



Hospitality Management Diploma

30 Cr (9 months)

I- Semester Plan

Semester 1	Course 1 Introduction to Hospitality and Tourism	Course 2 Food and Beverage Management	Course 3 Marketing and Sales	
Semester 2	Course 1 H.R. in Hospitality	Course 2 Professional Cooking	Course 3 Rooms Division Management	
Semester 3	Course 1 Banquet and catering management	Course 2 Strategic and Operation Management	Course 3 Supervision and leadership	Course 4 Purchasing and cost control



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II- What Can I work with this Diploma?

- Accommodation Manager
- Hotel Manager
- Food and Beverage Manager
- Restaurant Manager
- Caterer
- Event Manager
- Customer Service sector
- Health services
- Tourism officer/ manager
- Cabin Crew
- Tour Guide
- Consultant

III- Where Can I work with this Diploma?

- Hotels
- Restaurants
- Event Planning Agencies
- Flight Agencies
- Catering Agencies
- Spas
- Travel Agencies



IV- Course Description

Semester 1	Course 1 Introduction to Hospitality and Tourism	Course 2 Food and Beverage Management	Course 3 Marketing and Sales
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Course 1 Description (Introduction to Hospitality and Tourism)

- 1- Introduction to Hospitality Management
- 2- Introduction to Travel & Tourism
- 3- Introduction to hospitality and Tourism Management

Course 2 Description (Food and Beverage Management)

- 1- Principles of Food Production and Sanitation
- 2- Introductory Commercial Food Production
- 3- Food & Beverage management and cost control

Course 3 Description (Marketing & Sales)

- 1- Hospitality Sales, Marketing and convention management
- 2- Hospitality Sales and Digital Marketing
- 3- Strategic Marketing for Hospitality and Tourism



Semester 2	Course 1 Human Resources In Hospitality Management	Course 2 Professional Cooking	Course 3 Rooms Division Management
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Course 1 Description (Human Resources In Hospitality Management)

This course introduces students to the human resource department of a hotel that is engaged in anticipating, acquisitioning, selecting, and developing of the present and future employee needs of the hotel. It also includes the processes of job evaluation, recruitment, selection, and orientation

Course 2 Description (Professional Cooking)

This course prepares students for the production of a variety of baked goods including breads, cakes, pastries and plated desserts. Students will learn how to prepare and present baked goods for sale in restaurant bakery with importance placed on visual appearance and proper baking procedures

Course 3 Description (Rooms Division Management)

This course is an introductory hotel management subject which provides you with an in-depth understanding of critical guest service functions associated with the ‘rooms’ inventory of an accommodation business. You will learn how service quality and service recovery principles underpin all facets of accommodation management from guest reservations to reception/arrival, housekeeping and maintenance services, guest safety and security, and guest departures. The interactions between the rooms division and other departments of an accommodation business are explored with respect to their impact on guest service.



Semester 3	Course 1 Banquet and catering management	Course 2 Strategic and operation management	Course 3 Supervision and leadership	Course 4 Purchasing and cost control
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Course 1 Description (Banquet and catering management)

This course focuses on menu planning, working methods, catering equipment, kitchen and service layout, service, events preparation and execution, sales, and human resources organization. The course will equip students to operate and manage different types of food and beverage service, on and off premises.

Course 2 Description (strategic and operation management)

This course includes operations strategy, process design, capacity planning, facilities location and design, forecasting, production scheduling, inventory control, quality assurance, and project management. The topics are integrated using a systems model of the operations of an organization.

Course 3 Description (Supervision and leadership)

This course will provide the student with the opportunity to increase their skills in leadership, communications, team building, employee motivation, creative problem solving, performance management, coaching, managing priorities, building productive working relationships, conducting effective meetings, and many more supervisory leadership

Course 4 Description (Purchasing and cost control)

This course is designed to give the students a background in basic techniques of purchasing and costing in the hospitality industry. This course stresses the importance of purchasing and costing as it relates to the hospitality industry. The course details the flow of goods, including inventory, forecasting, purchase specifications, product yield, purchasing, receiving, storing, inventory control, and issuing of food and beverage.



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