



HFT 4343 Hospitality Facilities Planning & Design
Christopher C. Muller, Ph.D. and Thomas Galvin

SYLLABUS

“We shape our buildings, and our buildings shape us.” Sir Winston Churchill

Course Description:

This course is designed to introduce students to the principles of facility planning, layout and design for dining, kitchen, public and service areas.

Prerequisites:

HFT 1000, HFT 2254, and junior standing, or consent of instructor.

Course Objectives:

Upon completion of this course a student will be able to:

- Explain the design and development process commonly experienced for foodservice and hospitality facilities, as well the activities that occur during each phase of this process.
- Read and interpret basic architectural plans.
- Analyze and recognize both positive and negative design features.
- Understand the spatial relationships of a well designed facility, including the concepts of flow and efficiency.
- Identify basic design considerations for restaurants using appropriate analysis for each market segment.
- Acquire the knowledge to select and specify equipment that is appropriate for a required function within a facility.
- Create and present a professional quality facilities design proposal.

Methodology

Course material will be presented in a lecture/seminar format. In support of student development case study discussions and written submissions will supplement outside readings and classroom participation. Additional perspectives will be offered by industry practitioners, either as guest speakers or in field visits throughout the term.

The course will be divided into three sections: The Design & Development Process; Learning From the Experts; and Team Building & Presentation.

Classes will meet on Monday and Wednesday at 12:00 pm in Rosen College Room 104.

Attendance

As an upper level elective, attendance is expected. The nature of the seminar format requires active participation by all throughout the semester.

Examinations

Examinations are scheduled during normal class times, make-ups are available only for the most unusual or serious circumstances. Obeying customary University rules for academic integrity is, *without exception*, mandatory.

Texts and Required Readings

There will be a required text during the semester from which all in-class quizzes will be taken. Design and Equipment for Restaurants and Foodservice, 2nd ed. by Costas Katsigris and Chris Thomas is available at the Rosen College campus store and through an Internet company such as Amazon.com. A copy is on reserve in the Rosen College library. I also suggested that students regularly read “*hospitality design*” on-line at www.hdmag.com or in print, and such other periodicals as “*Chain Leader*,” www.chainleader.com, “*Restaurant Business*,” www.foodservicetoday.com, and “*Restaurants and Institutions*.” www.rimag.com.

Grading

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|---|-------------------|
| Examinations (4 @ 100 Points) | 400 points |
| Final Project in three submission (100, 100, 300) | 500 points |
| Class Participation | <u>100 points</u> |
| Total | 1000 points |

Office Hours

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|--------------|--|
| Office | Rosen College, room 277 |
| Telephone | 407 903-8016 |
| E-mail | cmuller@mail.ucf.edu |
| Office Hours | Monday & Wednesday & Thursday 10:00-11:00 AM and by Appointment |

HFT 3932 Course Schedule

| <u>Week</u> | <u>Monday</u> | <u>Wednesday</u> |
|-------------|---|---|
| 1 | 1/8 Introduction to Design | 1/10 Defining a Design Project |
| 2 | 1/15 MARTIN LUTHER KING DAY | 1/17 Reading a Plan and Using a Scale |
| 3 | 1/22 The Design Project Team Concept to Construction | 1/24 Thumb Rules and Guidelines for Great Design |
| 4 | 1/29 Quiz 1 | 1/31 Case Studies in Design Case # 1, Case #2 |
| 5 | 2/5 Design Principles Flexibility & Modularity | 2/7 Case Studies in Design Case #3, Case #4 |
| 6 | 2/12 Functional Space Allocations | 2/14 Case Studies in Design Case #5, Case #6 |
| 7 | 2/19 Quiz 2 | 2/21 Case Studies in Design Case #7, Case #8 |
| 8 | 2/26 Applying Design to Layout | 2/28 “The Design Studio” Special Expert Panel |
| 9 | 3/5 Engineering Systems | 3/7 Project Team Assignment Tools, Goals, Expectations |
| 10 | 3/12 SPRING BREAK | 3/1 SPRING BREAK |
| 11 | 3/19 Quiz 3 | 3/21 Team Project Studio 1 |
| 12 | 3/26 Using “Smart Draw” | 3/28 Team Project Studio 2 Project Assignment 1 Due |
| 13 | 4/2 Design and Equipment Purchases | 4/4 Team Project Studio 3 Project Assignment 2 Due |
| 14 | 4/9 Quiz 4 | 4/11 Team Project Studio 4 |
| 15 | 4/16 Gold Group Presentations | 4/18 Black Group Presentations |
| 16 | 4/23 Closing & Wrap Up | |
| | 4/25 Final Project Due | |