Sveučilište u Rijeci • University of Rijeka



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	General information						
Course instructor Krešimir Mikinac, Ph.D., Assistant Professor							
Name of the course	Economics of Catering Business						
Study programme	Undergraduate study: Business Economics in Tourism and Hospitality Module: Hospitality Management						
Status of the course	compulsory						
Year of study	2nd						
ECTS credits and manner of	ECTS credits	9 ECTS					
instruction	Number of class hours (L+E+S)	75 (45+0+30)					
COURSE DESCRIPTION							
1.1. Course objectives							
The aim of the course is to acquaint students with the principles of business and the economic challenges of the hospitality industry. Students are presented in a systematic and holistic manner new insights into the economics of hospitality companies based on scientific achievements and practical experiences of developed countries of the world and the EU. It also identifies the prevailing developmental tendencies that trace the future of hospitality in the EU and the world, thus creating a basis for new student thinking in the context of the changes that the turbulent tourism market carries on a daily basis.							
1.2. Course enrolment requirements							
No special enrolment require	ments						
1.3. Expected learning outcom	mes						
It is expected that students, after passing exams in Economics of Catering Business (9 ECTS), can:							
 Determine the elements of business systems and evaluate different organisational solutions Identify, argue and propose solutions to simpler problems in the field of business economics Analyse the macro and microeconomic environment, models and strategies with the aim of making optimal business decisions Calculate the business success criteria of the catering company and relate them to the business results Recognise the types of expenses and classify them according to their characteristic features 							
1.4. Course content							
in hotel company. Theory c	of costs in hospitality. Business res of a hotel company. Price policy in ho	tality companies. Assets of reproduction sults of a hotel company. Performance espitality. Principles for sale in hospitality.					
1.5. Manner of instruction	 ☐ lectures ☐ seminars and workshops ☐ exercises ☐ distance learning ☐ fieldwork 	individual assignmentsmultimedia and networklaboratoriesmentorshipother					
1.6. Comments							
1.7. Student responsibilities							

Attendance, class participation, seminar paper & essay, independent work, fieldwork, final written exam.

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1.8. Monitoring of student work ¹								
Class attendance	2,5	Class participation		Seminar paper	1,0	Experimental work		
Written exam	1,5	Oral exam		Essay	1,0	Research		
Project		Continuous assessment	2,4	Report		Practical work		
Portfolio		Independent work	0,6					

1.9. Assessment of learning outcomes in class and at the final exam (procedure and examples)

Assessment and evaluation of students in classes and at the final exam is conducted under the Rulebook on students' evaluation at the Faculty of Tourism and Hospitality Management. For each course there is a detailed course syllabus which coordinates activities, student load, learning outcomes and evaluation methods.

- 1.10. Mandatory literature (at the time of submission of study programme proposal)
 - 1. Chen, Y. (2021). Economics of Tourism and Hospitality A Micro Approach. Routledge
- 1.11. Optional/additional literature (at the time of submission of the study programme proposal)
 - 1. C.S. Siu, R. (2020). Economic Principles for the Hospitality Industry. Routledge
- 1.12. Number of assigned reading copies in relation to the number of students currently attending the course

Title	Number of copies	Number of students
 Chen, Y. (2021). Economics of Tourism and Hospitality - A Micro Approach. Routledge 	5 copies	

1.13. Quality monitoring methods that ensure the acquisition of exit knowledge, skills and competences

The quality of the programme, teaching process, *teaching* skills and level of acquired course matter will be 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.

1

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.