

**SUBJECT SYLLABUS  
ACADEMIC OVERVIEW  
INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES**

**COURSE NAME AND CODE:** Aesthetics and Space Design (962305)  
**PROGRAM:** Bachelor of Administration & Service (BA&S)  
**LEVEL OF STUDY:** Undergraduate Programme

GENERAL ACADEMIC INFORMATION					
LATEST UPDATE	2020-2				
ACADEMIC DEPARTMENT	Service, Quality, and Hospitality				
SUBJECT TYPE	Mandatory				
LANGUAGE	Spanish				
SEMESTER	Programme	Semester			
	BA&S	3			
NUMBER OF ACADEMIC CREDITS	1				
HOURS OF ACADEMIC WORK	48	CONTACT HOURS	16	HOURS OF INDEPENDENT/AUTONOMOUS WORK	32
LEARNING PREREQUISITES	<ul style="list-style-type: none"><li>Know the concepts of service and hospitality and the representative authors</li><li>Know and master the theories and principles of administration</li><li>Know the theories of service and quality</li></ul>				
INTERNATIONAL COMPONENT	<ul style="list-style-type: none"><li>National and international standards, policies, regulations and mores related to the professional field.</li><li>Vocabulary and technical language to communicate in different cultural contexts.</li></ul>				
SUSTAINABLE DEVELOPMENT GOALS (SDG)	SDG: 4. Quality Education				

## COURSE DETAILS

<b>COURSE DESCRIPTION</b>	This subject empowers the student to acquire knowledge and analytical thinking typical of service administrators to recognize the importance of planning and design of the physical plant and the characterization of its different spaces to provide an appropriate environment for people in operations, and provision of services. It seeks to develop in students the meaning and value of aesthetic factors as special attributes that generate differentiation, identity and innovation in the staging of spaces, and a provision of competitive and high-quality service.					
<b>KEY WORDS:</b>	Physical plant design, Space design, Aesthetics.					
<b>COMPETENCES DEVELOPED</b>	<b>EICEA ILOS or Program me ILOS</b>	<b>Course ILOS</b>	<b>Type</b>	<b>Content</b>	<b>Teaching and Learning strategy</b>	<b>Assessment Method</b>
	ILO02 ILO04 A&S ILO 07 A&S ILO08	Know the determining factors of the design of spaces and environments that support the provision of services.	Knowledge	1) Introduction - Technological development in the provision of services. 2) Manufacture layout distribution. Differences between manufacturing and production plants and service establishments plants. General principles. 3) The development of a project. Determining factors. Variables incorporated into the design process. Plant distribution criteria. 4) The factor of aesthetics in the conceptual development of spaces. Components and themes. Identity, cultural context and styles. Design components: colour, furniture textures, lighting. Branding and image. 5) Hydro sanitary installations, Applicable technological principles. Pumping Systems. Treatment systems. Hot water and steam production systems. 6) Electric Power. Applicable principles in the generation and distribution of energy. 7) Lighting systems. Functional factors.	Projects Based Learning	Formative Assessment



	<p>ILO04: Ethics &amp; Social Responsibility: Demonstrate awareness of ethical issues in business environments and contribute to the improvement of social conditions.</p> <p>BA&amp;S ILO07: Understand the needs of people and organizations as well as the tendencies of service and hospitality, which prevail in the marketplace in order to design solutions that satisfy the needs of both internal and external customers.</p> <p>BA&amp;S ILO08: Understand transformational leadership to improve organizations and human resource development.</p>
<b>BIBLIOGRAPHY</b>	<ul style="list-style-type: none"> <li>• Katsigris, C. (2006). Design and Equipment for Restaurants and Food Service: a management view. USA: John Wiley &amp; Sons. Neufert, E. (2016). Arte de Proyectar en Arquitectura. México: GG.</li> <li>• LECTURAS COMPLEMENTARIAS</li> <li>• April, J. (24 de julio de 2012). Design Theory – Aesthetics elements and principles of interior design. [Archivo de video]. Recuperado de: <a href="https://www.youtube.com/watch?v=X0hkcRqWDZE">https://www.youtube.com/watch?v=X0hkcRqWDZE</a></li> <li>• Fred, L. (1978). Catering Diseño de establecimientos alimentarios. (Margarit, A. Trad.) Barcelona: Blume Neufert, E. (2016). Arte de Proyectar en Arquitectura. México: GG. Candido, J. (1988). Designing Restaurants and Hotels. Toronto: Hrayr Berberoglu.</li> <li>• Memorias Curso Diseño y Modernización de Cocinas y Restaurantes. Universidad Externado de Colombia.</li> <li>• Revista Catering/ Legis. <a href="http://www.catering.com.co">www.catering.com.co</a></li> <li>• Revista La Barra.</li> <li>• Sustainable Building Design Book- The 2005 World Sustainable Building Conference. Tokyo Student Session.</li> </ul>