

Operational Marketing for Hospitality (Marketing - 2)

SCHOOL Faculty of Culture, Tourism and Hospitality (Esthua)	CAMPUS Saint-Serge	LEVEL 1st year Master's degree SEMESTER Spring (S2)
 > Degree course: International Hospitality Management > Teaching unit: UE 3 Hospitality Experience Design and Implementation > Course language: English > Duration (hours): 12 > ECTS: 2 > Teacher(s): Patrick Legohérel (Associate Professor - MCF HDR) 		
 Assessment: Continuous assessment Final exam 	Teaching methods:Image: Lecture course12hoursImage: Tutorial coursehoursImage: Practical workhours	X Case study Project

COURSE DESCRIPTION

The Marketing course is divided into two parts: Strategic Marketing - Part1, and Operational Marketing - Part 2. Operational marketing: the objectives of the course are to explain the most fundamental dimensions of operational marketing/marketing mix. The class include a focus on service development and innovation. Are also considered the other fundamental dimensions of marketing mix, including communication and distribution. Pricing is to be considered in the Master 2 programme.

The class is divided into two parts:

6 hours are dedicated to the content above. The class is taught by the Professor of Esthua, P. Legohérel

6 hours are dedicated to specific content/focus. The class is taught by an International Visiting Professor

Detailed outline:

- 1. . Marketing mix: Introducti
- 2. . Innovation and new tourism and hospitality products, services and experienc
- 3. . Communication: Introduction + Visiting Profess
- 4. . Experiental marketi

(Pricing: topic to be considered next year/M2)

OBJECTIVES

By the end of the class, students will:

- understand what marketing mix is
- have a clear idea of innovations in this field
- understand the main aspects of communication
- know what experiential marketing is

PREREQUISITES

Students must also enroll in the course entitled "Strategic Marketing for Hospitality (Marketing - 1)"

SELECTIVE BIBLIOGRAPHY

- Textbook for the class: Marketing for tourism and hospitality, Fyall A., Legohérel P., Frochot I., & Wang Y., Routledge, 2019

- Other references to be provided at the beginning of the class.