alcoholic and nonalcoholic beverages: ordering the right qualities brands and quantities Inspections of deliveries Storing alcoholic and nonalcoholic beverages: the cellar: storage conditions and layout bins and bin codes cellar control records and bin records stocktaking and spot checks issues from the cellar Units by which beverages may be sold: measuring equipment or bar furniture Beverage prices - differences between outlets Beverage sales control: possible reasons for reduced bar takings detecting dishonest practices Service of wines in restaurants Payments for beverages in bars and in restaurants All inclusive terms Room service: reasons for its decline room service menus room service staff Alternatives to waiter room service: hot drinks made in guest rooms mini-bars - computerised and non-computerised refrigerators ice-making machines

Module 12 - Other Guest Services

Additional facilities guests may look for in hotels Provision of ancillary services by other businesses: advantages to the hotel rental/leasing agreements concessions and licences types of merchandise and services which may be provided to guests by tenants and concessionary businesses other revenue-earning uses of excess hotel space In-house provision of ancillary services: guest telephone services:

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charging for calls via the switchboard dialling out from guest rooms direct dialling with computerised billing charges for calls from hotels the telephone guide fax, email and WIFI facilities guest laundry and valeting services:

using an in-house laundry or an external firm procedures and charging

Directory of services: printed versions and in-house TV channel information they will contain

Financial Accounting

The importance to management of complete and accurate financial statements Practical example of a small business: receipts and payments statement taking account of other factors revenue and expenditure statement Showing the "true picture" in financial statements Meanings of some commonly used accounting terms: assets and liabilities debtors and creditors Capital Profit and loss The profit & loss account: information it contains what it is designed to show The balance sheet: what information it contains its purpose

Business Ownership as it Concerns Hotels

Sole-proprietor or sole-owner businesses: possible advantages and disadvantages unlimited liability Partnerships: why people may pool their resources and abilities sharing profits and losses Limited liability companies: shares and shareholders what limited liability means and its importance Considerations in starting or taking over a hotel business: the "business plan"

Advice and suggestions for further Studies

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