



MABALACAT CITY COLLEGE

INSTITUTE OF HOSPITALITY AND TOURISM MANAGEMENT

First Semester A.Y. 2023-2024

Outcome-Based Teaching and Learning Plan and Module Guide for *Ergonomics and Facilities Planning for the Hospitality Industry – HPC6*



VISION: Mabalacat City College envisions itself to be the top choice in the community it serves for quality education and training by 2025.

MISSION: The Mission of Mabalacat City College is to meet the needs of its community as a center for learning aiming for open admission policy.

COURSE DESCRIPTION:

This course will develop knowledge skills and attitudes in ensuring the work environment of the organization fits the industry professional. Topics include

- Planning and Designing workstations to create efficient and effective workplace
- Selecting workstation furnishings to provide flexibility and adaptability for workers
- Designing lighting for proper illumination on work areas
- Creating work areas where noise is controlled for normal operations to be done in the work station

PROGRAM INTENDED LEARNING OUTCOMES (PILO) (BASED ON CMO):

1. Produce food products and services complying with enterprise standards
2. Apply management skills in F & B service and operations
3. Perform and provide full guest cycle services for front office
4. Perform and maintain various housekeeping services for guest and facility operations
5. Plan and implement a risk management program to provide a safe and secure workplace
6. Provide food & beverage service and manage the operation seamlessly based on industry standards

PRE-REQUISITE: None

NUMBER OF UNITS: 3 Units Lecture/2 Units Lab





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LEARNING OUTCOMES:

1. Determine the importance planning, the various levels of and the process involved in facilities planning and design
2. Identify and describe major components and concepts of hospitality facility design focusing both on interior and exterior designs
3. Explain facilities planning and design requirement, with emphasis on ergonomics
4. Determine the impact of work functions and requirements in the planning and design of hospitality facilities.
5. Consider current and future developments in the Hospitality industry in the planning and design of facilities.

COURSE OUTLINE

Week	Topic	Learning Materials (with references following OER plagiarism and IPR policies)	Intended Learning Outcomes (ILO)	Assessment Tasks (Requirements with schedule or time allotment)	Sustainable Development Goals (SDG) Coherence
GLOBAL KNOWLEDGE					
3	Understanding Hospitality Facilities Planning and Ergonomics - Introduction - Importance of Facilities Planning and human factors and ergonomics	Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 1-6). Rex Bookstore, Manila Thomas, C. & Costas, K. (2009). <i>Design and Equipment For Restaurants And Food Service. A Management View, 3rd Edition</i> (1-14). John Wiley & Sons.	- Differentiate the concepts of facilities planning, layout, and design; - Enumerate the different hospitality and tourism facilities; and - Describe ergonomics and human comfort and its	Recitation Work Output (Review Questions) Quiz	4 Quality Education 9 Industry, Innovation and Infrastructure





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	<ul style="list-style-type: none"> - Objectives of Facilities Planning - Hospitality and Tourism Facilities 	<p>Kester, J. (2023). <i>From Athens To Tunisia, Forbes Travel Guide's Star Award Winners For 2023</i>. https://www.forbes.com/sites/forbestravelguide/2023/02/15/from-athens-to-tunisia-forbes-travel-guides-star-award-winners-for-2023/</p> <p>Online Video 50 Best Restaurants TV. (2022). <i>Inside Noma, The World's Best Restaurant</i>. https://youtu.be/HGKzwgoyVp0</p>	<p>significance to hospitality facilities planning.</p>	<p>(Multiple Choice/True or False)</p> <p>September 19</p>	
4	<p>Principles of Interior and Exterior Design</p> <ul style="list-style-type: none"> - Importance of Design in the Hospitality and Tourism Industry - Elements of Visual Design - Architecture, Structure, Furniture 	<p>Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 7-21). Rex Bookstore, Manila</p> <p>Thomas, C. & Costas, K. (2009). <i>Design and Equipment For Restaurants And Food Service. A Management View, 3rd Edition</i> (206-218). John Wiley & Sons.</p> <p>Street, F. (2023). <i>Abandoned train station transformed into spectacular hotel</i>. https://www.forbes.com/sites/forbestravelguide/2023/02/15/from-athens-to-tunisia-forbes-travel-guides-star-award-winners-for-2023/</p> <p>Online Video</p>	<ul style="list-style-type: none"> - Discuss the basic principles of design, both the interior and exterior of hospitality facilities; - Demonstrate the importance of design in hospitality facilities planning; - Identify designs; and - Evaluate the relationship of the interior and exterior designs. 	<p>Recitation</p> <p>Work Output (Review Questions)</p> <p>Quiz (Multiple Choice/True or False)</p> <p>September 26</p>	<p>4 Quality Education</p> <p>9 Industry, Innovation and Infrastructure</p>





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		IR Concept and Construction. (2021). <i>Restaurant Interior and Exterior Design Restaurant Animation Walkthrough</i> . https://youtu.be/TtA2HO8cbSs			
5	<p>Workstation Facilities Design and the Hospitality Industry (Lab)</p> <ul style="list-style-type: none"> - Importance of Ergonomics in the Workplace - Facilities Planning - Factors in Determining Layout and Design - Major Sectors in the Hospitality Industry - General Classification of Workstations 	<p>Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 22-34). Rex Bookstore, Manila</p> <p>Sever, M. M. (2019). Improving ergonomic conditions at hospitality industry. <i>International Journal of Research in Business and Social Science</i> (2147-4478), 8(2), 91-101.</p> <p>Latip, S. N. N. A., Latip, M. S. A., Tamrin, M., & Nawi, M. Z. M. (2022, September). The Perspective of Work Ergonomics on Employee Task Performance in Hotel and Tourism Industry, Malaysia. <i>In Proceedings</i> (Vol. 82, No. 1, p. 7). MDPI.</p>	<ul style="list-style-type: none"> - Identify the role of workstations in the hospitality and tourism industry; - Increase their level of understanding and assess the functions of the facility designs of workstations; and - Evaluate the relationship of the different workstations to deliver services both in quantity and quality. 	<p>Recitation</p> <p>Work Output (Review Questions & Experiential Exercises – Lab Activity)</p> <p>Quiz (Multiple Choice/True or False)</p> <p>October 3</p>	<p>4 Quality Education</p> <p>9 Industry, Innovation and Infrastructure</p>
NATIONAL KNOWLEDGE					
6	<p>Repetitive Task, Task Design, and Risk Assessment</p>	<p>Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 35-60). Rex Bookstore, Manila</p>	<ul style="list-style-type: none"> - Recognize the different requirements of repetitive task working conditions; 	<p>Recitation</p> <p>Work Output</p>	<p>4 Quality Education</p>





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	<ul style="list-style-type: none"> - Importance of Risk Assessment in the Hospitality and Tourism Industry - General Tasks for Hospitality and Tourism Facilities <p>Job Demands, Health and Well-Being</p>	<p>Department of Labor and Employment. (2021). <i>Occupational Safety and Health Center Guidelines for the Hotel Industry</i>. https://oshc.dole.gov.ph/oshc-guidelines-for-the-hotel-industry/</p> <p>Solis, L. S. (2019). Proposed Framework for Institutional Risk Management for Philippine Tourism Accommodation Establishments. <i>International Journal of Advanced Research and Publications</i> (Volume 3 Issue 12). ISSN: 2456-9992</p>	<ul style="list-style-type: none"> - Explain the importance of the task, its design, and the care and maintenance of facilities for human comfort; and - Describe and discuss risk assessment and risk management plans for hospitality facilities - Recognize the significance of safety and security for each job title; - List the requirements for safe work 	<p>(Review Questions & Experiential Exercises – Lab Activity)</p> <p>Quiz (Multiple Choice/True or False)</p> <p>October 8</p>	<p>9 Industry, Innovation and Infrastructure</p>
7	<p>Site Selection</p> <ul style="list-style-type: none"> - General Criteria for Site Selection - Special Districts - Creating a Brand Through Site Selection - Site Criteria by Major Sectors of the Hospitality and Tourism Industry 	<p>Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 61-72). Rex Bookstore, Manila</p> <p>Office of Tourism Development Planning, Research and Information Management. (2017). <i>Tourism Guidebook for Local Government Units</i>. Department of Tourism, Philippines</p> <p>Vivas, J. (2022). <i>Redefining Filipino Hospitality: Homegrown Megaworld Hotels & Resorts powered by the Best of the Filipino</i>.</p>	<ul style="list-style-type: none"> - Discuss the importance of location in the hospitality and tourism industry; and - Enumerate the different criteria for site selection of hospitality and tourism facilities 	<p>Recitation</p> <p>Work Output (Review Questions)</p> <p>Quiz (Multiple Choice/True or False)</p> <p>October 17</p>	<p>4 Quality Education</p> <p>9 Industry, Innovation and Infrastructure</p>





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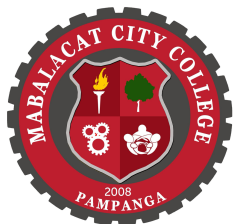
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	- Likert Scale for Site Selection	https://mb.com.ph/2022/05/15/redefining-filipino-hospitality-homegrown-megaworld-hotels-resorts-powered-by-the-best-of-the-filipino/			
MIDTERM EXAM					
11	Planning Specifics for Hospitality and Tourism Property (Lab) - Planning Specifics for Hotels and Other Lodging Establishments - Planning Specifics for Restaurants and Other Food Establishments	Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 73-79). Rex Bookstore, Manila Department of Public Works and Highways. (n.d.) <i>National Building Code of the Philippines, Presidential Decree No. 1096.</i> https://www.dpwh.gov.ph/DPWH/files/nbc/PD.pdf Visit My Philippines. (n.d.) <i>Hotel Code.</i> https://www.visitmyphilippines.com/files/unc_all_pid_92_tbl_1_7ry4crqhg527f6wos3zr2k.html World Culinary Awards. (n.d.). <i>Philippines' Best Hotel Restaurant 2021.</i> https://worldculinaryawards.com/award/philippines-best-hotel-restaurant/2021 Online Video	- Identify and differentiate the specific requirements in building facilities for hospitality and tourism; and - Explain the importance of area-specific planning in hospitality and tourism	Recitation Work Output (Review Questions & Experiential Exercises – Lab Activity) Quiz (Multiple Choice/True or False) November 21	4 Quality Education 9 Industry, Innovation and Infrastructure





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		Gila Salvador. (2019). <i>Madcafe / Restaurant Interior Design and Transformation</i> . https://youtu.be/8Dalo1xLQSo			
12	Space Allocation - Factors in Determining Space Allocation - Characteristics of Well-Planned Space - Major Sectors of the Hospitality and Tourism Industry - Issues and Challenges of Space Allocation	Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 80-98). Rex Bookstore, Manila Grand Hyatt Manila. (n.d.) <i>Floor Plan</i> . https://assets.hyatt.com/content/dam/hyatt/hyattdam/documents/2021/08/10/0900/Grand-Hyatt-Manila-Floor-Plan-English.pdf Sofitel Manila. (n.d.) <i>Floor Plan of Event Venues</i> . https://www.sofitelmanila.com/wp-content/uploads/sites/36/2022/01/Floor-Plan-of-Sofitel-Manilas-Event-Venues-1.pdf	- Identify space and its allocation of an area which would include the working environment for hospitality and tourism facilities; and - Recognize the different job requirements for space allocations	Recitation Work Output (Review Questions) Quiz (Multiple Choice/True or False) November 28	4 Quality Education 9 Industry, Innovation and Infrastructure
LOCAL KNOWLEDGE					
13	Energy and Electricity Water and Wastewater Systems Heating, Ventilation, and Airconditioning	Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 99-133). Rex Bookstore, Manila Macapagal, J. (2022). <i>Raslag completes solar project in Pampanga</i> .	- Introduce the concept of electrical systems. - Describe the use of other energy resources in the property - Outline the importance of proper water and	Asynchronous Discussion and Activity Work Output (Review Questions)	4 Quality Education 6 Clean Water and Sanitation 7





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		<p>https://malaya.com.ph/news_business/raslag-completes-solar-project-in-pampanga/</p> <p>Raslag Corp. (n.d.) <i>Lighting the Future with Renewables</i>. https://www.raslag.com.ph/</p> <p>Depasupil, W. (2022). <i>Water firm rehab boon to Pampanga residents</i>. https://www.msn.com/en-ph/news/world/water-firm-rehab-boon-to-pampanga-residents/ar-AA14BQ4k</p> <p>Fulgar, J.I. (2022). <i>Preserving heritage in suburban developments</i>. https://business.inquirer.net/363665/preserving-heritage-in-suburban-developments</p>	<p>wastewater systems in the hospitality industry</p> <ul style="list-style-type: none"> - Identify different possible concerns with the quality of water and wastewater systems in a hospitality establishment - Introduce the concept of heating, ventilation, and air-conditioning - Discuss the importance of HVAC systems in guestrooms and other parts of the establishment 	<p>Quiz (Multiple Choice/True or False)</p> <p>December 5</p>	<p>Affordable and Clean Energy</p> <p>12 Responsible Consumption and Production</p> <p>13 Climate Action</p>
14	<p>Environment and Sustainability</p> <ul style="list-style-type: none"> - Motivations for Care for the Atmosphere - Economic Interests - Regulatory Concerns - Business Dynamics 	<p>Cornell, D. & Rivera-Lutap, J. (2021). <i>Ergonomics and Facilities Planning for the Hospitality Industry</i> (pp 134-144). Rex Bookstore, Manila</p> <p>Global Alliance for Incinerator Alternatives. (2019). <i>Zero Waste Cities Asia Series: City of San Fernando, Pampanga, Philippines</i>. https://www.no-burn.org/wp-content/uploads/San-Fernando.pdf</p>	<ul style="list-style-type: none"> - Identify environmental management practices applied by the different lodging properties; - Describe sustainability and its role in the overall business strategy of a hospitality operation; and - Explain the impetus of environmental concerns in 	<p>Recitation</p> <p>Work Output (Review Questions)</p> <p>Quiz</p>	<p>4 Quality Education</p> <p>6 Clean Water and Sanitation</p> <p>7</p>





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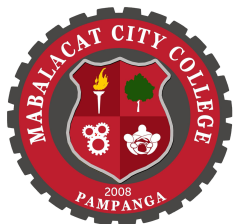
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<ul style="list-style-type: none"> - The Dimension of Social Responsibility - Conservation and Management of Energy - The Effectiveness of Machines - United Nations World Tourism Organization (UNWTO) Sustainable Development Goals and the Lodging Industry <p>Safety, Security and Resiliency</p> <ul style="list-style-type: none"> - Safety and the Hospitality Industry - Building Design, Maintenance and Safety - Safety and Security and the ADA 	<p>Lacap, J.P. (2014). Competitiveness and sustainability of the hotel industry: the case of hotels in Pampanga. <i>Business Management and Strategy</i>, 5(1), 115.</p> <p>Salonga, D. E. B., Cruz, P. L., & Roque, M. E. (2020). Heritage management, preservation and conservation in Alta-Pampanga city and municipalities. <i>Advances in Management</i>, 13(4), 40-49.</p> <p>Mann, J. (2022). <i>Contactless technologies cater to passengers at Clark International Airport</i>. https://www.airport-technology.com/features/contactless-technologies-cater-to-passengers-at-clark-international-airport/</p> <p>Mabalacat City Disaster Risk Reduction and Management Office. https://www.facebook.com/CDRRMOMabalacat</p> <p>Online Video Ina Limjoco. (2022). <i>Instagrammable Restaurant in Guagua, Pampanga: FABRIKA DINING AND VILLAS</i>. https://youtu.be/JVXgWS17cPE</p>	<p>the context of global commerce.</p> <ul style="list-style-type: none"> - Describe how to reduce the industry's workplace injury rates; - Identify various mechanism to practice safe and secured standard measures; and - Outline how construction design contributes to the defense, protection, and resilience of operations. 	<p>(Multiple Choice/True or False)</p> <p>December 12</p>	<p>Affordable and Clean Energy 9</p> <p>Industry, Innovation and Infrastructure 11</p> <p>Sustainable Cities and Communities 12</p> <p>Responsible Consumption and Production 13</p> <p>Climate Action</p>
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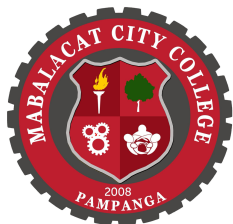
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	<ul style="list-style-type: none"> - Fire Safety and Control - Traveler Safety Tips 	<p>Online Video Honolulu Fire Department. (2018). <i>Fire Safety for Commercial Kitchens</i>. https://youtu.be/IZbgjVsPAkw</p>			
15-16	Facilities Planning and Design Final Output Preparation	<p>Van Wort, A. (2023). Serve Your Food in Style with these Restaurant Design Trends. https://www.renoassistance.ca/en/commercial-renovation-construction/restaurant-design-trends/</p> <p>Taste Atlas. (n.d.) <i>Where to eat local? The best traditional places in Mabalacat, recommended by food professionals</i>. https://www.tasteatlas.com/mabalacat</p> <p>The Restaurant Times. (n.d.) <i>What All to Include Your Restaurant Design for a Great Customer Experience</i>. https://www.posist.com/restaurant-times/restro-gyaan/restaurant-design-tips.html</p>	<ul style="list-style-type: none"> - Develop a design concept combining both interior and exterior elements - Create cohesive design components that complements the food establishment's overall motif - Prepare a draft of the design including floor plan and layout 	<p>Design Proposal for a local food establishment</p> <p>Printed Output and Oral Presentation</p> <p>January 2</p>	<p>4 Quality Education</p> <p>9 Industry, Innovation and Infrastructure</p>
FINAL OUTPUT SUBMISSION					

SUMMARY OF REVISIONS:





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Revision	Date	Updated by	Short Description of Changes
1.0	February 2023	Kathryna V. Valencia, MM	Version 1 with SDG Coherence and Inclusion of Global, National and Local Knowledge
2.0	August 2023	Kathryna V. Valencia, MM	Updated to weeks 3-8 and weeks 11-16

GENERAL GUIDELINES AND POLICIES:

As the College currently follows Hybrid Delivery of Learning on its instruction, the following general guidelines and policies are set by the School to be followed by the faculty-in-charge and the students of the course.

Attendance

Checking of attendance during face-to-face classes is a requirement and will be strictly observed.

Academic Integrity

Observance of the outmost academic integrity shall be observed by the students of the course. Plagiarism, cheating, and other forms of academic dishonesty shall not be tolerated by the faculty-in-charge nor the Institute.

Accomplishment of Requirements

All requirements given by the instructor/faculty-in-charge of the course to the students shall be called/referred to/addressed as “work output”. Each work output must be accomplished by the students until the schedule set by the instructor/faculty-in-charge. Final student’s output must also be accomplished by the schedule set by the instructor of the course.





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Line of Communication

The course's official line of communication shall be through the following:

The utmost respect and courtesy must be observed by students in communicating to their instructor/faculty-in-charge of the course and to their classmates and vice versa. Any form of disrespectful and discourteous way of communication shall not be tolerated by the School.

Instructional Materials (IMs)

Working students may avail of the modular type of teaching. MS Teams on-line platform may be utilized by the instructor/faculty-in-charge of the course to the students – adapting the flexible learning scheme.

Grading System:

Class Standing (Work Outputs and Summative Assessments)	60%
Major Examination (Midterms and Finals)	<u>40%</u>
	100%

References:

Cornell, D. & Rivera-Lutap, J. (2021). *Ergonomics and Facilities Planning for the Hospitality Industry*. Rex Bookstore, Manila

Thomas, C. & Costas, K. (2009). *Design and Equipment For Restaurants And Food Service. A Management View*, 3rd Edition (1-14). John Wiley & Sons.

Barrows, C. W., & Powers, T. (2008). *Introduction to management in the hospitality industry, study guide*. John Wiley & Sons.





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