



**SYLLABUS**  
**Hotel facilities and properties**  
Academic year 2025-2026

**1. Information regarding the program**

1.1. Higher education institution	Universitatea Babeș Bolyai
1.2. Faculty	Business
1.3. Department	Business
1.4. Field of study	Business Administration
1.5. Study cycle	Bachelor
1.6. Study programme/Qualification	Business Administration in Hospitality Services /Bachelor in Economic Studies
1.7. Form of education	Full time

**2. Information regarding the discipline**

2.1. Name of the discipline		Hotel facilities and properties				Discipline code		ILE0052		
2.2. Course coordinator			Lect. Cristina Balint, PhD							
2.3. Seminar coordinator			Lect. Cristina Balint, PhD							
2.4. Year of study		3	2.5. Semester		1	2.6. Type of evaluation		E	2.7. Discipline regime	compulsory

**3. Total estimated time (hours/semester of didactic activities)**

3.1. Hours per week	4	of which: 3.2 course	2	3.3 seminar/laboratory	2
3.4. Total hours in the curriculum	56	of which: 3.5 course	28	3.6 seminar/laboratory	28
<b>Time allotment for individual study (ID) and self-study activities (SA)</b>					<b>hours</b>
Learning using manual, course support, bibliography, course notes (SA)					14
Additional documentation (in libraries, on electronic platforms, field documentation)					14
Preparation for seminars/labs, homework, papers, portfolios and essays					28
Tutorship					2
Evaluations					2
Other activities:					9
<b>3.7. Total individual study hours</b>					<b>69</b>
<b>3.8. Total hours per semester</b>					<b>125</b>
<b>3.9. Number of ECTS credits</b>					<b>5</b>

**4. Prerequisites (if necessary)**

4.1. curriculum	
4.2. competencies	

**5. Conditions (if necessary)**

5.1. for the course	classroom with computer and projector
5.2. for the seminar /lab activities	classroom with computer and projector



### 6.1. Specific competencies acquired

Professional/essential competencies	<p>C1. Gathering, processing, and analysing economic data for business management</p> <p>C1.2. Identification of concrete methods of data collection, processing, and analysis according to various specific situations and operating conditions of the company</p> <p>C4. Implementing business development strategies in the hospitality industry</p> <p>C4.1. Description, definition, and characterisation of strategies implementable in the activity of hospitality organisations</p> <p>C4.2. Analysis of the current situation; selection and proposal of several strategic alternatives for business development</p> <p>C6. Implementation of systems for quality, environmental, and food safety management in hospitality industry</p> <p>C6.5. Creation of specific internal standards and implementation of professional methods for continuous improvement of quality, environmental, and food safety management systems</p>
Transversal competencies	<p>CT1. Implementation of ethical principles, norms, and values within one's own rigorous, effective, and responsible working strategy</p>

### 6.2. Learning outcomes

Knowledge	<p>The student demonstrates the possession of a set of general knowledge of how to manage human, material, and financial resources, as well as customer relations with companies operating in the hospitality industry</p> <ul style="list-style-type: none"><li>The student knows the types of hotel structures, their characteristics and how hotel properties are classified according to international standards, location, capacity, services offered and comfort level.</li></ul>
Skills	<p>The student is able to analyse the organisational environment and apply specific methods and techniques for the management of human, material, and financial resources, as well as of customer relationships with companies operating in the hospitality industry.</p> <ul style="list-style-type: none"><li>The student conducts detailed evaluations of hotel structures and properties, analyzing factors such as quality of services, design, and development potential to meet customer requirements</li></ul>
Responsibility and autonomy:	<p>The student is able to make decisions according to position and to take responsibility towards higher hierarchical levels..</p> <ul style="list-style-type: none"><li>The student demonstrates the ability to manage and develop hotel structures and properties in an efficient and sustainable manner, ensuring compliance with international standards and customer requirements.</li></ul>

### 7. Objectives of the discipline (outcome of the acquired competencies)

7.1 General objective of the discipline	<ul style="list-style-type: none"><li>Presentation of the types of accommodation properties correlated to the classification schemes and their geographical localization</li></ul>
7.2 Specific objective of the discipline	<ul style="list-style-type: none"><li>Presentation of the types of accommodation properties and their evolution</li><li>Presentation of the classification schemes used in presence, with their advantages and disadvantages</li><li>The correlation between the design of the accommodation properties, the type of property, the main type of clients and the localization of the properties</li></ul>



## 8. Content

8.1 Course	Teaching methods	Remarks
The evolution of the accommodation properties	Interactive presentation, multimedia, exemplification	1 lecture
The development of the hotel industry	Interactive presentation, multimedia, exemplification	1 lecture
Types of accommodation properties from all over the world	Interactive presentation, multimedia, exemplification	2 lectures
Classification of hotel properties	Interactive presentation, multimedia, exemplification	1 lecture
Type of accommodation spaces	Interactive presentation, multimedia, exemplification	2 lectures
Forms and operating conditions of accommodation properties	Interactive presentation, multimedia, exemplification	1 lecture
The management and franchise contract	Interactive presentation, multimedia, exemplification	1 lecture
The importance of the location for the accommodation properties	Interactive presentation, multimedia, exemplification	1 lecture
The design of the accommodation properties – exterior design	Interactive presentation, multimedia, exemplification	1 lecture
The design of the rooms	Interactive presentation, multimedia, exemplification	1 lecture
The thematic design	Interactive presentation, multimedia, exemplification	1 lecture
Accommodation properties with special features	Interactive presentation, multimedia, exemplification	1 lecture
Bibliography 1. Borchgrevink, C.P. (Ed), 1998, <i>Perspective on the Hospitality Industry: An Introduction to Hospitality Management</i> , Kendall-Hunt, New York 3. Chon, K.S.; Sparrowe, R.T., 2000, <i>Welcome to Hospitality – An Introduction</i> , Thomson Learning, SUA 4. Denby, E., 1998, <i>Grand Hotels – an architectural and social history</i> , Ed.Reaktion Books, New York 5. O’Fallon, M.J, Rutherford, D.G., 2011, <i>Hotel Management and Operations</i> , 5 <sup>th</sup> edition, John Wiley Sons 6. Plunkett, D., Reid, O., 2013, <i>Detail in Contemporary Hotel Design</i> , Laurence King Publishing 7. Pop, C.; Curuțiu, C., 2006, <i>Medii și proprietăți hoteliere</i> , Ed.Todisco, Cluj-Napoca 8. Robson, S.K.A., Penner R.H., Adams, L., 2013, <i>Hotel Design, Plannig and Development</i> , Routledge		
8.2 Seminar / laboratory	Teaching methods	Remarks
Presentation of the evaluation method and the structure of the project	Exemplification, discussions	1 seminar
Development of hotel properties in Romania	Exemplification, discussions	1 seminar
The evolution of the tourism infrastructure in Romania	Exemplification, discussions	2 seminars
Analysis of tourism potential in Romania	Exemplification, discussions	1 seminar
Classification scheme in Romania	Exemplification, discussions	1 seminar
Comparison of the classification scheme in Romania with a private classification scheme, respectively other schemes in Europe	Exemplification, discussions	1 seminar
The possibilities for implementation of the international type of accommodation properties in Romania	Exemplification, discussions	2 seminars
Hotel chains in Romania	Exemplification, discussions	2 seminars
Trends and different design	Exemplification, discussions	2 seminars



Project presentation	Exemplification, discussions	1 seminar
Bibliography 1. Borchgrevink, C.P. (Ed), 1998, <i>Perspective on the Hospitality Industry: An Introduction to Hospitality Management</i> , Kendall-Hunt, New York 3. Chon, K.S.; Sparrowe, R.T., 2000, <i>Welcome to Hospitality – An Introduction</i> , Thomson Learning, SUA 4. Denby, E., 1998, <i>Grand Hotels – an architectural and social history</i> , Ed.Reaktion Books, New York 5. O’Fallon, M.J, Rutherford, D.G., 2011, <i>Hotel Management and Operations</i> , 5 <sup>th</sup> edition, John Wiley Sons 6. Plunkett, D., Reid, O., 2013, <i>Detail in Contemporary Hotel Design</i> , Laurence King Publishing 7. Pop, C.; Curuțiu, C., 2006, <i>Medii și proprietăți hoteliere</i> , Ed.Todesco, Cluj-Napoca 8. Robson, S.K.A., Penner R.H., Adams, L., 2013, <i>Hotel Design, Planning and Development</i> , Routledge		

**9. Corroborating the content of the discipline with the expectations of the epistemic community, professional associations and representative employers within the field of the program**

<ul style="list-style-type: none"> <li>• The ability to identify the differences between the types of accommodation properties</li> <li>• Knowledge of various types of indoor spaces specific to hotel properties</li> <li>• Understand the criteria on which various classification schemes are based on</li> <li>• The ability to correlate a specific type of hotel property with the necessary classification level in order to achieve the desired result</li> </ul>
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**10. Evaluation**

- The same evaluation criteria are maintained for all exams sessions. The components of the evaluation process carried out during the semester cannot be recovered/redone in the examination sessions.
- To be able to accumulate the points obtained during the semester, it is mandatory to obtain a minimum of 5 (five) in the final exam (written/oral).

Activity type	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Percentage of final grade
10.4 Course	- correct logical and coherent application of the concepts learned - logical and accurate explanation and interpretation of the results;	Exam (during the examination period)	50%
10.5 Seminar/laboratory	- the ability to apply concepts learned in practice - correct logical and coherent application of the concepts learned - economic explanation of the results; - interest in the individual preparation throughout the whole semester	Project (during the semester)	35% (compulsory to be presented)
		Essay (during the semester)	15%
10.6 Minimum standard of performance			
<ul style="list-style-type: none"><li>• knowledge of the basic terms and their application</li><li>• economic interpretation of the obtained results</li></ul>			



### 11. Labels ODD (Sustainable Development Goals)<sup>1</sup>

	General label for Sustainable Development							
								

**Date:**  
28.03.2025

**Signature of course coordinator**  
Lect. dr. Cristina Balint

**Signature of seminar coordinator**  
Lect. dr. Cristina Balint

**Date of approval:**  
10.04.2025

**Signature of the head of department**  
Prof.dr. Ioan-Cristian Chifu

<sup>1</sup> Keep only the labels that, according to the [Procedure for applying ODD labels in the academic process](#), suit the discipline and delete the others, including the general one for *Sustainable Development* – if not applicable. If no label describes the discipline, delete them all and write „Not applicable.”.