



Form: Study Plan- Bachelors	Form Number	EXC-01-03-02A
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1.	School	Archaeology and Tourism
2.	Department	Hospitality Management
3.	Program title (Arabic)	إدارة الضيافة
4.	Program title (English)	Hospitality Management

5. Components of Curriculum:

The curriculum for the bachelor's degree in Hospitality Management consists of (132) credit hours distributed as follows

Number	Type of requirement	credit hours
First	Compulsory University Requirements	18
Second	Elective University Requirements	9
Third	Obligatory School Requirements	18
Fourth	Elective School Requirements	6
Fifth	Obligatory specialty Requirements	69
Sixth	Elective specialty Requirements	12
Total		132



6. Numbering System:

A- Department number

Number	Department
01	Archaeology
02	Management and Conservation of Cultural Resources
03	Tourism Management
04	Hospitality Management

B- Course number

Domain number	Domain title	Domain number	Domain title
0	Front Office Management	1	F&B Management
2	National and international Tourism	3	Hospitality Management
4	Specialized & General Skills	5	Supportive areas
6	Internship		

C- Course number consists of 7 digits

School		Department		Level	Serial number	
2	6	0	4	1	0	1



First: University Requirements (27 Credit Hours):

a- Compulsory Requirements: 18 Credit Hours

b- Electives: 9 Credit Hours

a- Compulsory Requirements: 18 Credit Hours

No.	Course No.	Course Title	Type of learning (face-to-face blended online)	Credit Hours	Prerequisites	Notes
1	2220100	Military Science	Online	3		
2	3400100	National Culture	online	3		
3	3420100	ETHICS AND SOCIAL RESPONSIBILITY	blended	3		
4	3420101	ENTREPRENEURSHIP, INNOVATION AND LEADERSHIP	blended	3		
5	3202003	ENGLISH LANGUAGE (LEVEL 3)	Unspecified	3	3202002	
6	3420103	COMMUNICATION SKILLS AND SOFT SKILLS- ENGLISH LANGUAGE	Unspecified	3	3202003 OR 3202103	

a- Electives: 9 Credit Hours:



(9) credit hours to be chosen from the first, second and third groups mentioned below. The student has to choose one course from each of the groups.

Electives: (First Group)						
No.	Course No.	Course Title	Type of learning (face-to-face blended online)	Credit Hours	Prerequisites	Notes
1	0310102	ENVIRONMENTAL CULTURE AND DEVELOPMENT	blended	3	---	
2	0400102	ISLAMIC CULTURE	blended	3	---	
3	0720100	HEALTH CULTURE	blended	3	---	
4	1000102	LEGAL CULTURE	Face-to-face	3	---	
5	1100100	PHYSICAL FITNESS CULTURE	blended	3	---	
6	3400111	TOURISM CULTURE	blended	3	---	
7	3400103	INTRODUCTION TO PHILOSOPHY AND CRITICAL THINKING	online	3	---	
Electives: (Second Group)						
No.	Course No.	Course Title	Type of learning (face-to-face blended online)	Credit Hours	Prerequisites	Notes



1	0400101	ISLAM AND CONTEMPORARY ISSUES	blended	3	---	
2	2300101	ARAB-ISLAMIC CIVILIZATION	blended	3	---	
3	2300102	JORDAN: HISTORY AND CIVILIZATION	blended	3	---	
4	3400107	GREAT BOOKS	blended	3	---	
5	3400108	JERUSALEM	blended	3	---	
6	1900101	SOCIAL MEDIA	blended	3	---	
7	2000100	APPRECIATION OF ARTS	blended	3	---	
8	2200103	FOREIGN LANGUAGE	blended	3	---	
9	3400106	SPECIAL SUBJECT	blended	3	---	
Electives: (Third Group)						
No.	Course No.	Course Title	Type of learning (face-to-face blended online)	Credit Hours	Prerequisites	Notes
1	1900104	SPECIAL TOPIC IN DIGITAL SKILLS	blended	3	0907101	

Second: General mandatory university requirements

All students admitted to the university must apply for a degree examination in Arabic and English and the computer is prepared or approved by the university to determine their level. Based on the results of the examinations, either the student will study one or more of the requirements of the preparatory program.



(0 - 15 Credit Hours) not included as credit hours					
No.	Course No.	Course Title	Credit Hours	Prerequisites	Notes
1	1902098	COMPUTER SKILLS PLACEMENT TEST	0		
2	3212098	ENGLISH PLACEMENT TEST	0		
3	3211098	ARABIC PLACEMENT TEST	0		
4	3201001	ARABIC LANGUAGE (LEVEL 1)	3		
5	3201002	ARABIC LANGUAGE (LEVEL 2)	3	3201001	
6	3202001	ENGLISH LANGUAGE (LEVEL 1)	3		
7	3202002	ENGLISH LANGUAGE (LEVEL 2)	3	3202001	
8	0309099	BASICS OF COMPUTING	3		

Second: School courses: distributed as follows:

- A. Obligatory school courses: (18) credit hours
- B. Elective school courses: (6) credit hours
- A. Obligatory school courses: (18) credit hours:



Course Number	Course Title	Type of learning (face-to-face blended online)	Contact Hours		Credit Hours	Pre-requisite
			Theoretical	Practical		
0309103	Digital Skills	Blended	3	-	3	-
2602110	Introduction to Museology	Online	3	-	3	-
2602102	Introduction to Cultural Resources Management	face-to-face	3	-	3	-
2603212	Introduction to Tourism Industry	face-to-face	3	-	3	-
2603103	Tourism in Jordan	Online	3	-	3	-
2604210	Introduction to Hospitality Management	face-to-face	3	-	3	-

B. Elective school courses: (6) credit hours:

Course Number	Course Title	Type of learning (face-to-face blended online)	Contact Hours		Credit Hours	Pre-requisite
			Theoretical	Practical		
2601102	Jordan in Classical Periods	face-to-face	3	-	3	-
2601105	Islamic Civilization and Heritage	face-to-face	3	-	3	-
2601104	Ancient Civilizations	face-to-face	3	-	3	-

Third: Specialty courses: (81) credit hours distributed as follows:

A. Obligatory specialty courses: (72 credit hours

B. Elective specialty courses: (09) credit hours

A. Obligatory specialty courses: (72) credit hours:



Course Number	Course Title	Type of learning (face-to-face blended online)	Contact Hours		Credit Hours	Pre-requisite
			Theoretical	Practical		
2604322	Hotel Marketing	face-to-face	3	-	3	2604210
2604115	Food and Beverage Management	face-to-face	3	-	3	2604210
2604131	English for Tourism and Hospitality (1)	face-to-face	3	-	3	-
2604132	English for Tourism and Hospitality (2)	face-to-face	3	-	3	2604131
2604201	Front Office Management	face-to-face	2	2	3	2604210
2604202	Housekeeping Management	face-to-face	2	2	3	2604210
2604211	Food Production and Preparation (1)	face-to-face	1	4	3	2604210
2604311	Food Production and Preparation (2)	face-to-face	1	4	3	2604211
2604331	Customer Service in Hospitality	face-to-face	3	-	3	-
2604212	Food and beverage service	face-to-face	2	2	3	-
2604316	Baking and Pastry Arts	face-to-face	1	4	3	2604211
2604321	Human Resource Management in Hospitality	face-to-face	3	-	3	2604210
2604323	Hotel Accounting	face-to-face	3	-	3	-
2604329	Leadership and Entrepreneurship in Hospitality	Blended	3	-	3	2604210
2603434	Research Methods in Hospitality and Tourism	face-to-face	3	-	3	-



2604436	Computer Applications in hotel	face-to-face	3	-	3	-
2604411	Hospitality Internship 1	face-to-face	-	18	9 *400 Hour*	2603346 For students who finished (108) Credit hour
2604412	Hospitality Internship 2	face-to-face	-	18	9 *600 Hour*	2604411
2603346	Job preparation and readiness in Tourism and Hospitality	face-to-face	3		3	For students who finished (84) Credit hour

* Students are permitted to register for the " Job preparation and readiness in Tourism and Hospitality " course concurrently with "Hospitality Internship 1" only.

* "Hospitality Internship 2" is a full-time immersive program; students are not permitted to take any additional courses alongside it.

B. Elective specialty courses: (09) credit hours:

Course Number	Course Title	Type of learning (face-to-face blended online)	Contact Hours		Credit Hours	Pre-requisite
			Theoretical	Practical		
2604241	Economics of Tourism and Hospitality	face-to-face	3	-	3	2603212 2604210
2604344	Applications of statistics in tourism and hospitality	face-to-face	3	-	3	2603212 2604210
2604243	Ethics in Hospitality and Tourism Industry	Blended	3	-	3	2603212



2603329	Financial Management for Tourism and Hospitality	face-to-face	3	-	3	2604210
2604313	Food Safety	face-to-face	3	-	3	2604210
2603336	Computer Applications in Tourism	face-to-face	3	-	3	-
2604425	Hotel Services Quality Management	face-to-face	3	-	3	2604210
2604324	Cost Management and Control	face-to-face	3	-	3	-
2604431	Hotel Business Etiquette and Protocol	face-to-face	2	2	3	2604210
2604221	Revenue Management	face-to-face	3	-	3	2604210
2604227	Hotel Management and Environment	face-to-face	3	-	3	-
2604203	Reservations Management	face-to-face	2	2	3	-
2604328	Supply Chain Management	face-to-face	3	-	3	-
2604326	Safety and Security in Hotel Industry	face-to-face	3	-	3	-
2604222	Event Management in Hospitality	face-to-face	2	2	3	-
2604416	Contemporary Trends in Hospitality Industry	face-to-face	3	-	3	-
2604219	Tourism and Hospitality Laws	face-to-face	3	-	3	2603212
2604314	Menu Planning	face-to-face	2	2	3	2604210

Fourth: Courses offered by other faculties and departments

	Course Title	Contact Hours		
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Course Number		Theoretical	Practical	Credit Hours	Pre-requisite
1942102	Computer Skills for Humanities	3	-	3	-
2601102	Jordan in Classical Periods	3	-	3	-
2601105	Islamic Civilization and Heritage	3	-	3	-
2601104	Ancient Civilizations	3	-	3	-
2602110	Introduction to Museology	3	-	3	-
2602102	Introduction to Cultural Resources Management	3	-	3	-
2603212	Introduction to Tourism Industry	3	-	3	-
2603103	Tourism in Jordan	3	-	3	-

Fifth: Advisory Study Plan

(2024-2025) Year

First Year					
(First) Semester			(Second) Semester		
Course Number	Course Title	Credit Hours	Course Number	Course Title	Credit Hours
2603103	Tourism in Jordan	3	1942102	Computer Skills for Humanities	3
2602102	Introduction to Cultural Resources Management	3	2604210	Introduction to Hospitality Management	3
2602110	Introduction to Museology	3	2603212	Introduction to Tourism Industry	3
2604131	English for Tourism and Hospitality (1)	3	2604132	English for Tourism and Hospitality (2)	3
-----	Compulsory University Requirement	3	-----	Compulsory University Requirement	3
-----	Elective University Requirement	3	-----	Elective University Requirement	3
Total		18	Total		18

Second Year					
(First) Semester			(Second) Semester		
Course Number	Course Title	Credit Hours	Course Number	Course Title	Credit Hours



2604202	Housekeeping Management	3	2604115	Food and Beverage Management	3
2604211	Food Production and Preparation (1)	3	2604322	Hotel Marketing	3
2604201	Front Office Management	3	2604311	Food Production and Preparation (2)	3
-----	Compulsory University Requirement	3	-----	Elective specialty Requirement	3
-----	Elective University Requirement	3	-----	Compulsory University Requirement	3
-----	Compulsory University Requirement	3	-----	Elective school Requirement	3
Total		18	Total		18

Third Year

(First) Semester			(Second) Semester		
Course Number	Course Title	Credit Hours	Course Number	Course Title	Credit Hours
2604212	Food and Beverage Service	3	2604321	Human Resource Management in Hospitality	3
2604316	Baking and Pastry Arts	3	2604436	Computer Applications in Hotel	3
2604323	Hotel Accounting	3			
2604331	Customer Service in Hospitality	3	-----	Elective school Requirement	3
-----	Compulsory University Requirement	3	2604329	Leadership and Entrepreneurship in Hospitality	
2603434	Research Methods in Hospitality and Tourism	3	-----	Elective specialty Requirement	
Total		18	Total		18

Fourth Year

(First) Semester			(Second) Semester		
Course Number	Course Title	Credit Hours	Course Number	Course Title	Credit Hours



2604344	Job preparation and readiness in Tourism and Hospitality	3	2604411	Hospitality Internship 2	
2604412	Hospitality Internship 1	9			
Total		12	Total		9

Course Description

Course Number	Course Title	Credit Hours
2601102	Jordan in Classical Periods	3
Prerequisite: ()		
<p>Course Description</p> <p>The course includes teaching an introduction on the classical period in Jordan: Hellenistic, Roman and Byzantine. In addition, the course includes the study of the history, architecture and artistic achievements during the classical period, focusing especially on the archaeological sites. The classical culture in Jordan will be illustrated and students will learn background about the classical periods.</p>		

Course Number	Course Title	Credit Hours
2601105	Islamic Civilization and Heritage	3
Prerequisite: ()		
<p>Course Description</p> <p>This course deals with tangible and intangible aspects of the Islamic civilization such as Islamic art, architecture, philosophy, medicine, astronomy etc. Furthermore, the course will focus on the Islamic artistic and architectural variations and their technology and production elements. Additionally, the class will shed light on the Islamic heritage influence on the contemporary cultures, civilizations and its continuous outcome on the current knowledge and science.</p>		



Course Number	Course Title	Credit Hours
2602102	Introduction to Cultural Resources Management	3
Prerequisite: ()		
Course Description The material includes a definition of the importance of heritage resources and their types, as well as the significance of preserving them. It also sheds light on the most important global organizations and local institutions concerned with heritage, along with the international conventions and agreements, as well as local laws and regulations that establish the fundamental principles for heritage preservation. Additionally, it covers the various values of heritage resources and how to provide information about them, develop them, and prepare them for both local and foreign visitors.		

Course Number	Course Title	Credit Hours
2602110	Introduction to Museology	3
Prerequisite: ()		
This course aims to introduce students to the importance of the museum as an educational, recreational, and pedagogical institution. The course includes a review of the history and development of museums and their objectives. It also covers the establishment of the most important and oldest museums in the world and Jordanian museums. Additionally, the course addresses museum management (human resources) and the role of each individual within the institution. The course also discusses methods of artifact registration in museums, ways of displaying artifacts, exhibit design, cabinets, lighting methods, and techniques for storing artifacts. It further covers the study of the appropriate museum environment for preserving artifacts from damage. The course includes a practical training component within the college museum on how to register artifacts, preserve them, manage archaeological collections, and methods of display and storage.		

Course Number	Course Title	Credit Hours
2601104	Ancient Civilizations	3
Prerequisite: ()		
Course Description This class concentrates on the concepts and Identification of civilization and culture. It will focus on the ancient world civilization in general and the ancient Near Eastern civilization in particular, such as Egyptian,		



Mesopotamian, Geographic Syrian/ Bilad al-sham civilizations and its surrounding. The study of these civilizations will include their historical, archaeological, social, political, and economic perspectives.

Course Number	Course Description	Credit Hours
2603212	Introduction to Tourism Industry	3
Prerequisite: ()		
Course Description		
The purpose of the course is to introduce students to basic concepts of tourism, and to develop the skills of students who are interested in specializing in that field.		

Course Number	Course Description	Credit Hours
2604316	Baking and Pastry Arts	3
Prerequisite: ()		
Course Description		
This course aims to equip students with fundamental and advanced knowledge and skills in the pastry, confectionery, and bakery industry, adhering to international quality and food safety standards. The course focuses on exploring various types of pastries and desserts across different cultures, covering their preparation techniques and presentation styles. Additionally, it emphasizes understanding ingredients and their nutritional properties, while applying best practices in preservation, storage, and packaging to ensure product safety and quality.		

Course Number	Course Description	Credit Hours
2603103	Tourism in Jordan	3
Prerequisite: ()		
Course Description		
This course aims to introduce the status of the tourism industry in Jordan. Thus, it sheds the light on the major elements of the tourism supply, tourism types and the strength points of the tourism products in Jordan. Furthermore, this course includes the nature of tourism demand and different approaches for its development in Jordan.		



Course Number	Course Description	Credit Hours
2604210	Introduction to Hospitality Management	3
Prerequisite: ()		
Course Description <p>This course aims to introduce students to the fundamentals of the hospitality industry and its management principles. This course covers the essential aspects needed to understand how to operate and manage various establishments within this sector, such as hotels, restaurants, resorts, and travel services.</p>		

Course Number	Course Description	Credit Hours
2603241	Economics of Tourism and Hospitality	3
Prerequisite: (2603212, 2604210)		
Course Description <p>The course will introduce students to the concept of economics of tourism and hotels through applying economics theories to tourism and hospitality. The course content will include but not limited to identify the indicators of tourism demand and supply, production, costs in tourism and hotel establishments. Additionally, the course will focus into various topics, including the impact of tourism/hotel revenues on the GDP and balance of tourism, examining macroeconomic indicators, direct and indirect effects of tourism on natural and human environment in both its positive and negative effects. The problems facing the tourism sector, as well as proposing appropriate solutions. Furthermore, it will address the challenges encountered by the tourism sector and propose suitable solutions.</p>		

Course Number	Course Title	Credit Hours
2603344	Applications of statistics in tourism and Hospitality	3
Prerequisite: (2603212, 2604210)		
Course Description <p>The course examines an introduction to the science of statistics and its importance to tourism and hotel establishments, and data collection tools and methods of using them in tourism and hotel statistical data. As well as introducing the method of collecting, translating and analysing statistical data, and methods of dealing with questionnaires and research samples. The course also addresses</p>		



how to use statistical methods to predict tourism volumes and sales volumes for tourism services, and thus effectively plan the development of tourist destinations in line with tourism demand trends.

Course Number	Course Title	Credit Hours
2604115	Food and Beverage Management	3
Prerequisite: (2604210)		
Course Description		
<p>This course aims at providing the students with the ability to conceptually transform the human, material, facility and managerial inputs into the outputs of meals, customer satisfaction and financial accountability in an efficient, effective and sustainable way.</p>		

Course Number	Course Title	Credit Hours
2604131	English for Tourism and Hospitality (1)	3
Prerequisite: ()		
Course Description		
<p>The course aims to provide students with the essential language and professional skills needed to enable students to work successfully in the hotel and tourism industry. The course presents the most prominent terminology and phrases commonly used in the hotel and tourism industry that help students improve their initial skills in the English language and develop their understanding in the context of tourism and hospitality. The course content will include Inquiries and reservations, Reception, Hotel services, Food service, Local tours and Checking in and out.</p>		

Course Number	Course Title	Credit Hours
2604132	English for Tourism and Hospitality (2)	3
Prerequisite: (2604131)		
Course Description		
<p>The course aims to provide students with the advanced language and professional skills needed to enable students to work successfully in the hotel and tourism industry. In addition to enabling them to communicate effectively with tourists by applying and practicing writing, listening and speaking</p>		



skills in English in a range of business and tourism-related situations. Typical Course Content will include but not limited to subject such as Customers' Complaints, Tour operation – Contacts, Tour operation – planning, Negotiating, Conferences and Revision

Course Number	Course Title	Credit Hours
2604201	Front Office Management	3
Prerequisite: (2604210)		
Course Description This course introduces students to the hotel front offices, which considered the link between guests and hotel management. They serve as offices to receive guest requests and complaints. It also provides information about the hotel and its surrounding service centres and others. In Addition to Introducing student to how to deal with guests in a pleasant manner and good well		

Course Number	Course Title	Credit Hours
2604202	Housekeeping Management	3
Prerequisite: (2604210)		
Course Description This course introduces the basics of management of housekeeping duties and different activities in housekeeping department within a hospitality establishment, supervision of staff working in housekeeping department, scheduling process, usage of different cleaning agents, safety within the work environment, housekeeping technology. Also the course focuses on various processes and procedures that the housekeeping department executes to provide effective service for hotel guests, and clarify the inter-relationships between the housekeeping department and other departments in a hotel.		

Course Number	Course Title	Credit Hours
2604211	Food Production and Preparation (1)	3
Prerequisite: (2604210)		
Course Description The course focuses on providing the student with the basic principles, knowledge, and practical skills necessary for nutrition and food preparation fundamentals form the foundation of culinary		



arts. The course also shed lights on teach students the proper procedures for safety and sanitation when working with foods and equipment.

Course Number	Course Title	Credit Hours
2604311	Food Production and Preparation (2)	3
Prerequisite: (2604211)		
Course Description The course focuses on providing the student with the advanced practical skills in food production and preparation. It trains the students in basic culinary skills. Thus, Students will learn to prepare and plan menus, write recipes that include established food safety standards, schedule labour and production, and execute meals for customers.		

Course Number	Course Title	Credit Hours
2604313	Food Safety	3
Prerequisite: (2604210)		
Course Description This course will introduce students to the basic principles and practice of food safety. It will include information about how food can source of illness such as food borne pathogens, food borne chemical and physical hazards, food borne biological toxins and allergens and the management activities required to ensure food safety. This will include food safety management practices such as Hazard Analysis Critical Control Points (HACCP), risk assessment, sanitation, pathogen and allergen controls in foods.		

Course Number	Course Title	Credit Hours
2604314	Menu Planning	3
Prerequisite: (2604210)		
Course Description The course aims at studying the factors that involve in planning effective menus for a variety of food service operations. The course also includes teaching the basic menu planning principles, layout and		



design, factors that affect menu items selection, menu pricing, menu sales performance and mix analysis, and menu planning resources.

Course Number 2604321	Course Title Human Resource Management in Hospitality	Credit Hours 3
Prerequisite: (2604210)		
Course Description The aim of this course is to explore the importance of human resources management in hospitality. The course sheds light on type of jobs in hotels and tourist Amenities, job description and job specification, human resources planning, recruitment, training, development, performance management, and employee relations. The course will train students on methods of monitoring and evaluate employee performance and strategies to achieve customer's satisfaction.		

Course Number 2604323	Course Title Hotel Accounting	Credit Hours 3
Prerequisite: ()		
Course Description This course will help students to gain knowledge and acquire skills of accounting and bookkeeping as applied to the hotel and hospitality industry. Emphasis is placed on how to administer accounting procedures to minimize cost, maximize revenue, and maintain a full range of customer services. area of study will include: accounting principles and procedures, reporting, cash flow, financial statements, and balance sheet		

Course Number 2604329	Course Title Leadership and Entrepreneurship in Hospitality	Credit Hours 3
Prerequisite: (2604210)		
Course Description In this course, students will explore the role and contribution of leadership and entrepreneurship in the hospitality and tourism industries. They will develop a critical understanding of the theories and concepts of entrepreneurs, leadership and leaders. Students will have the opportunity to identify		



similarities, differences and relationships in these theories and concepts and apply them to the hospitality and tourism industries. They also take feasibility-testing activities to develop entrepreneurial competences.

Course Number	Course Title	Credit Hours
2603434	Research Methods in Hospitality and Tourism	3
Prerequisite: ()		
Course Description The course aims at introducing the students with the principles and terminologies of research, ethical principles, challenges, and elements of the research process, including quantitative and qualitative approaches. The course also will provide the students the opportunity to apply appropriate research methods in addressing a specific tourism or hospitality related issues, including the analysis of qualitative and quantitative data, and present the results.		

Course Number	Course Title	Credit Hours
2604436	Computer Applications in hotel	3
Prerequisite: (2604344)		
Course Description This course provides students with hands-on experience, and simulation on some computer applications important for tourism. This course will focus on teaching Amadeus, Galileo and Sabre		

Course Number	Course Title	Credit Hours
2603336	Computer Applications in Tourism	3
Prerequisite: ()		
Course Description This course provides students with hands-on experience, and simulation on some computer applications important for tourism. This course will focus on teaching Amadeus, Galileo and Sabre		



Course Number	Course Title	Credit Hours
2603411	Hospitality Internship 1	9
Prerequisite: 2604344		
Course Description This course aims to provide students with essential practical experience within a hospitality environment through active participation in daily operations (continuous daily work). The training is conducted under the direct supervision of industry professionals and a faculty supervisor from the Hospitality Management Department. Students will become familiar with operational processes across key departments, including Front Office, Housekeeping, Food & Beverage, and Purchasing. Furthermore, the course allows students to apply theoretical knowledge and skills in real-world scenarios, fostering a deep understanding of professional work culture, workplace discipline, and the industry's quality and service standards.		

Course Number	Course Title	Credit Hours
2603412	Hospitality Internship 2	9
Prerequisite: 2603411		
Course Description This course focuses on developing the students professional and administrative competencies within a specialized hospitality domain, such as Rooms Management, Food & Beverage, Sales & Marketing, or Human Resources. Students engage in continuous daily operations, undertaking complex tasks and assuming higher-level responsibilities under professional supervision. The training emphasizes the application of leadership, team management, problem-solving, and service quality improvement skills. Furthermore, students are encouraged to participate in internal development projects and submit proposals for performance enhancement.		

Course Number	Course Title	Credit Hours
2604344	Job preparation and readiness in Tourism and Hospitality	3
Prerequisite: (For students who finished (84) Credit hour)		
Course Description This course provides students with the necessary skills to enter the job market. Develop an effective resume and write a cover letter. The course also covers methods and skills for professional preparation for job interviews and effective communication skills. Additionally, the course focuses		



on the importance of professional appearance and principles of selecting and coordinating work attire for different occasions. Furthermore, this course aims to enhance students' skills related to job searching methods, online job searching, and social media networking to discover available job opportunities in the tourism and hospitality sectors, with practical exercises and specialized feedback provided to enhance students' readiness to secure distinct job opportunities.

Course Number	Course Title	Credit Hours
2603243	Ethics in Hospitality and Tourism Industry	3
Prerequisite: (2603212)		
Course Description		
This course is designed to explore professional ethics in the tourism industry. The scopes of the course will emphasize the typical ethical considerations for professionals in the field. The course will also review possible solution to ethical dilemmas in hospitality		

Course Number	Course Title	Credit Hours
2603329	Financial Management for Tourism and Hospitality	3
Prerequisite: (2604210)		
Course Description		
This course will analyze managerial accounting and financial management as they are practiced in the tourism and hospitality industry, along with management strategies for financing ventures and expansion. Topics will include hospitality accounting systems and internal control, financial statement analysis and interpretation, operational analysis, cost behavior, budgeting and forecasting, pricing and feasibility analysis.		

Course Number	Course Title	Credit Hours
2604322	Hotel Marketing	3
Prerequisite: (2604210)		
Course Description		
This course includes an introduction to the general theory of marketing and its applications in the various sectors of the Hotel industries: marketing research and planning in accommodation sector, the hotel and food and beverage market, hotel product policies, pricing for hotel products, marketing communication and distribution for hotel. The course also includes analysis and application of		



marketing foundations through integration of marketing variables with real-world situations and in-depth analysis of strategic marketing issues.

Course Number	Course Title	Credit Hours
2604425	Hotel Services Quality Management	3
Prerequisite: (2604210)		
Course Description This course examines the question of what is service quality and how it contributes to the “service value proposition” and enterprise performance. It also Introduces techniques and skills necessary for successful customer service delivery in any visitor-related business. Focuses on customer contact skills for all areas of service such as hospitality, foodservice, retail and others. The course sheds some light on the main quality certificates in Hotel industry.		

Course Number	Course Title	Credit Hours
2604331	Customer Service in Hospitality	3
Prerequisite: ()		
Course Description This course will give students the skills and knowledge to deliver excellent customer service in tourism and hotels that will give the organization they work for a great reputation. In an increasingly competitive business environment, students need to learn how to satisfy and retain customers and win new ones. Through this interactive course, will familiarize students with good and bad service, understand why service has such an impact on customers’ experience, and learn vital communication and listening skills that will secure customers satisfaction.		

Course Number	Course Title	Credit Hours
2604324	Cost Management and Control	3
Prerequisite: ()		
Course Description This course is a study of methods used to measure and evaluate costs relating to production and services delivery and performance in the production and delivery processes. Cost controls, efficiency measures, the determinants of cost variation budgeting, capacity and process analysis and quantitative decision-making are central to this course.		



Course Number	Course Title	Credit Hours
2604431	Hotel Business Etiquette and Protocol	3
Prerequisite: (2604210)		
Course Description		
<p>This course will allow the students to learn the importance of etiquette in business and social settings, and the common courtesies in professional life, personal life, formalities, entertaining and entertainments, international, celebration and ceremonies and other situations</p>		

Course Number	Course Title	Credit Hours
2604221	Revenue Management	3
Prerequisite: (2604210)		
Course Description		
<p>This course introduces both the theory and the practice of income and revenue management and pricing techniques in hotels. Income and revenue management in hotels is an applied discipline; it is value received from the hotels achievements of selling goods and services to customers. The plan of this course is to cover both these practice and theory elements. This course will help students to understand the construct and manage income and revenue of the business, including valuation models, risk management techniques and performance measurement, yield curves and determine market expectations for future investment</p>		

Course Number	Course Title	Credit Hours
2604227	Hotel Management and Environment	3
Prerequisite: ()		
Course Description		
<p>The course discusses and emphasizes the importance of sustainability and resource conservation in the operations of hospitality facilities globally. The course also prepares students for effective and efficient management of the physical plant demands; especially in the areas of energy, water and waste as related to their impact on the environment and facilities management. Students learn the elements of sustainable building management through studying the structure and components of which eco-lodges are composed.</p>		



Course Number 2604203	Course Title Reservations Management	Credit Hours 3
Prerequisite: ()		
Course Description This course aims to provide students with the knowledge and skills necessary for hotel reservation management. It familiarizes them with different types and sources of hotel reservations, the procedures required to make reservations, dealing with computerized reservation systems, as well as procedures for handling cancellations or overbooking.		

Course Number 2604328	Course Title Supply Chain Management	Credit Hours 3
Prerequisite: ()		
Course Description The course will explore the major elements of the supply chain with emphasis on management of supply chain processes and performance in hotel industry. The students will learn about the important of supply chain metrics, how to making supply chain decisions in order to achieve effective and efficient supply chain management in hotels. The course will explore topics such as global supply chain design, logistics, in hotels. The student will expose to learn about supply chain strategy as well as practical tools and methods for its implementation.		

Course Number 2604326	Course Title Safety and Security in Hotel Industry	Credit Hours 3
Prerequisite: ()		
Course Description This course will help student to gain knowledge about the sources of risk in hotels and how to deal with it, and the need to keep vigilant at all times. Students will introducee to the new technological applications in the safety and security methods in hotels. Students will learn also about the importance of safety and secure environment in rooms, halls, lefts, exits, and emergency management.		



Course Number 2604222	Course Title Event Management in Hospitality	Credit Hours 3
Prerequisite: ()		
Course Description This course explores the principles of managing the various events including festivals, conventions, and expos and other activities that have great cultural, social, political and commercial importance. It emphasizes organizations, site preparation, communications, personnel and security as well as evaluation.		

Course Number 2604416	Course Title Contemporary Trends in Hospitality Management	Credit Hours 3
Prerequisite: ()		
Course Description This course focuses on introducing the students to the current international trends in the food and beverage and restaurant industry. The continuous and dynamic food and beverage industry requires operators to have a contemporary understanding of the developments in the field, on both a global and local level. Effective managers of food and beverage and restaurant operations need to understand these current developments to make optimal business decisions and run successful operations.		

Course Number 2604212	Course Title Food and beverage service	Credit Hours 3
Prerequisite: ()		
Course Description This course introduces operations pertaining to food and beverage (F&B) management within a hotel. It provides the necessary knowledge and practical skills for types of food and beverage services, different services styles, factors influencing styles of services, and F&B services techniques.		



Course Number	Course Title	Credit Hours
2603219	Tourism and Hospitality Laws	3
Prerequisite: (2603212)		
Course Description		
<p>This course aims to develop the students' capacity to deal with hotel and tourism regulations and legislation locally and globally. It identifies the legislation governing tourism and hospitality sectors, deals with the ethical practices in the front office, sales and marketing, food and beverage, and all other constituent parts of hospitality and tourism organization. It highlights the responsibilities of hotel owners, their rights, and the legal aspects of contract breaches</p>		