

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					
SEIVIESTER	BA&S	A&S 3				
NUMBER OF ACADEMIC CREDITS	1					
HOURS OF ACADEMIC WORK	48	CONTACT HOURS	16	HOURS OF INDEPENDENT/AUTONOMOUS WORK	32	
LEARNING PREREQUISITES	 Know the concepts of service and hospitality and the representative authors Know and master the theories and principles of administration Know the theories of service and quality 					
INTERNATIONAL COMPONENT	 National and international standards, policies, regulations and mores related to the professional field. Vocabulary and technical language to communicate in different cultural contexts. 					
SUSTAINABLE DEVELOPMENT GOALS (SDG)	SDG: 4. Quality Education					



COURSE DESCRIPTION	importance environme factors as	e of planning and des nt for people in oper	sign of the phy ations, and pro at generate d	e knowledge and analytical thinking typical of service admysical plant and the characterization of its different space ovision of services. It seeks to develop in students the medifferentiation, identity and innovation in the staging of	es to provide a aning and value	an appropriate ue of aesthetic
KEY WORDS:	Physical pla	ant design, Space des	ign, Aesthetics	5. 		Ī
	EICEA ILOS or Program me ILOS	Course ILOS	Туре	Content	Teaching and Learning strategy	Assessment Method
COMPETENCES DEVELOPED	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	 Introduction - Technological development in the provision of services. Manufacture layout distribution. Differences between manufacturing and production plants and service establishments plants. General principles. The development of a project. Determining factors. Variables incorporated into the design process. Plant distribution criteria. 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. Hydro sanitary installations, Applicable technological principles. Pumping Systems. Treatment systems. Hot water and steam production systems. Electric Power. Applicable principles in the generation and distribution of energy. Lighting systems. Functional factors. 	Projects Based Learning	Formative Assessment



		8) Consumption and savings factors. Energy saving		
		policies and plans. Technical and economic feasibility in		
		energy saving.		
		9) Air Conditioning Systems. Applicable technical		
		principles. Energy saving criteria, thermal comfort.		
		10) Maintenance Administration. Plant diagnosis and		
		economic management for its renovation, organization		
		and control systems.		
		11) The concept of security, organization and		
		applicable technology. Safety rules.		
		12) Sustainability, design and technology applicable to		
		the conservation of the environment. Solid waste		
		disposal. Saving energy resources.		
		2) Manufacture layout distribution. Differences		
Distinguish the		between manufacturing and production plants and		
permanent		service establishments plants. General principles.		
changes that		3) The development of a project. Determining factors.		
people and society		Variables incorporated into the design process. Plant		
demand,	Skills	distribution criteria.	Theoretical	Summative
according to the	SKIIIS	8) Consumption and savings factors. Energy saving	Class	Assessment
needs of the		policies and plans. Technical and economic feasibility in		
service operation		energy saving.		
and the estimated		12) Sustainability, design and technology applicable to		
market.		the conservation of the environment. Solid waste		
		disposal. Saving energy resources.		
Propose	Skills	12) Sustainability, design and technology applicable to		
improvements		the conservation of the environment. Solid waste	Projects	
and innovative		disposal. Saving of energy resources.	Based	Formative
concepts in plant		13) Practical application to a case of design of	Learning	Assessment
design.		operational areas. Workshop of basic design of kitchen		
uesigii.		area and complementary areas.		
ILO02: Critical Thinking: Evaluat	e informatior	n using critical and analytical reasoning to address chang	ging economic	and business

ILO02: Critical Thinking: Evaluate information using critical and analytical reasoning to address changing economic and business situations.



	ILO04: Ethics & Social Responsibility: Demonstrate awareness of ethical issues in business environments and contribute to the improvement of social conditions.				
	BA&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.				
	BA&S ILO08: Understand transformational leadership to improve organizations and human resource development.				
BIBLIOGRAPHY	 Katsigris, C. (2006). Design and Equipment for Restaurants and Food Service: a management view. USA: John Wiley & Sons. Neufert, E. (2016). Arte de Proyectar en Arquitectura. México: GG. LECTURAS COMPLEMENTARIAS April, J. (24 de julio de2012). Design Theory – Aesthetics elements and principles of interior design. [Archivo de video]. Recuperado de: https://www.youtube.com/watch?v=X0hkcRqWDZE 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. Memorias Curso Diseño y Modernización de Cocinas y Restaurantes. Universidad Externado de Colombia. Revista Catering/ Legis. www.catering.com.co Revista La Barra. Sustainable Building Design Book- The 2005 World Sustainable Building Conference. Tokyo Student Session. 				