

21. Supervision of Housekeepers in the field of hospitality

Unit A/A	ANALYSIS OF THE CONTENT OF SECTIONS	DURATION (HOURS)
1	<p>Housekeepers Supervision</p> <ul style="list-style-type: none"> • The role and responsibilities of the housekeeper supervisor • Basic principles and skills of supervision. • The importance of leadership and communication in supervision 	0,75
2	<p>Personnel Management and Coordination</p> <ul style="list-style-type: none"> • Strategies for effective personnel management cleanliness. • Planning and work allocation techniques. • Coordination and organization of daily activities. 	0,75
3	<p>Quality Assurance and Performance Evaluation</p> <ul style="list-style-type: none"> • Methods and criteria for evaluating the performance of housekeepers. • Quality control and hygiene assurance procedures. • Troubleshoot and resolve staff conflicts 	0,75
4	<p>Practical Exercises and Applications</p> <ul style="list-style-type: none"> • Interactive exercises using electronic monitoring devices. (Luminometer) • Presentation of the Luminometer and how it works for effective control of cleanliness and disinfection of hands, gloves and staff clothing - hygiene control. • Discussion and feedback to improve skills supervision 	0,75
	TOTAL	3