

### Entitlement

Hospitality projects management

### Prerequisites

Not required

### Main aim

To develop the ability of students to evaluate the peculiarities of events and parties, to apply the principles of their organization, to prepare hospitality projects.

### Summary

Module consists of Conference and Event Management and Entertainment Management (CEMEM), World Food Technology (WFT) and Leisure Management (LM). The module is designed to acquaint students with the organization of events and conferences, different kinds of parties and receptions, peculiarities of their arrangement and organization, peculiarities of catering for conference and event participants, leisure product development for clients with various hobbies. This module is designed to acquaint students with the principles of event organization, event reservation methods, the basics of event budgeting. Hospitality project management module is designed for students of the Hotel and Restaurant Business study program.

### Learning Outcomes

1. Knowledge of the principles of event business, conferences and events organization analysis
2. Creating an event organization plan, generating ideas, event budget management
3. Organization of different types of parties and its peculiarities
4. Application of knowledge, reservation of party orders, preparation of party menus
5. Perception of food traditions and peculiarities of different countries of the world, characterization of traditional dishes
6. Applying knowledge about the different world cuisines
7. Analysis of leisure development trends, knowledge of types and forms of leisure, recreation and tourism, identification of the needs of leisure users
8. Plan, prepare and deliver leisure products / services to consumers of various needs

### Syllabus

1. Peculiarities of conferences and business events
2. Conference and business event management

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| 3. Types of parties, peculiarities of their organization   |
| 4. Party booking and reservation. Peculiarities of organizing and conducting festive evenings and outings    |
| 5. European dietary traditions and dishes  |
| 6. Asian dietary traditions and dishes   |
| 7. Development trends of the leisure industry, peculiarities of leisure, recreation and tourism organization |
| 8. Leisure organization for conference participants and hotel guests   |

### **Evaluation procedure of knowledge and abilities**

Ten grade and gathered evaluation system is applied. The semester's individual work tasks are evaluated by grades; the final grade is given during the examination session while multiplying particular grades by the lever coefficient and summing the products.