

GENERAL INFORMATION		
Course coordinator	Marina Barkidija Sotošek, Ph.D., assistant professor Barbara Pavlaković Farrell, Ph.D., assistant professor Jeetesh Kumar, Ph.D. CHIA, associate professor	
Course title	Special Interest Tourism	
Study programme	Undergraduate study: Business Economics in Tourism and Hospitality	
Course status	Compulsory	
Year	1 st	
ECTS credits and form of instruction	ECTS credits	3 ECTS
	Number of hours (L+P+S)	30 (15+0+15)
COURSE DESCRIPTION		
1.1. Course objectives		
Objective of the course is to present the characteristics of individual specific forms of tourism based on theoretical achievements of scientific analysis and current practice.		
1.2. Course enrolment requirements		
No requirements.		
1.3. Expected course learning outcomes		
After passing the course the students will be able to do the following: 1. Interpret basic concepts related to special interest tourism. 2. Specify, describe and identify special interest tourism. 3. Identify and describe management processes of special interest tourism. 4. Identify and propose an appropriate special form of tourism for a particular tourist destination. 5. Describe and analyse management functions for individual special forms of tourism.		
1.4. Course content		
Introduction to Tourism and Sustainability (SDGs); Destination Management; From Mass and Overtourism to Special Interest Tourism; Special Interest Tourism: Concepts, Categories, and Consumer Behavior; Business Tourism; Cultural Tourism; Industrial Tourism; Nautical Tourism; Event Tourism; Sports Tourism; Outdoor and Wildlife Tourism; Luxury Tourism; Dark Tourism; Health Tourism; Film Tourism.		
1.5. Types of teaching (add an 'X')	☒ lectures ☒ seminars and workshops ☐ practicals ☐ distance learning ☒ field-based learning	☐ independent tasks ☐ multimedia and network ☐ laboratory ☒ mentoring work ☐ other _____
1.6. Students' obligations		
Active participation in lectures, follow up of topical literature, preparation of a presentation on a given topic, analysis of preconditions and possibilities for the development of specific special interest tourism forms.		
1.7. Monitoring students' work (indicate the relevant form of monitoring by adding an 'X')		

Course attendance	1	Activity / Participation	0,2	Seminar paper	0,3	Experimental work	
Written exam	0,5	Oral exam		Essay		Research	
Project	0,2	Continuous assessment	0,8	Report		Practice	
Portfolio							

1.8. Assessment and evaluation of student work during classes and at the final exam

Assessment and evaluation of students' work during classes and at the final exam is carried out based on the Regulations on study and studying at FMTU. For each course, a detailed implementation curriculum is created that coordinates activities, student workload, learning outcomes and assessment methods.

1.9. Essential reading and the number of copies provided in relation to the current number of course participants

Title	Number of copies	Number of students
Agrawal, S.; Busby, G.; Huang, R. (2018). Special interest tourism : concepts, contexts and cases. Boston : CABI	5	
Rittichainuwat, B. N. (2018). Special Interest Tourism, 3rd Edition. Cambridge Scholars Publishing	5	
Positively evaluated teaching material posted on the e-interface of the Faculty of Tourism and Hospitality Management, accepted in February 2026 at the forty-second session of the Faculty Council	online	

1.10. Additional reading

1. Pforr, C., Dowling, R., Volgger, M. (2021). Consumer Tribes in Tourism: Contemporary Perspectives on Special-Interest Tourism, Singapore: Springer
2. Sousa, B. M. B. (2018). The role of innovation in special interest tourism: a theoretical approach, Millenium - Journal of Education Technologies and Health, Vol. 5., pp 83-92.

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.