

<b>Name of Faculty</b>	:	Faculty of Hospitality & Tourism
<b>Name of Program</b>	:	Bachelors in Hotel & Tourism Management (BHTM)
<b>Course Code</b>	:	2BHT04
<b>Course Title</b>	:	Hotel Engineering
<b>Type of Course</b>	:	Basic Management (BM)
<b>Year of Introduction</b>	:	2023-24

<b>Prerequisite</b>	:	A foundational course in Hospitality Management would ensure that students have a basic understanding of the hotel industry's operations and structure, which is essential for effectively managing and maintaining hotel facilities.
<b>Course Objective</b>	:	Equip students with comprehensive knowledge and practical skills in Facilities Management, enabling them to efficiently oversee and maintain various hotel facility systems, ensure safety and security, and make informed decisions for optimal equipment performance and resource management.
<b>Course Outcomes</b>	:	At the end of this course, students will be able to:
	CO1	Apply preventive and breakdown maintenance principles, emphasizing their advantages and disadvantages, to enhance equipment reliability and minimize downtime.
	CO2	Calculate calorific values and fuel quantities, making informed decisions on fuel selection for catering operations based on cost and efficiency.
	CO3	Safely handle gas equipment, explain LPG and Bunsen burner principles, and assess gas bank and manifold systems for efficient facility management.
	CO4	Analyze electrical fundamentals, circuits, and safety measures, and evaluate lighting systems for diverse areas within a hotel.
	CO5	Develop strategies for fire prevention, waste disposal, safety protocols, equipment replacement decisions, and maintenance of audiovisual equipment while considering environmental compliance and cost-effectiveness.

#### Teaching and Examination Scheme

Teaching Scheme (Contact Hours)			Credits	Examination Marks				
L	T	P		SEE	CIA	SEE	CIA	Total Marks
4	0	0	4	100	50	0	0	150

Legends: L-Lecture; T-Tutorial/Teacher Guided Theory Practice; P-Practical, C - Credit, SEE - Semester End Examination, CIA - Continuous Internal Assessment (It consists of Assignments/Seminars/Presentations/MCQ Tests, etc.)



**Course Content**

Unit No.	Topics	Teaching Hours	Weightage	Mapping with COs
1	<b>Maintenance and Energy Management</b> Maintenance Fuels used in catering industry. Gas	11	15%	CO1
2	<b>Utility Systems</b> Electricity Water systems	10	15%	CO2
3	<b>Facility Systems</b> Refrigeration & Air-conditioning Fire prevention and firefighting system	14	25%	CO3
4	<b>Environmental Management</b> Waste disposal and pollution control	5	10%	CO4
5	<b>Safety, Security, and Management</b> Safety Security Equipment replacement policy Audio visual equipments Contract maintenance	20	35%	CO5

Suggested Distribution of Theory Marks Using Bloom's Taxonomy						
Level	Remembrance	Understanding	Application	Analyse	Evaluate	Create
<b>Weightage</b>	20	35	20	10	10	5

*NOTE: This specification table shall be treated as a general guideline for the students and the teachers. The actual distribution of marks in the question paper may vary slightly from above table.*



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### Suggested Learning Websites

Sr. No.	Name of Website
1	<a href="https://www.ifma.org/">https://www.ifma.org/</a>
2	<a href="https://facilityexecutive.com/">https://facilityexecutive.com/</a>
3	<a href="https://www.boma.org/">https://www.boma.org/</a>
4	<a href="https://facilitymanagement.com/">https://facilitymanagement.com/</a>
5	<a href="https://www.ashrae.org/">https://www.ashrae.org/</a>
6	

### Reference Books

Sr. No.	Name of Reference Books
1	"Facilities Management Handbook" by David G. Cotts and Richard P. Payant (Wiley)
2	"The Facilities Management Handbook" by Kathy Roper and Richard Payant (AMACOM)
3	"The Professional's Guide to Facility Management" by Harvey M. Bernstein (AMACOM)
4	"Facilities Management: Towards Better Practice" by Brian Atkin and Adrian Brooks (Wiley)
5	"The Complete Guide to Facility Management" by Dan Lowry and Linda Goldenhar (IFMA)
6	"Facilities Management and the Business of Space" by Wes McGregor (Routledge)