

Faculty of International Economics and Administration
Department of Administration and Management
Professional Area: Administration and Management
Major: Business Administration – Business Administration in Tourism
Educational-and-qualification degree: Master

COURSE DESCRIPTION

1. Course unit title: Hospitality Management
2. Course unit code: TUR 2002
3. Type of course: compulsory
4. Level of course unit: Master
5. Year of study: first
6. Semester when the course unit is delivered: second
7. Number of ECTS credits allocated: 6
8. Name of lecturer(s): associate prof. Tanya Petrova Parusheva, Ph. D.
9. Learning outcomes of the course unit: knowledge, skills and competences acquired:
The course in Hospitality Management aims to develop fundamental knowledge and key practical skills for working in a contemporary tourist company. The course is focused on introducing the students to the main and additional activities in the hotel and restaurant business in the conditions of the global tourist market competition. The course analyzes the leading experience of tourist companies, hotel and restaurant chains in destination Bulgaria or abroad.
10. Mode of delivery: face-to-face.
11. Prerequisites and co-requisites:
The students should have preparation provided by the study of Tourism Management, Marketing in Tourism and Reengineering and Risk Management in Tourism.
12. Course contents:
The course examines the main principles and requirements of the hospitality business activity. Structurally, the course consists of two blocks: Hotel management and Restaurant management. At the same time, the course reveals the relationship between them for the achievement of high quality and competitiveness of the complex tourist product.
13. Recommended or required reading:
 1. Стамов, Ст., Й. Алексиева, Хотелиерство – технология, организация, мениджмънт, Пловдив, Кота, 2006.
 2. Рибов, М. и колектив, Ресторантьорство и хотелиерство, С., “Тракия”-М”, 2007.
 3. Парушева, Т., Лекционен курс “Хотелиерство и ресторантьорство”, С., 2005.
 4. Хаджиниколов, Х., Икономика на хотелиерството и ресторантьорството, С., Университетско издателство “Стопанство”, 2003.
14. Planned learning activities and teaching methods:
The lectures are presented as Powerpoint presentations.
Each student is assigned a course task corresponding to the personal preferences and abilities about a concrete tourist site in the hotel or restaurant business. The course task is openly defended in front of the students. It is graded separately and participates in the formation of the student’s final grade for the course.
15. Assessment methods and criteria:
 - The final grade (FG) is complex and is comprised of the midterm examination test grade (ET), the course task grade (CT) and the final examination grade (FE).

- Each of the grades comprising the final grade has different significance (weight) in the final grade which is calculated by the formula:

$$FG = 0,2 ET + 0,3 CT + 0,6 FE$$

- the knowledge acquired by the students, in percents, is assessed by means of the six-point grading system as follows:

Knowledge acquired and grades

Table 1

Knowledge acquired (in percents)	Six-point system grade
Up to 55	Poor (2)
56 – 65	Average (3)
66 – 75	Satisfactory (4)
76 – 85	Very good (5)
Over 85	Excellent (6)

- *In the student's book, along with the six-point system grade, an entry is made of its corresponding ECTS grade, as follows*

Harmonization of the six-point grading system with the ECTS scale

Table 2

Excellent /6/	Very good /5/	Good /4/	Average /3/		Poor /2/	
A	B	C	D	E	FX	F
Credits awarded according to the educational program					No credits awarded	

16. Language of instruction: Bulgarian.

17. Work placement(s): none.