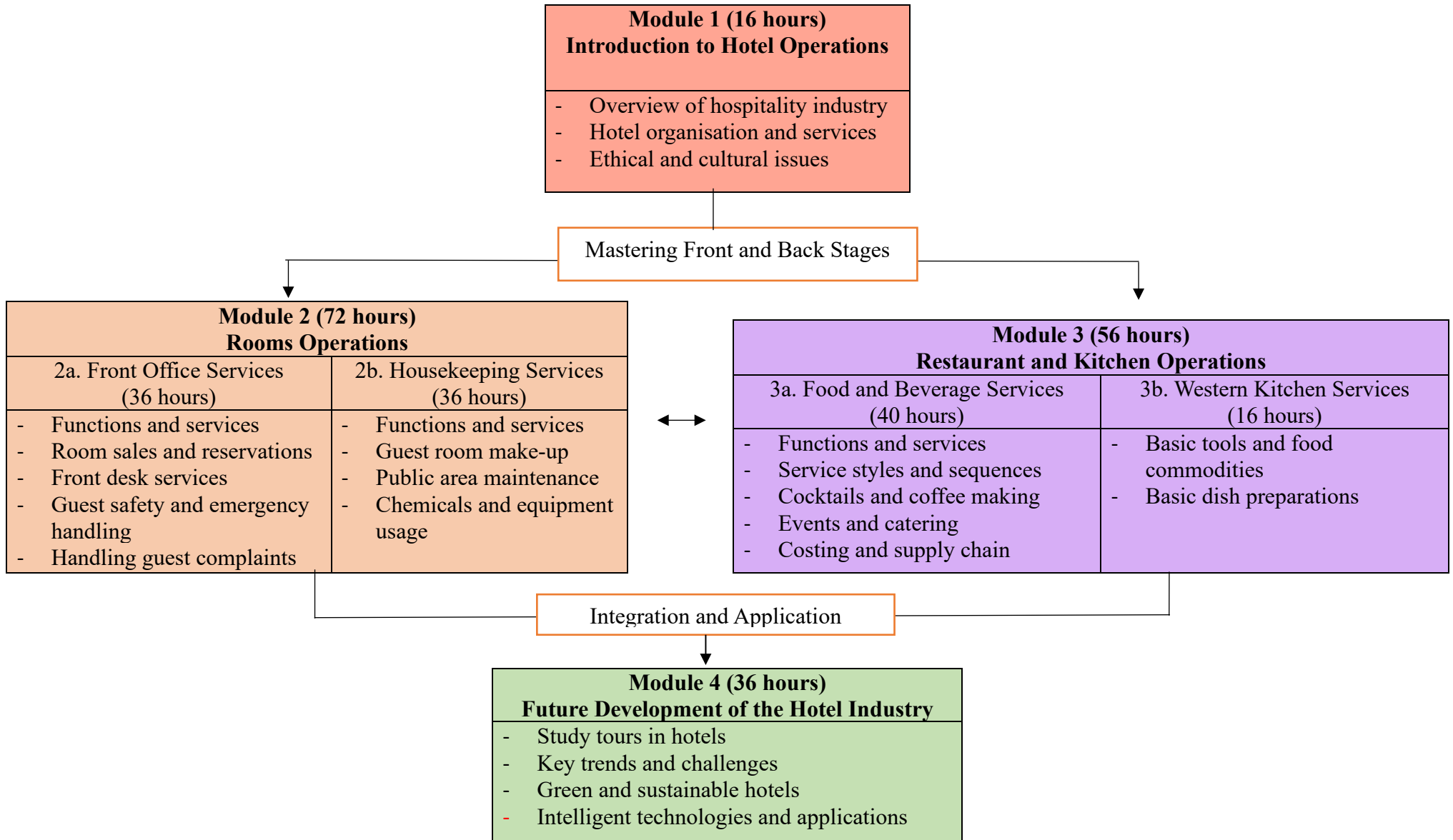


Applied Learning

2025-27 Cohort; 2027 HKDSE

Item	Description
1. Course Title	Hotel Operations
2. Course Provider	Vocational Training Council
3. Area of Studies/ Course Cluster	Services/ Hospitality Services
4. Medium of Instruction	Chinese or English
5. Learning Outcomes	<p>Upon completion of the course, students should be able to:</p> <ul style="list-style-type: none"> (i) analyse the profile and trend of the development of the hospitality industry; (ii) apply knowledge and skills of hotel operations including front office, housekeeping, food and beverage as well as western kitchen, and develop proper attitude; (iii) demonstrate a basic understanding of professional ethics and service culture through the practical work in hotel operations; (iv) discuss safety and hygiene issues in the hotel industry; (v) evaluate the development trends and challenges of the hotel industry and analyse their impacts; (vi) develop self-discipline and team building skills in a simulated hotel operations environment; and (vii) enhance self-understanding and explore directions on further studies and career pursuits.

6. Curriculum Map – Organisation and Structure



7. The Context

- The information on possible further study and career pathways is provided to enhance students' understanding of the wider context of the specific Applied Learning course.
- The recognition of Applied Learning courses for admission to further studies and career opportunities is at the discretion of relevant institutions. Students who have successfully completed Applied Learning courses have to meet other entry requirements as specified by the institutions.

Possible further study and career pathways

Further studies

- e.g. hotel management, leisure and tourism, food and beverage services, etc.

Career development

- e.g. **positions at entry level** (e.g. front desk agents, reservations agents, concierge clerks, residential club house assistants, room attendants, bell attendants, restaurant servers, bar tenders, theme park attendants, travel consultants, tour escorts, tourist guides, laundry assistants, junior chefs) and **positions at managerial level** (e.g. rooms division managers, food and beverage managers, front office managers, executive housekeepers, floor supervisors, restaurant managers, bar managers, barista, sales managers, travel agency branch managers, laundry managers, senior chefs)

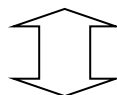
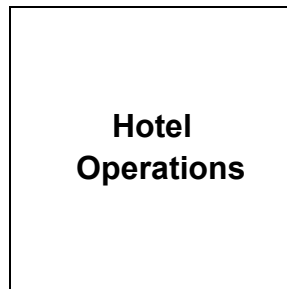
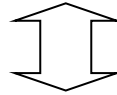
Complementarity with core subjects and other elective subjects

Enhancing and enriching, e.g.

- enriching the language skills of **Chinese Language** and **English Language** by providing a practical language environments, including writing and oral communication skills
- enhancing the breadth and depth of **Tourism and Hospitality Studies** by realising the theories of hospitality and tourism, as well as guest relations and service, and enriching students' learning experience through professional exchanges with industry experts and hands-on training in hotel operations

Expanding horizons, e.g.

- students taking **Business, Accounting and Financial Studies** and/or **Economics** can broaden their horizons by understanding the hotel business model



Relations with other Areas of Studies/ courses of Applied Learning

e.g.

Business, Management and Law

- the ethical and legal concepts of **Business, Management and Law** can be applied to the handling of clients' personal information, business and economic environment in hotel operations

Media and Communication

- the provision of language-rich environment in this course can enhance students' communication skills

Services

- the knowledge of basic kitchen skills, hygiene and safety of this course can be applied to food preparation in **Western Cuisine**

Foundation knowledge developed in junior secondary education

The course is built upon the foundation knowledge students acquired in, e.g.

- **Chinese Language Education** and **English Language Education** – communication skills
- **Personal, Social and Humanities Education** – appreciation of different cultures
- **Technology Education** – basic knowledge of business operations

8. Learning and Teaching

In this course, student-centred learning and teaching activities are designed to enable students to understand fundamental theories and concepts, develop their generic skills, and address their career aspirations in hotel and hospitality industry.

Different modes of activities are employed to provide students with a systematic understanding about the context (e.g. lectures to grasp the basic concept about hospitality industry, including knowledge for a hotel personnel, and organisation and co-operation of different departments in a hotel) and eye-opening opportunities to experience the complexity of the context (e.g. hotel visits to explore and experience the latest development of hotel operations, in particular the 'back-of-the-house' areas).

Students acquire an understanding of the requirements, fundamental knowledge and skills essential for further learning within the area through learning-by-practising opportunities in an authentic or near-authentic environment (e.g. role-play exercise as hotel frontline staff and guest to apply principles of guest services; hands-on activities in performing basic tasks, such as hotel guest registrations, serving restaurant guests and food preparations in kitchens, in the various departments in a hotel including front office, housekeeping and food and beverage).

Students are given opportunities to consolidate their learning and demonstrate entrepreneurship and innovation (e.g. the final project provides students with a learning opportunity to analyse a chosen topic on future development of the hotel industry, and the impact on the various departmental operations in hotels).

9. Curriculum Pillars of Applied Learning

Through related contexts, students have different learning opportunities, for example:

(i) **Career-related Competencies**

- identify the ethical integrity and responsibilities in the provision of hotel services with a view to striking a balance between social responsibility, company benefits, guests' rights and needs;
- observe the principles and underlying values of quality hotel services (e.g. observing and protecting guests' privacy);
- employ the terminology and professional language unique to the hotel industry;
- demonstrate the personal attributes essential to the hospitality industry (e.g. building up a professional image when serving guests);
- apply a range of technical knowledge and skills in hotel operations such as managing the front office, housekeeping, food and beverage and western kitchen services;
- apply interpersonal skills to cooperate with team members and with other departments in a hotel, and to build team spirit (e.g. communication and co-operation between the front office and housekeeping departments when serving guests); and
- identify the aptitudes and abilities required in the hospitality industry and plan a personal roadmap for further studies and career development.

(ii) **Foundation Skills**

- demonstrate effective communication skills to interact with hotel guests and other hotel personnel through participation in role play; and
- apply information technology in the hotels such as the application of Property Management (hotel computer) System and the use of technology to enhance guest experience.

(iii) **Thinking Skills**

- apply problem-solving skills and creative thinking skills in different scenarios, e.g. handling guest requests, satisfying guests with different needs and expectations, and selling hotel products to different types of guests;
- demonstrate analytical and decision-making skills in different scenarios, e.g. handling of situations in various hotel housekeeping scenarios;
- apply green hotel concepts and manage sustainability in hotel services; and
- apply analytical thinking skills in selecting appropriate services for guests with different cultural backgrounds.

(iv) **People Skills**

- demonstrate self-reflection skills through, acquiring feedback from tutors and classmates to improve the design and presentation of the final project on sustainable development in the hotel industry;
- demonstrate good interpersonal skills in practical training to cooperate successfully with peers in accomplishing different tasks and in working with personnel from other hotel departments in role play practices; and
- demonstrate self-management skills in keeping a professional image as a hotel personnel, and in planning a personal work schedule.

(v) Values and Attitudes

- show honesty and integrity, as well as respect for others and for law and authority, e.g. protecting guest privacy in handling guests' personal particulars during guests' registration procedures;
- appraise the importance of environmental protection and its implication on the sustainability and social responsibilities of the hotel industry;
- demonstrate proper attitudes, e.g. enthusiasm, motivation and willingness to learn through hands-on practices in hotel operations; and
- demonstrate self-confidence and sense of responsibility in, e.g. receiving guests, providing quality services to guests.