

## MODULE DESCRIPTOR

### Module Title

Hospitality Contract Management

Reference	CB4275	Version	2
Created	February 2024	SCQF Level	SCQF 10
Approved	June 2013	SCQF Points	15
Amended	April 2024	ECTS Points	7.5

### Aims of Module

To provide the student with the ability to evaluate factors which impact upon the nature and scope of national and international trends in hospitality contract management.

### Learning Outcomes for Module

On completion of this module, students are expected to be able to:

1	Critically appraise the industry development from contract catering through competitive tendering to Facilities Management in the provision of hospitality services.
2	Synthesise the issues of managing aspects of hospitality provision and contracted-out services from the client and provider perspectives.
3	Identify and evaluate the issues/trends relating to the management of hospitality provision nationally and internationally

### Indicative Module Content

This module extends prior learning in all management areas by focusing on issues and problems within the national and international marketplace. Decision making in relation to the hospitality contract management arena will be appraised. Students will critically evaluate options in hospitality provision. Students will engage with UNESCO's Education for Sustainable Development Anticipatory, Strategic, Critical thinking and Normative competencies as they consider future industry developments; investigate best practice operations and strategies and consider their wider application; address the challenge of achieving sustainability goals in a context of competing and conflicting organisational and consumer requirements. This module will provide opportunity to engage with UNSDGs 2, 3, 12 and 13

### Module Delivery

This is a lecture based module, supplemented by tutorials, case studies/exercises, guest speakers and industry visit. Key concepts are reinforced through directed reading of set texts, student centred learning, tutorial discussion and independent research.

Indicative Student Workload	Full Time	Part Time
Contact Hours	36	36
Non-Contact Hours	114	114
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	150
Actual Placement hours for professional, statutory or regulatory body		

**ASSESSMENT PLAN**  
*If a major/minor model is used and box is ticked, % weightings below are indicative only.*

**Component 1**

Type:	Coursework	Weighting:	100%	Outcomes Assessed:	1, 2, 3
Description:	Individual Written Assessment				

**MODULE PERFORMANCE DESCRIPTOR**

**Explanatory Text**  
 The calculation of the overall grade for this module is based on 100% weighting of C1. An overall minimum grade D is required to pass the module.

Module Grade	Minimum Requirements to achieve Module Grade:
<b>A</b>	The student needs to achieve an A in C1.
<b>B</b>	The student needs to achieve a B in C1.
<b>C</b>	The student needs to achieve a C in C1.
<b>D</b>	The student needs to achieve a D in C1.
<b>E</b>	The student needs to achieve an E in C1.
<b>F</b>	The student needs to achieve an F in C1.
<b>NS</b>	Non-submission of work by published deadline or non-attendance for examination

**Module Requirements**

Prerequisites for Module	None.
Corequisites for module	None.
Precluded Modules	None.

**INDICATIVE BIBLIOGRAPHY**

- 1 KLIJN, E.H. and KOPPENJAN, J., 2016. The impact of contract characteristics on the performance of public-private partnerships (PPPs). *Public Money and Management*, 36(6), pp.455-462.
- 2 Lehtonen, T. 2014 Attributes and success factors of partnering relations ? a theoretical framework for facility services, *Nordic Journal of Surveying and Real Estate Research*, 2.
- 3 TURNER, M.J., HODARI, D. and BLAL, I., 2016. Entry modes: management contract. In: IVANOVA, M., et al., eds. *The Routledge Handbook of Hotel Chain Management*. New York: Routledge. pp.157.
- 4 VYAS, L., 2016. Contract management from the perspectives of bureaucrats and contractors: A case study of Hong Kong. *International Journal of Public Administration*, 39(10), pp.744-757.
- 5 SAYED, M., HENDRY, L. and ZORZINI BELL, M., 2021. Sustainable procurement: comparing in-house and outsourcing implementation modes. *Production planning & control*, 32(2), pp.145-168
- 6 LUSTY, B., 2021. Should your catering be in-house or outsourced? [online]. Stroud: MYA Consulting. Available from: <https://www.mya-consulting.co.uk/wp-content/uploads/2021/02/Should-Your-Catering-In-house-or-Outsourced-Bev-Lusty-%C2%A9MYA-Consulting-2021.pdf> [Accessed 10 November 2021].