Applied Learning Course (2022-24Cohort)(S5) Timetables Note 1 Updated as at 26 October 2023

Hotel Operations Course:

Class:

Hotel and Tourism Institute -Venue:

7/F VTC Kowloon Bay Complex, 46 Tai Yip Street, Kowloon Bay

Time: Every Saturday 9:00am - 1:00pm, 4 hours per lesson



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Lesson	Date	Module	Lesson	Date	Module	Lesson	Date	Module	Lesso	Date	Module
1	17 September 2022	One	10	26 November 2022	Three	19	25 February 2023	Two	28	06 May 2023	Two*
2	24 September 2022	One	11	03 December 2022	Three	20	04 March 2023	Two	29	13 May 2023	Two*
3	08 October 2022	One	12	10 December 2022	Three	21	11 March 2023	Two	30	20 May 2023	Four
4	15 October 2022	One	13	17 December 2022	Three	22	18 March 2023	Two	31	27 May 2023	Six
5	22 October 2022	One	14	07 January 2023	Three	23	25 March 2023	Four	32	03 June 2023	Five
6	29 October 2022 (2pm-6pm)	Five	15	14 January 2023	Five	24	01 April 2023	Two	33	10 June 2023	Five
7	05 November 2022	One*	16	04 February 2023	Three	25	15 April 2023	Four			
8	12 November 2022	Three	17	11 February 2023	Three	26	22 April 2023	Two			
9	19 November 2022	Three	18	18 February 2023	Three*	27	29 April 2023	Two			
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Lesson	Date	Module	Lesson	Date	Module	Lesson	Date	Module	Lesso	Date	Module
34	02 September 2023 Class suspension due to Typhoon 09 September 2023	Four	37	07 October 2023	Six	40	-28 October 2023 04 November 2023	Six*(AT6 Report Introduction)	43	25 November 2023	Six
35	16 September 2023	Four	38	14 October 2023	Four	41	11 November 2023	ApL Skills Exploration Day	44	02 December 2023	Six*(AT6 Repor submission)
36	23 September 2023	Four	39	21 October 2023	Four*(AT5 Written Assessment)	42	18 November 2023	Four*(AT5 Practical Assessment)	45	09 December 2023	Six*(AT6 Oral Presentation)
Module	Learning Topic (Note 2)	Module	Le	arning Topic (Note 2)	Module	Lear	rning Topic (Note 2)	Module		Learning Topic	(Note 2)
One	Course introduction Rules and regulations, training venue & facilities, uniform arrangement Introduction to Hotel Operations *Basic grooming and courtesy training in hotel industry *Overview of the hospitality industries *Hotel organisation and	Two	•Function Depart •Room •Front of •Guest shandling •Quality •Green *Asses Practice	reservations and forecast lesk services safety and emergency	Three	•Function Depart •Guestri •Public •Chemic •Laundi and inv •Green Houseke	oom make up area maintenance cals and equipment ry operations ventory control hotel –	Four	Food & Beverage Services Functions of Food and Beverage Department Service styles and sequences Events and catering Costing and supply chain Cocktails and coffee making Green hotel - Food & Beverage Assessment Task (5): Integrated Assessment on Food and Beverage Services (Note 3 & Note 4)		nge
	services •Ethical and cultural issues *Assessment Task (1): Written Test on Hospitality Industry (Note 3 & Note 4)		Writter Office	sment Task (4): n Test on Front and Housekeeping 28 (Note 3 & Note 4)			keeping Services (Note				

Note 1: Students download the updated timetables on their VTC email addresses or from VTC ApL website.

Note 2: Learning topics and lessons are to be changed subject to students' learning progress.

Note 3: Advanced notices for Industrial Visits and Assessment Tasks would be informed by Class Tutors and on emails.

Note 4: *In case of class suspensions, scheduled assessments are to be deferred for one lesson.