

Module code	LHM501			Level	5
Module title	Facilities Management Safety and Security				
Status	Core				
Teaching Period	Spring/Autumn				
Courses on which the module is taught	BA (Hons) Luxury Hospitality Management				
Prerequisite modules	None				
Notional learning hours	200	Credit value	20	ECTS Credits	10
Field trips?	None				
Additional costs	None				
Content notes	This module covers strategies for managing violent scenarios, including active shooter situations and terrorism threats, in the context of safety and security for the hospitality industry. Topics may involve descriptions of violent acts, emergency response procedures, and measures to protect individuals and property.				

1. Module description

As future managers in luxury hospitality, understanding how to manage and maintain facilities to the highest level of excellence is crucial for your success. In this module, you'll delve into the intricacies of property maintenance, learning essential strategies for ensuring that facilities meet the stringent standards expected in luxury hospitality. You will explore techniques for employing risk mitigation strategies in operations, identifying potential hazards and implementing proactive measures to safeguard guests and staff. Additionally, you will learn how to minimise expenditure without compromising on quality, optimising resource allocation to achieve operational efficiency while maintaining the luxurious standards expected in the industry. By mastering these key aspects of facility management, you will be well-equipped to lead and excel in the dynamic world of luxury hospitality.

2. Learning Outcomes

Upon successful completion of this module, you will be able to:

Decision-making (MLO 04)

Analyse and reflect on different ideas including your own, to inform how facilities management practices in Luxury Hospitality settings impact operations.

Digital Data and Tools (MLO 06)

Analyse and use digital tools as developmental aides in a facilities and security strategy suitable for Luxury Hospitality operations.

Interdisciplinary Perspectives (MLO 09)

Investigate and apply principles of brand positioning and how they effect facilities and security strategy in a Luxury Hospitality environment.

Human & Environmental Impact (MLO 10)

Analyse environmental impact and trends of operational facilities management in the Luxury Hospitality space.

3. Learning and teaching methods, and reasonable adjustments

In this module, you will engage in a multifaceted learning experience through practical sessions, lectures, site visits, and workshops. Practical sessions provide hands-on experience in various aspects of hospitality operations, while lectures offer theoretical foundations and industry insights. Site visits to renowned luxury establishments allow you to observe operations first-hand and gain insights into best practices, while workshops focus on developing specific skills and competencies essential for luxury hospitality management. By integrating these diverse teaching methods, you will be equipped with the skills, knowledge, and mindset needed to excel in delivering exceptional service and creating memorable guest experiences in the luxury hospitality industry.

Learning hours			200
Directed learning			
Workshops/classes/ Seminars/ lead events	Supervision	Studio time	Other
48			
Guided/Self-guided learning			152

Students seeking reasonable adjustments should consult the current Disability Policy: <https://www.regents.ac.uk/policies>

4. Assessments and weighting, reasonable adjustment, and feedback methods

Assessment component 1: Presentation (Group Assessment)

Weighting: 100%

Word Count or Equivalent: 18-20 minutes or equivalent

Students working as groups will develop and present an emergency plan training for the Regent's campus. Each group will handle a different emergency/disaster type and be responsible for producing an action plan, a recommendation and an informative training session to be delivered to the instructor and their classmates.

Allocation of marks for group work will be specified in the assignment brief.

Mapping of assessment tasks:

Assessment components	MLO4	MLO6	MLO9	MLO10
Presentation	X	X	X	X

Each summative assessment will be preceded by an opportunity of formative assessment accompanied by formative feedback.

5. Indicative resources

Diener, M.E. et al. (2013) *High Performance Hospitality: Sustainable Hotel Case Studies*. Educational Institute.

Stipanuk, D.M. et al. (2015) *Hospitality Facilities Management and Design with Answer Sheet (Ahlei)*. Educational Institute.