საქართველოს ტექნიკური უნივერსიტეტი
GEORGIAN TECHNICAL UNIVERSITY

Bachelor's Educational Program

Program Title

სასტუმრო მომსახურება
Hotel Services

Faculty

ბიზნესტექნოლოგიები
Faculty of Business Technology

Program Head/Heads

Associate Professor Nani MAMPORIA

Qualification to be Awarded and the Extent of the Program in terms of Credits

Bachelor of Tourism   The qualification will be awarded by combining 230 credits of training courses and 10 credits of free components, in case of completion of not less than 240 credits.

Language of Teaching

Georgian

Prerequisite for Admission to the Program

The holder of a state certificate confirming complete general education or a document equivalent to it, who is enrolled in accordance with the procedure established by the legislation of Georgia, has the right to study at the bachelor's level.

Program Description

A student must accumulate at least 240 credits to obtain a tourism bachelor's degree within the framework of

the "Hotel services" which ensures the achievement of the program's goals and corresponding learning outcomes at the level of the bachelor's degree descriptor of the Higher Education Qualifications Framework.

The program is made with the ECTS European credit transfer system. 1 credit equals 25 hours, which includes both contact and independent work hours. The program includes education courses (230 credits) and free components (10 credits) corresponding to the main field of study.

The volume of each semester is - 30 credits. The duration of the program is 4 years (8 semesters). The academic year consists of 2 semesters. One semester includes 20 academic weeks.

The program consists of 240 credits of education courses, where the compulsory educations courses of the specialty are 168 credits, English language (B 2.2 level) 22 credits and an additional second foreign language 10 credits, within which the student chooses one of the three study courses offered (French, German, Russian A 1.2 level); Bachelor thesis 10 credits; practice 10 credits; also elective courses - 10 credits and free components - 10 credits.

Detailed information on the organization of the educational process, the selection of components of the educational program, the assessment of student achievements, the appeal of the assessment of learning results, educational and financial agreements with students, and the accumulation of credits by the student is described in the "Instructions for the Management of the Educational Process of the Georgian Technical University", which is posted on the website of GTU.

The student chooses free components (10 credits) from any accredited program of the Georgian Technical University, following the prerequisites for admission to the subject.

The procedure for the completion of the undergraduate research project/thesis and the procedure for conducting and evaluating the practice of GTU students are posted on the GTU web page.

Program Objective

The objective of the educational program is:

1. Along with a broad knowledge of the field of tourism, the graduate should acquire the necessary knowledge and skills for tourism policy, management, practical research and planning, with a harmonious and moderate combination of interdisciplinary studies in humanitarian, social, economic, natural science and other fields.

2. To equip the graduates with the skills of planned management of sustainable planning, organization, implementation and control processes of tourism products and services in organizations or profile structural units in the field of tourism, observing the principles of ethics.

3. To create a solid foundation for graduates to continue their studies in the field of tourism and for continuous professional development.

Learning Outcomes/Competences (general and professional)

Describes the methods of implementation of services necessary for the hotel service field (reservation, accommodation, catering, event administration, catering security) and the processes of implementation of tourism activities.
Discusses basic concepts and theories in the field of tourism and hospitality; the main destinations in the international and local tourist market; legal, economic-financial, socio-cultural, environmental and other issues

of the tourism industry that lead to sustainable planning, implementation and management of tourism products and services.

Identifies qualitative characteristics of agritourism, eco-tourism and recreational resources and potential of Georgia;

Demonstrates knowledge of sustainable planning, organization, management, control and other processes of tourism products and services in public/private organizations and structural units in the field of tourism;

Analyzes the challenges and tasks in tourism activities, develops ways to solve problems taking into account social and economic aspects and ethical norms;

Uses and shares international practices and trends in the process of development, implementation and sale of tourist products and services, taking into account modern technologies;

In accordance with predetermined guidelines, independently **develops** a practical research project related to the management of the field of tourism using modern methods and digital technologies.

Discusses the challenges, problems in the field of tourism and ways to solve them; prepares reports and communicates the obtained information to professional circles and the interested public in Georgian and English, using modern information and communication technologies.

Cares about his/her own and others' professional development and participates in the planning of relevant events in compliance with corporate ethical norms and responsibilities.

Methods of Achieving Learning Outcomes (teaching-learning)

☒ Lecture ☒ Seminar (group work) ☒ Practical ☒ Laboratory
☒ Practice☒ Course work/Project ☒ Consultation ☒ Independent work

In the learning process, depending on the specifics of a particular study course program, the following activities of the teaching-learning methods are used, which are outlined in the relevant study course programs (syllabi):

Discussion/debate;
Cooperative learning;
Collaborative work
Problem-based learning (PBL)
Case study;
Brain storming;
Demonstration method;
Inductive method
Deductive method
Method of analysis
Synthesis method
Verbal or oral method;
Writing work method;
Explanatory method;
Activity-based learning;
Project development and presentation.

Student's Knowledge Assessment System

The student's knowledge is assessed on a 100-point scale.

Positive grades are:
- (A)-Excellent - 91-100 points;
- (B)-Very Good – 81-90 points;
- (C)-Good – 71-80 points;
- (D)-Satisfactory – 61-70 points;
- (E)-Sufficient – 51-60 points.

Negative grades are:
- (FX) - Failed to pass – 41-50 points, which means that the student needs more work to pass and is allowed to take an additional exam once with independent work;
- (F) - Failed - 40 points or less, which means that the work done by the student is insufficient and he/she will have to study the subject again.

Fields of employment

Employment opportunities in the hotel industry: hotels and accommodation facilities; Travel Agencies; restaurants and catering establishments; tourist sights and attractions; meetings and events industry; entertainment industry; associations in the tourism industry; tourism and hotel business consulting companies;

Opportunities for continuing education

Master's degree educational programs

Human and material resources needed to implement the program

The program is provided with appropriate human and material resources. Auditoriums equipped with technical equipment and relevant textbooks and methodical literature indicated in the programs (syllabi) of the education courses are used to achieve the learning outcomes provided by the bachelor's degree program in hotel services. The university library provides students with relevant printed and electronic manuals, educational-methodical and scientific literature provided by the programs (syllabi) of the education courses. The database and electronic catalog of the library's book collection are placed on the university's website. Additional information about human resources is provided in the attached documents.

Number of attached syllabi: 56