

Tárgytematika / Course Description **Gastronomic management**

KGNM_TRTA128

Tárgyfelelős neve /

Teacher's name: Dr. Kőmíves Csaba József

Félév / Semester: 2023/24/2

Beszámolási forma /

Assesment: Vizsga

Tárgy heti óraszám /

Teaching hours(week): 2/2/0

Tárgy féléves óraszám /

Teaching hours(sem.): 0/0/0

OKTATÁS CÉLJA / AIM OF THE COURSE

Gastronomicmanagement is a new subject at our University we share with our Students culture of the organization, SHRM, HRM, work systems, Organizational Development and Conflict Management issues.

The main purpose of the course is to develop further acquired professional knowledge of the students'. Even more important to deepen the applicant knowledge of management functions in hospitality and in tourism.

The aim of the course is for the graduates to be able to assert themselves in various areas of management. Therefore, during education, we place particular emphasis on the systems thinking and on the function of HRM.

The education takes place in the framework of 2 hours of lectures and 2 hours of seminars weekly.

TANTÁRGY TARTALMA / DESCRIPTION

Course Topics:

1st week: Gastronomy and Management (conseptual, Management Schools)

2nd week: Organizations, organizational forms

3rd week: National and Organizational Culture

4th week: Strategic Human Resources Management in the Hospitality

5th week: Functions of the HRM (recruitment, selection, retention, motivation)

6th week: Work systems, jobs

7th week: Leadership styles

8th week: Types of catering businesses in Hungary

9th week: HRD (Human Resource Development)

10th week: Performance Management and Appraisal

Eleventh week: Well-being, health and safety (HACCP)

Twelfth week: Summary

13. week: Test I., presentations

14. week: Test II.

SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD

The course ends with an oral or written exam. The condition getting a signature at the end of the course is to complete test at least 61% of the test. The signature will be refused if the student writes an insufficient test and is absent from seminars more than two times.

Students have the opportunity to get a **recommended grade** if their test is at least good or excellent and choose one topic from the educational material and it will be presented. The grade will be determined by weighting (60% test, 40% presentation). The first test will be written in the penultimate week of the term time of study period, the second test in the last week.

KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL

Nikson, D. (2013). Human Resource Management for the Hospitality Industry and Tourism Industries. Glasgow.

Boella M.J. – Goss – Turner S. (2013). Human Resource Management in the Hospitality Industrie. A Guide to best practise. Ninth edition. New–York: Routledge.

AJÁNLOTT IRODALOM / RECOMMENDED MATERIAL

Tesone, V.D. (2008). Handbook of Hospitality Human Resources Management. Orlando: Elsevier Ltd.

Armstrong, M. & Taylor, S.T. (2020). Armstrong's Handbook of Human Resource Management Practice 15th Edition. Kogan Page

- www.trademagazin.hu
- www.hvg.hu/gasztronomia
- www.elemiszer.hu

Győr, 6th November 2023.

Dr. Csaba Kőmíves

Assistant Professor