HOSPITALITY RESEARCH

UNIT CODE: 0541 551 21A
TVET CDACC UNIT CODE: HOSCU/FBM/CC/04/6/MA
UNIT DURATION: 80 Hours

Relationship to Occupational Standards
This unit addresses the Unit of Learning: **Undertake Hospitality Research**

UNIT DESCRIPTION
This unit of learning covers the learning outcomes, content, assessment methods, methods of delivery and resources required to undertake hospitality research. It involves preparing research proposal, applying scientific research methods and analyzing scientific research finding.

Summary of learning outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Prepare a research proposal	20
2.	Apply scientific research methods	30
3.	Analyze scientific research findings	30
Total		**80**

Learning outcomes, Content and Suggested Assessment Methods

Learning outcome	Content	Suggested Assessment Methods
1. Prepare research proposal	1.1 Introduction 1.1.1 Definition of terms • Research • Population • Sample • Hypothesis • Data • Theory 1.1.2 Components of research • Identification of research area and topic • Statement of the problem • Literature review • Methodology design	• Practical assessment • Project • Portfolio of evidence • Third party report • Written tests • Oral questioning

Learning outcome	Content	Suggested Assessment Methods

	• Sampling frame and sampling techniques
	• Data collection tools
	• Design and techniques
	• Data analysis methods
	• Report writing techniques
	  1.1.3 Purpose of research
	  1.1.4 Sources of knowledge
	  1.1.5 Characteristics of a good research
	1.2 Scientific research proposal
	  1.2.1 Procedure of developing a scientific research proposal
	• Title
	• Introduction
	• Abstract
	• Literature review
	• Research objectives
	• Methodology
	• Significance of the study
	• Timelines
	• Budget
	• References
	• Appendixes	

2. Apply scientific research methods	2.1 Types of scientific study design
	• Descriptive research design
	• Correlational research design
	• Experimental research design
	2.2 Research methodology
	  • Qualitative designs
	  • Quantitative designs
	2.3 Sampling techniques
	  • Probability
	  • Non-probability
	2.4 Data collection tools
	  • Questionnaires
	  • Interviews
	  • Observation
		• Practical assessment
		• Project
		• Portfolio of evidence
		• Third party report
		• Written tests
		• Oral questioning

Learning outcome	Content	Suggested Assessment Methods
	• Suggestion boxes • Focus groups • Documents and records 2.5 Ethical considerations in research. • Avoid plagiarism • Confidentiality • Integrity • Voluntary participation • Informed consent	

3. Analyze scientific research finding	3.1 Data analysis methods
	• ANOVA
	• Measures of central tendency
	  ✓ Mean
	  ✓ Median
	  ✓ Mode
	• Measures of dispersion
	  ✓ Range
	  ✓ Variance
	  ✓ Standard deviation
	3.2 Research report
	  3.2.1 Components of research reports
	  3.2.2 Design of research reports
	  3.2.3 Ethics in research
	  3.2.4 Citations and referencing
		• Practical assessment
		• Project
		• Portfolio of evidence
		• Third party report
		• Written tests
		• Oral questioning

Suggested Methods of Instruction
- Practical
- Projects
- Demonstration
- Group discussion
- Direct instruction

RECOMMENDED RESOURCES FOR 25 TRAINEES

S/No.	Category/Item	Description/Specifications	Quantity	Recommended Ratio (Item: Trainee)
A	Learning materials			
	Textbooks	1) Research methodology and scientific writing, C. George Thomas 2) Research Design and Methods, Garry J. Burkholder	1	1:25
	Projector	Functional projector for displaying content during presentations	1	1:25
	Lap top	Functional laptop with online instructional content	1	1:25
	Flip charts	Plain white	1	1:25
	White board markers	Assorted	1	1:25
	White board	Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction	1	1:25
B	LEARNINGFACILITIES & INFRASTRUCTURE			
	Lecture/Theory Room	Spacious room with seats for 25 trainees.	1	1:25
3.	Lap top	Functional with online instructional content.		
4.	Internet	Stable and reliable with bandwidth of 20Mbps		

FOOD AND BEVERAGE OPERATIONS MANAGEMENT PRINCIPLES
UNIT CODE: 1013 551 22A
TVET CDACC UNIT CODE: HOSCU/FBM/CC/05/6/MA
UNIT DURATION: 250 Hours

Relationship to Occupational Standards
This unit addresses the Unit of Competency: Apply principles of management in food and beverage operations.

Unit description
This unit of learning covers the learning outcomes, content, assessment methods, delivery methods, and resources required for Food and beverage management. It involves preparing a food and beverage production and service work plan, organizing food and beverage production and service, and controlling food and beverage production and service operations.

Summary of learning outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Prepare food and beverage production and service work plan.	60
2.	Organize food and beverage production and service.	90
3.	Control food and beverage production and service operations	90
Total		**250**

Learning outcomes, content, and suggested assessment methods.

Learning outcome	Content	Suggested Assessment Methods
1. Prepare food and beverage production and service work plan.	1.1 Definition of terms • Work plan • Food and beverage • Food and beverage work layout 1.4.1 food and beverage production and service objectives • Guest comfort and satisfaction • Safety and security • Operational efficiency	• Practical • Project • Portfolio of evidence • Third Party Reports • Written assessments • Oral questioning