

1.5. Types of teaching

(add an 'X')

 \boxtimes lectures



independent task

multimedia and network

	GENERAL INFORMATION						
Course coordinator	Lorena Dadić Fruk, PhD, Assistant Professor						
Course title	Controlling						
Study programme	University undergraduate study programme Business Economics in Tourism and Hospitality						
Course status	Compulsory						
Year	4th						
ECTS credits and form of instruction	ECTS credits Number of hours (L+P+S)	6 60 (30+0+30)					
COURSE DESCRIPTION							
strategic controlling in order	o instruct students to purposefully used der to increase the business success and a ssess the economic position of busines ect business results and success.	avoid business risks. Students will be					
1.2. Course enrolment req	uirements						
None.							
1.3. Expected course learn	ing outcomes						
 Upon mastering this course students are expected to be able to: interpret basic concepts and principles in the field of business analysis and controlling, to choose the appropriate set of operational and strategic controlling instruments for the purpose of collecting, analysing and synthesizing business information, identify and diagnose the positive and negative aspects, and evaluate the economic position of the business entity, formulate and argue (innovative) proposals for improving the business in order to increase business performance and avoid business risks, make own conclusions independently and present the results of the analysis, apply controlling principles for the purpose of coordinating and integrating business and enable business growth. 							
1.4. Course content							
Business analysis and confinancial results, revenues and systems of indicators	lization, development determinants a trolling: methodology and methods, oper s, costs, assets, financial situation, huma . Financial and non-financial reporting. rategic controlling. Coordinative and in optimization and growth.	ative business diagnosis – analysis of n resources. Performance indicators Managerial functions as controlling					





☐ practicals				laboratory						
distance lea				•		mentoring work				
field-based			d leari	learning other		er				
1.6. Students' obligations										
Regular attendance and active participation in course/class activities.										
1.7. Monitoring students' work										
Course	2	Activity /		Seminar		Experimental work				
attendance	tendance	Participation		paper		Experimental Work				
Written exam	1	Oral exam		Essay		Research				
Project		Continuous assessment	1,5	Report		Practice				
Portfolio		Case study	0,5	Computing tasks	1					
1.8. Assessment and evaluation of student work during classes and at the final exam										
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. 1.9. Essential reading and the number of copies provided in relation to the current number of course participants										
Title			N	Number of copies		Number of students				
Merchant, K.A. & Van der Stede, W.A. (2017) Management Control Systems: Performance Measurement, Evaluation and Incentives (4th Edition). New York: Pearson.			!	5						
Charifazdeh, M., Taschner, A. (2017) Management Accounting and Control: Tools and Concepts in a Central European Context, Weinheim: Wiley – VCH.			;	5						
1.10. Additional reading										
1. Anthony, R.N., Govindarajan, V. (2007) Management Control Systems (12th Edition).NY: McGraw										
- Hill International Edition.2. Selected journal articles.										
1.11. Quality monitoring methods ensuring the acquisition of expected knowledge, skills and										
competencies										

The quality of the program, the teaching process, the teaching skills and the level of the material acceptance will be established by means of a written evaluation of the extensive questionnaires and in other ways envisaged by the accepted standards, in accordance with the Rulebook on Quality Assurance and Improvement of the University of Rijeka and the Quality Assurance and Improvement of the Faculty of Tourism and Hospitality Management.



