

Sveučilište u Rijeci • University of Rijeka

Trg braće Mažuranića 10 • 51 000 Rijeka • Croatia T: (051) 406-500 • F: (051) 216-671; 216-091 W: www.uniri.hr • E: ured@uniri.hr

	General information							
Course instructor	Marina Laškarin Ažić, PhD, Assistar	t Profes	sor					
Name of the course	Introduction to Hospitality							
Study programme	Undergraduate study: Business Eco Module: Hospitality Management	onomics	in Tou	rism and Hospita	lity			
Status of the course	compulsory							
Year of study	1 st							
ECTS credits and manner of	ECTS credits 3 ECTS							
	Number of class hours (L+E+S)	30 (15+	+0+15))				
1. COURSE DESCRIPTION								
1.1. <i>Course objectives</i>								
	oduce students to development, specif ditions to understanding diverse and s	-			JSpitali			
1.2. Course enrolment re	equirements							
No requirements.								
1.3. Expected learning ou	utcomes							
After passing the examination,	students should be able to:							
	students should be able to: ret the basic concepts involved in hosp	oitality;						
1. correctly explain and interpr								
 correctly explain and interpr explain and interpret the value 	ret the basic concepts involved in hosp							
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¹ IMPORTANT: Enter the appropriate proportion of ECTS credits for each activity so that the total number of credits equals the ECTS value of the course. Use empty fields for additional activities.



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Written exam	0,5	Oral exam		Essay	Research	
Project		Continuous assessment	0,8	Report	Practical w	vork
Portfolio						
1.9. Assessm	ent of le	arning outcomes in	class ai	nd at the final exar	n (procedure and exa	mples)
on evaluation of s	tudents	at the Faculty of to	urism a	nd hospitality man	is conducted under tl agement. For each cc ning outcomes and ev	ourse there is
1.10. N	1andato	ry literature (at the	time of	submission of stud	dy programme propos	sal)
Rocco M. Angelo, /	Andrew	N. Vladimir (2011): H	ospitali	ty Today: An Introd	uction, Seventh Edition	n
1.11. C proposal		additional literature	e (at the	e time of submissic	on of the study progra	mme
	/					
• •		troduction to hospit	ality. (E	ight edition), Bost	on, London: Pearson.	
John R. Walker (2	021). In Iumber o	of assigned reading			on, London: Pearson. umber of students cur	
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evaluated in writing, by means of extensive questionnaires and by employing other methods that are in accordance with the accepted standards and with the Book of regulations on the quality of the University of Rijeka, as well as the Book of regulations on the quality of the Faculty of tourism and hospitality management.