

Grading and Classification of Tourist Facilities Course Details

Department: Event , Travel and Tourism Management

Presented by Magna Skills Development Institute

[Registration Link](#)

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Training Coordinator: Denis Wunganayi

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Course Summary

The Grading and Classification of Tourist Facilities course offered by Magna Skills provides participants with in-depth training on the processes and criteria involved in grading and classifying tourist facilities. This course covers essential concepts, standards, and methodologies used in evaluating accommodation, dining, recreational, and other tourism-related establishments. Participants will learn how to assess facilities based on quality, amenities, services, and sustainability criteria to ensure consistency, accuracy, and reliability in classification.

Course Objectives

1. **Understanding Tourism Grading Systems:** Gain insights into the purpose, principles, and types of tourism grading and classification systems used globally.
2. **Criteria and Standards:** Learn about the criteria and standards used to evaluate tourist facilities, including accommodation, dining, transportation, and recreational amenities.
3. **Assessment Methodologies:** Understand the methodologies and procedures used in conducting assessments and inspections of tourist facilities to determine their grading and classification.
4. **Quality Assurance and Compliance:** Develop skills in ensuring compliance with grading criteria, quality standards, and regulatory requirements in the tourism industry.
5. **Sustainability Considerations:** Explore sustainability principles and best practices in grading and classifying tourist facilities, including environmental, social, and economic aspects.

Course Outline

Module 1: Introduction to Tourism Grading

- Overview of tourism grading and classification systems
- Purpose, benefits, and challenges of grading tourist facilities

Module 2: Criteria and Standards

- Key criteria and standards used in grading accommodation facilities
- Evaluating amenities, services, cleanliness, and comfort

Module 3: Assessing Dining Facilities

- Criteria for grading dining establishments, including restaurants, cafes, and eateries

- Evaluating food quality, menu variety, service standards, and hygiene

Module 4: Evaluating Recreational Facilities

- Grading criteria for recreational amenities, such as spas, pools, gyms, and entertainment venues
- Assessing facilities for safety, cleanliness, accessibility, and guest satisfaction

Module 5: Transportation and Accessibility

- Grading transportation services, including airports, airlines, and ground transportation
- Accessibility considerations for tourists with disabilities

Module 6: Assessment Methodologies

- Conducting on-site inspections and evaluations of tourist facilities
- Documentation, scoring systems, and reporting procedures

Module 7: Quality Assurance and Compliance

- Ensuring compliance with grading criteria, quality standards, and regulations
- Addressing deficiencies, complaints, and feedback from guests

Module 8: Sustainability in Tourism

- Sustainable tourism principles and practices in grading and classification
- Assessing facilities for environmental impact, social responsibility, and economic sustainability

Module 9: Technology and Innovation

- Leveraging technology and innovation in tourism grading and classification
- Digital assessment tools, online reviews, and guest feedback platforms

Module 10: Case Studies and Best Practices

- Analysis of successful grading and classification systems in various tourism destinations
- Best practices, lessons learned, and opportunities for improvement and innovation

The Grading and Classification of Tourist Facilities course equips participants with the knowledge and skills needed to assess and classify tourist facilities effectively and accurately. Through a combination of theoretical learning, practical exercises, and case studies, participants will gain practical insights into tourism grading systems, criteria and standards, assessment

methodologies, quality assurance, sustainability considerations, and best practices in the tourism industry



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Company Overview

Who We Are: Magna Skills is a premier training and capacity-building organization specializing in professional development for government institutions, NGOs, and the private sector.

Our Mission: To provide world-class training solutions that equip professionals with the expertise needed to excel in their careers and contribute meaningfully to their organizations.

Our Vision: To be the leading provider of professional training and development across Africa, fostering excellence, innovation, and capacity-building in public and private sectors.

Core Values

- **Excellence** – Delivering high-quality training tailored to meet the evolving needs of professionals.
- **Integrity** – Upholding the highest ethical standards in all our engagements.
- **Innovation** – Embracing new technologies and methodologies to enhance learning experiences.
- **Customer-Centric Approach** – Ensuring client satisfaction by providing relevant, practical, and impactful training.
- **Collaboration** – Partnering with industry experts and institutions to provide the best learning opportunities.

Our Training Methodology

We use a blended learning approach that includes instructor-led training, case studies, workshops, and post-training support.

Why Choose Magna Skills?

- Experienced Trainers
- Customized Training Solutions
- Interactive Learning
- Global Recognition
- Proven Track Record

Request for Training Form

Complete the form and share with Magna Skills Support Team on email info@magnaskills.com or Send Whatsapp on: +27630079022

Approval & Authorization	
Applicant Details	Course Details
First Name:	Course Name:
Last Name:	Training Venue:
Mobile:	Month:
Email:	Training Method: Online[____] Face to Face [____]
Company Name:	Duration:
Country:	Number of Staff Members:

By signing this agreement, both parties confirm their commitment to the terms outlined in this proposal.