

Programme Modules

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| Module Title | Busine | ss Fundament | tals (HOS04019RU) | | |
|--|---|---|---|---|--|
| Credit value | | 3 | Duration (hours) | 45 | |
| Aim | exploring to types are pusiness or how a business or various fur the busine impact the the opport | he definition of a be cossible for business wnership and evalu ness can be structu actions of an organis ss life-cycle, review success and strate unity to relate thes | rners to the fundamentals of busing usiness, the three main business sees in the UAE. Learners will then sees in the UAE. Learners will then sees in the prosecution and consoft each. The red, what business goals and objects ation work together to achieve the external business environments argic aims of a business. This module ekey topics to the real world by reglocal and global companies. | ectors and what license tudy the various forms of y will begin to understand ctives are and how the ese. Learners will analyse nd investigate how they will provide learners with | |
| Module Learn | ing Outcom | es | | | |
| At the end of this module, learners will be able to: | | | | | |
| 1. Describe what businesses do and how their core departments function | | | | | |
| 2. Evaluate business ownership and organisational structures | | | | | |
| 3. Examine business aims and objectives | | | | | |
| 4. Exar | 4. Examine the environment in which businesses operate | | | | |

| Module Title | Cultural Awareness and Workplace | | | | | | |
|--------------|---|--|--|--|--|--|--|
| | Commu | Communication (HOS04010RU) | | | | | |
| Credit value | | 4 | Duration (hours) | 60 | | | |
| Aim | communica study vario There will I process, ar from a rang guidelines them to co present var | ate effectively within Dubus types of communication a particular focus on a learners will gain the ge of different social and for learners to effective mmunicate successfully rious types of written co | e learners with the basic knowled that's multi-cultural work environtion methods, including verbal, rethe implications of culture in the knowledge and skills to interact dicultural backgrounds. The modly research, read and reference to Learners will be equipped with memunication such as emails, reate successfully in the workplace. | nment. Learners will non-verbal and written. e communication effectively with people dule will also define information enabling the skills to create and ports and presentations | | | |
| Module Learn | ing Outcome | 25 | | | | | |

Module Learning Outcomes



At the end of this module, learners will be able to:

1. Describe forms of communication such as verbal and non-verbal

2. Apply considerations of culture and diversity while communicating with people from multicultural backgrounds

3. Demonstrate effective methods of researching, reading and referencing information

4. Use types of professional communication

| Module Title | Financial | Accounting and | d Control (HOS04013I | RU) | | |
|--|---|----------------|----------------------|-----|--|--|
| Credit value | 4 | 1 | Duration (hours) | 60 | | |
| Aim | This module will introduce and develop basic analytical skills that employees and managers require in terms of facilitating effective financial planning, control and decision making in a service industry context. Learners will acquire the skills and knowledge required to interpret financial information used by organisations to monitor business | | | | | |
| Module Learning Outcomes At the end of this module, learners will be able to: | | | | | | |
| Examine financial accounting systems in current use | | | | | | |
| 2. Apply financial accounting techniques effectively | | | | | | |
| 3. Apply tools for effective financial planning and control | | | | | | |
| 4. Calc | 4. Calculate financial ratios accurately | | | | | |

| Module Title | Food and Beverage Service (HOS04014RU) |
|--------------|--|
|--------------|--|



| Credit value | | 6 | Duration (hours) | 90 | |
|---|--|---|------------------|----|--|
| This module is designed to give learners an understanding of the fundamental skills and knowledge required to provide quality food and beverage service in a range of settings. The learners will begin by exploring the food and beverage establishments in Dubai, UAE and the types of services they supply, alongside the specific job roles required for these services. They will acquire both operational knowledge and skills, which includes preparing the restaurant for service, taking reservations, welcoming and serving guests. They will also be held accountable for processing accounts and closing operations. The learners will explore F&B activities and procedures required for a variety of in-house functions such as weddings, buffets, cocktail parties and room service. | | | | | |
| Module Learning Outcomes | | | | | |
| At the end of this module, learners will be able to: | | | | | |
| 1. Ex | Examine food and beverage establishments in Dubai | | | | |
| 2. Deliver professional food and beverage service | | | | | |
| 3. Process and balance guest accounts and take payments through cash and non-cash transactions using a Point of Sale (POS) system | | | | | |
| | 4. Describe food and beverage activities, procedures and required equipment for both in-house functions and in-room dining | | | | |

| Module Title | Front Offic | e Operations | (HOS04015RU) | | | |
|--|---|--------------|------------------|--|----|--|
| Credit value | 6 | | Duration (hours) | | 90 | |
| Aim | The Front Office in a hotel plays an important role in the overall customer journey and experience. The aim of this module is to introduce students to the multi-departmental operations of the front office and the wide range of front office roles, procedures and activities that are common in a commercial accommodation establishment. Students will gain knowledge and understanding of concierge and porter services and explore the front office activities and procedures involved in the guest cycle from guest check-in throughout to guest check-out. In addition, students will learn how to effectively use the Property Management System (Opera). Students will be introduced to the various functions (creating guest profiles, creating reservations, check-in/check-out, cashiering functions) in accordance with industry requirements and standards. | | | | | |
| Module Learn | ing Outcomes | | | | | |
| At the end of this module, learners will be able to: | | | | | | |
| | Describe the fundamentals of the lodging industry and the different elements of the rooms division department | | | | | |



| 2. Perform successful reservation, arrival, occupancy, departure and checkout processes |
|---|
| 3. Process guests using the Opera Property Management System |
| 4. Perform guest check-in or check-out procedures appropriately |

| Module Title | Hazard | Identificat | ion and | d Risk Assessm | nent (HC | DS04016RU) |
|---|----------------|-----------------|------------|----------------------|-------------|--------------------|
| Credit value | | 3 | | Duration (hours) | | 45 |
| This module is designed to focus on the processes necessary to control safety and risks in the workplace. The risk management approach is central to compliance with Occupational Safety & Health (OSH) legislation, which imposes obligations on businesses to manage the safety of their workers and anyone else in the workplace. In this unit, learners will start with basics by differentiating between a 'hazard' and a 'risk' and learning how to identify and categorise common workplace hazards. They will learn how risk is measured and also learn to perform a common risk assessment with the help of a risk matrix. The module will take the learners through various ways to control risk and understand the many factors that influence the choice of risk control. Learners will also be exploring the importance of evaluating and recording workplace incidents and illnesses. This will then be followed by a deep dive into the importance of safe food production in service establishments. Overall this unit will equip learners with essential knowledge and skills required to ensure safety in a service industry workplace. | | | | | | |
| Module Learn At the end of t | | | able to: | | | |
| 1. Exa | mine commo | n workplace h | azards and | d associated risks | | |
| 2. Perform a risk assessment using a risk matrix | | | | | | |
| 3. Recall ways to eliminate or control risks through a risk register | | | | | | |
| 4. Exp | ain legislatio | n regarding saf | e food pra | actices in Dubai imp | acting busi | nesses and workers |

| Module Title | House | keeping (HOS030 | 06RU) | | |
|--------------|--|-----------------|------------------|----|--|
| Credit value | | 3 | Duration (hours) | 45 | |
| Aim | This module introduces learners to the function and importance of the housekeeping operation within an accommodation establishment. It aims to provide learners with the | | | | |



knowledge and skills required to perform a range of general housekeeping services. This includes cleaning and preparing rooms (including bedrooms and bathrooms), making the perfect bed, using correct cleaning techniques and supplies and replenishing guest room supplies and amenities. Learners will understand how to follow correct hygiene cleaning practices and security procedures in accordance with industry standards.

Module Learning Outcomes

At the end of this module, learners will be able to:

- 1. Explain the function and responsibilities of the housekeeping department and the job roles that lie within it
- 2. Describe housekeeping operations and associated equipment
- 3. Demonstrate housekeeping procedures and activities comply with Occupational Health and Safety (OSH) requirements
- 4. Apply procedures for accessing guest rooms and preparing it for an arrival guest

| Module Title | ICT Esse | entials (HOS0401 | 7RU) | | | |
|---|--|------------------|------------------|----|--|--|
| Credit value | | 6 | Duration (hours) | 90 | | |
| Aim | This module provides learners with a basic understanding and hands on application of ICT concepts and standard computer applications that are commonly used to support administrative functions in a work environment. Learners will gain proficiency in the basic | | | | | |
| | Module Learning Outcomes At the end of this module, learners will be able to: | | | | | |
| 1. Use devices to create and manage files across networks using safe data practices | | | | | | |
| 2. Use essential online skills | | | | | | |
| 3. Use Microsoft Word to carry out basic word processing tasks | | | | | | |
| 4. Use | 4. Use Microsoft Excel to create basic spreadsheets | | | | | |
| | | | | | | |



| Module Title | Internship (HOS | 04021RU) | |
|--------------|---|---|--|
| Credit value | 8 | Duration (hours) | 240 |
| Aim | business or government study. The internship pan opportunity to apply certificate programme. beginning of the month assess progress. They will be assessed against their activities and to collected. | involves a six-week professional work to department in an industry that is reposed learners with exposure to a pay the knowledge and skills they have go a they will set relevant objectives for the with their workplace supervisor and will be involved in a number of activition activities are swill take part in observations, reaclearer insight into the day-to-day for the programme to the satisfaction of the criteria. They will also be expected on the satisfaction of their internship within the hospitality | levant to the learner's area of rofessional environment and gained throughout the cheir internship at the have weekly meetings to es and projects depending of meetings, clerical work and functioning of the business. Of their host organisation and cted to keep a weekly diary of the placement. |
| | ing Outcomes this module, learners will | be able to: | |
| 1. Dis | play professional attitude | e and presentation for a hospitality wo | orkplace environment |
| 2. Prac | ctice professional commu | inication and teamwork in a hospitalit | ty workplace environment |
| 3. Refl | ect on the internship exp | perience using a recognised reflective | cycle |
| 4. Crea | ate action plans to suppo | rt personal and professional growth | |

| Module Title | Introdu | uction to th | ne Hos | pitality Industry (HC |)SO | 4022RU) |
|--------------------------|---|--------------|--------|-----------------------|-----|---------|
| Credit value | | 4 | | Duration (hours) | | 60 |
| Aim | The purpose of this module is to provide learners with an introduction to the Hospitality industry, both globally and within Dubai. Learners will be introduced to the various types of hospitality establishments, including their function, structure and services offered. The importance of the industry to local and global economies will be explored, alongside key trends that are shaping the industry both locally and internationally. Learners will learn about key job roles and skill requirements within hospitality organisations, whilst considering regional recruitment challenges and possible solutions. The hospitality industry often supports and enhances other offerings for tourism, events and retail; these relationships will also be introduced. | | | | | |
| Module Learning Outcomes | | | | | | |



At the end of this module, learners will be able to:

- 1. Describe the local and global hospitality industry in terms of structure, scope and economic impact
- 2. Compare common accommodation and F&B establishment types, including their ratings and the facilities and services that they offer
- 3. Explore the key roles within the hospitality industry and associated skills
- 4. Explain current trends in hospitality that are shaping the industry in Dubai and internationally

| Module Title | Introdu | uction to th | ne Tou | rism Industry (S | Short) (| TSM03006RU) |
|--|---|--------------|--------|------------------|----------|-------------|
| Credit value | | 3 | | Duration (hours) | | 45 |
| Aim | This module introduces learners to the tourism industry, starting with the history of tourism, the purpose of travel and the importance of contemporary tourism to global economies. Learners will study the various sectors and offerings within the industry, examining the interactions between the different elements such as accommodation, transport, events, attractions and the variety of tourism services. This will support learners in developing an appreciation of the travel and tourism experience. Learners will then explore how to search for and use current and emerging information on the tourism industry to meet the needs of customers. This will lead into an overview of trends in the tourism industry, factors that impact trends and therefore disrupt the movements of inbound, outbound and domestic visitors. A common thread through the module will be the tourism industry in Dubai, its growth in recent years and importance to the local economy. | | | | | |
| Module Learning Outcomes | | | | | | |
| At the end of this module, learners will be able to: | | | | | | |
| 1. Explore key tourism concepts including sectors, customer segments and economic impacts | | | | | | |
| 2. Explain the offerings of tourism businesses and how they remain compliant | | | | | | |
| 3. Review current trends in tourism that are shaping the industry in Dubai and internationally | | | | | | |

| Module Title | Marketing (HOS04023RU) |
|--------------|------------------------|
|--------------|------------------------|



| Credit value | | 4 | Duration (hours) | 60 | | |
|---|--|----|------------------|----|--|--|
| Aim | This module introduces learners to the fundamental concepts within marketing and teaches them to craft a high-level marketing plan by using the STP approach (segmentation, targeting, and positioning) and to design the marketing mix (product, price, place, and promotion). This module aims to help learners build a strong foundation of what marketing is and obtain a structured approach to planning marketing activities, while maintaining a high standard of ethics. | | | | | |
| Module Learn | ing Outcom | es | | | | |
| At the end of this module, learners will be able to: 1. Recognise fundamental marketing concepts and related vocabulary | | | | | | |
| 2. Analyse the macro environment of a company using tools such as SWOT analysis, the PESTLE framework and competitor profiles | | | | | | |
| 3. Describe how to identify and target a specific audience for marketing | | | | | | |
| 4. Design a high-level marketing plan that incorporates the four key elements of a marketing mix using the STP approach | | | | | | |

| | гтерап | ilig ioi a c | Career in Hospitality (HC | · · · · · · · · · · · · · · · · · · · | |
|-------------------------------|---|--------------|---------------------------|---------------------------------------|--|
| Credit value | | 3 | Duration (hours) | 45 | |
| Aim | The purpose of this module is to equip learners with the fundamental skills required to access and excel at jobs in the Hospitality industry. Learners will understand the importance of personal branding and professionalism required in making a positive first impression to a prospective employer. They will identify and learn the key soft skills that are required to make them successful at workplace today. This module will also give them an opportunity to understand how learners can take responsibility for their own development in their career. Learners will also be given an in-depth understanding of how to apply to various jobs in the Hospitality industry: from finding potential job opportunities, to setting career goals and learning the practical skills required to excel during the job application process. This includes effective CV creation, writing a cover letter and key interview skills. | | | | |
| Module Learn At the end of t | | | pe able to: | | |



| 2. Write a CV and cover letter for a job in the Hospitality industry | |
|--|--------------------|
| 3. Apply key interview skills required for a job at an entry level position within the | hospitality sector |
| 4. Describe the personal skills and attitudes required to be successful in a workpla | ce environment |

| Module Title | Service | Skills Fun | damen | tals (HOS0402 | 24RU) | | |
|---|--|------------|-------|------------------|-------|----|--|
| Credit value | | 5 | | Duration (hours) | | 75 | |
| Aim | The purpose of this module is to provide learners with the knowledge and skills required to be able to understand the principles of service excellence. Learners are taught to recognise the difference between customer service and customer experience. They will develop skills to enable them to proactively sell products and services to customers of the Hospitality industry. Learners will also be able to engage with customers in a way that builds rapport and trust, identifies customer needs, desires and in turn recommend appropriate products and services to meet their needs. Learners will also be equipped to utilise common selling techniques to close the sale and deliver positive memorable experiences to customers. | | | | | | |
| Module Learn | ing Outcome | es | | | | | |
| At the end of this module, learners will be able to: 1. Examine service excellence and the importance of product and service knowledge for the service | | | | | | | |
| industi | ry | | | | | | |
| 2. Create a memorable customer experience through listening to customer needs while building rapport and trust | | | | | | | |
| 3. Apply the steps used in the selling process while exploring ways to maximise sales, handling refunds and exchanges for the customer | | | | | | | |
| 4. Resolve customer complaints while applying the concept of service recovery to generate customer loyalty | | | | | | | |

| Module Title | Sustainability (H | OS03008RU) | | | |
|--------------|--|------------------|----|--|--|
| Credit value | 3 | Duration (hours) | 45 | | |
| Aim | This module will introduce learners to the concept of sustainability and make them aware of the current global issues and environmental concerns in tourism and its related industries. Learners will gain the knowledge and skills to analyse the impact of the three pillars of sustainability on businesses operating in tourism and tourism related sectors. Learners will be exposed to major global and local initiatives taking place in sustainability and examine how that contributes to the industry. They will understand the importance of | | | | |



continuous monitoring of sustainability initiatives and also identify various methods used to measure the effectiveness of initiatives over time. The knowledge and skills acquired in this unit will enable learners to develop creative solutions to enable businesses to reach their sustainability targets.

Module Learning Outcomes

At the end of this module, learners will be able to:

- 1. Explain the three dimensions of sustainability, including their impacts and stakeholders
- 2. Review major global issues in sustainability and their implications on tourism and tourism related sectors
- 3. Describe existing and future global initiatives and techniques used to support sustainability
- 4. Identify methods to analyse and monitor the impact of sustainability initiatives