

# UNIVERSITY OF BRAWIJAYA FACULTY OF ADMINISTRATIVE SCIENCES DEPARTMENT OF BUSINESS ADMINISTRATION / TOURISM STUDY PROGRAM

SEMESTER LEARNIN	G PLAN									
SUBJECT		CODE	E COURSE CLUBS		S	WEIGHT (credits)	SEMESTER	Date of Compilation		
	COMPLAINT MANAGEMENT PAR		007	MKWPS		3	3	July 20, 2023		
& SERVICE QUALITY										
								Revision I:		
								Revision II:		
AUTHORIZATION	AUTHORIZATION RI				RMK Coordin	ator	Head of Study Program			
	Anies			, SAB., MAB.			Dr. Drs. Edy Yulianto, MP			
		Signati	ure	Signature		Signature				
		0.8	rear e		o ignature					
Learning Outcomes	CPL PRO	GRAM								
	CPL1		Students are able	to integrate nat	ionalistic attitu	des, behavioral v	alues and ethic	s both in the		
			community and w	ork environmen	t.					
CPL2 Students are				e able to produce critical and innovative thinking to support business decision making in the						
tourism sector.										
	CPL3		Students are able	to produce scie	ntific studies to	answer current	issues in the tοι	urism sector.		
	CPL4		Students are able	to practice com	munication skills, both oral and written, effectively.					

CPL5	Students are able to manage businesses in the tourism sector by prioritizing entrepreneurial values.							
CPL6	Students are able to implement science and technology in solving tourism problems							
CP – MK								
After taking this	fter taking this course, students are able to							
CPMK1	Understand the concepts, elements, principles, criteria, types, sources and behavior of customer complaints for complaint management in the tourism and hospitality business (CPL1, CPL2, CPL3, CPL6)							
СРМК2	Understand and analyze the risks and benefits of complaint management and service quality on customer satisfaction and customer loyalty in the tourism and hospitality business (CPL1, CPL2, CPL3, CPL4, CPL6)							
СРМКЗ	Design and implement skills in complaint management, complaint channels, complaint procedures, service encounters and effective and efficient service delivery in the tourism and hospitality business (CPL1, CPL2, CPL3, CPL4, CPL5, CPL6)							
СРМК4	Understanding and evaluating service quality in various tourism, hospitality and tourism technology businesses (CPL1, CPL2, CPL3, CPL4, CPL5, CPL6)							
CPMK5	Understanding and evaluating service failure, service recovery and service assurance in tourism and hospitality businesses (CPL1, CPL2, CPL3, CPL4, CPL5, CPL6)							
CPMK-CPL Weight Mapping								

	CPL1	CPL2	CPL3	CPL4	CPL5	CPL6
СРМК1	0.4	0.2	0.2	0	0	0.2
СРМК2	0.2	0.2	0.2	0.2	0	0.2
СРМК3	0.1	0.2	0.2	0.2	0.2	0.1
СРМК4	0.1	0.2	0.2	0.2	0.2	0.1
СРМК5	0.1	0.2	0.2	0.2	0.2	0.1

MK Brief	After completing the Complaint Management and Service Quality course, students are able to explain the basic concepts															
Description	of complaint management. In addition, students are also expected to be able to design and apply skills in excellent															
	service. Students are also expected to be able to measure and evaluate elements of service quality in various tourism,															
	hospitality and tourism technology businesses and improve service failures.															
Learning Materials	1. Benefits of Complaint Management and Service Quality on Customer Satisfaction and Loyalty															
/ Topics	2. Customer Complaint Behavior															
•	3. Complaint channels															
	4. Complaint Management Skills															
	5. Complaint Management Procedure															
	6. Service Dominance Logic															
	7. Service encounter															
	. Excellent Service Service Quality and Tourism Service Quality															
	). Service Quality and Tourism Service Quality											9. Service Quality and Tourism Service Quality				
	10. Quality of Tourism Services in the Leisure and Tourism business															
	11. Quality of Tourism Services in the Hospitality Business															
	12. Quality of Tourism Services in the Tourism Transportation Business															
	13. Quality of Tourism Services in the Tourism Technology Business															
	14. Failure, Recovery and Service Guarantee															
Library	Main															
	1. Bryson, J.R., Sundbo, J., Fuglsang, L., & Daniels, P. (2020). Service Management. Theory and Practice. Palgrave Macmillan.															
	2. Stauss, B., & Seidel, W. (2019). Effective complaint management: The business case for customer satisfaction.															
	Springer.															
	3. Lovelock, C., & Patterson, P. (2015). Marketing services. Pearson Australia.															
	4. Mok, C., Sparks, B., & Kadampully, J. (2013). Service quality management in hospitality, tourism and leisure. Routledge.															
	5. Buswell, J., Williams, C., Donne, K., & Sutton, C. (2016). Service quality in leisure, events, tourism and sport.															
	CABI.															
	6. Bafadhal, AS (2021). Complaint Management and Tourism Service Quality. Deepublish.															

	Supporters								
		, A., Zeithaml, VA and Berry, LL (1988) SERVQUAL: A Multiple-Item Scale for Measuring Consumer of Service Quality. Journal of Retailing, 64, 12-40.							
	The state of the s	services quality (TourServQual) in Egypt: The viewpoints of external and internal An International Journal, Vol. 13 No. 4, pp. 469-492							
	c. Zeithaml, VA and Bitner, MJ McGraw-Hill, Boston	(2000) Services Marketing: Integrating Customer Focus across the Firm. 2nd Edition,							
	d. Berry, L.L., & Parasuraman,	A. (2004). Marketing services: Competing through quality. Simon and Schuster . Service Recovery: Research Insights and Practices. In: 2000. Handbook of Services							
		Marketing & Management, Thousand Oaks, CA: SAGE Publications, Inc.							
Instructional	Software:	Hardware:							
Media									
	Ms Office	Smart TV, WiFi, Laptop							
	Gmeet/Zoom, GCR, VLM								
Team Teaching	1. Aniesa Samira Bafadhal, SAB, MAB	3.							
	2.								
Course	Interpersonal Communication								
Requirements									

Week 2-	Sub-CP-MK  (as the expected final capability)	Indicator	Assessment Criteria & Forms	Learning methods  (Lectures / Assignments / other forms of learning)	Time (Duration)	Learning Materials / Study Materials [Library]	Assessm ent Weight (%)
1	Students are able to understand and explain the importanceComplaints from tourists as consumers of tourism products and the benefits of complaint management, service quality towards tourist satisfaction and loyalty.	<ol> <li>Students are able to understand the relationship between service quality and complaint management towards tourist satisfaction and loyalty.</li> <li>Students understand and are able to explain the meaning and elements of tourist satisfaction.</li> <li>Students are able to explain the meaning and elements of tourist satisfaction.</li> <li>Students are able to understand the concept and elements of tourist loyalty.</li> </ol>	<ul> <li>Assessment criteria: Understanding</li> <li>Form of assessment:         <ul> <li>Non-exam basis: Class Discussion and Assignment s</li> <li>Test basis: UTS</li> </ul> </li> </ul>	a. Lecture b. Question and answer c. Structured tasks d. Independen t assignment	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Benefits of complaints from tourists</li> <li>Relationship between Service Quality, Complaint Management and Tourist Satisfaction and Loyalty</li> <li>Tourist Satisfaction Model</li> <li>Types of Customer Satisfaction and Dissatisfaction</li> <li>Traveler Loyalty</li> </ol>	5%

2	Students are able to understand and explain the types, sources and behavior of customer complaints (customer complaint behavior)	<ol> <li>Students are able to understand the concept of customer complaint behavior and complaint management.</li> <li>Students understand and are able to explain the forms, sources and types of customer complaint behavior.</li> </ol>	<ul> <li>Assessment criteria: Understanding</li> <li>Form of assessment:         <ul> <li>Non-exam basis:</li> <li>Group Presentatio ns, Class Discussions and Assignment s</li> <li>Discussions and Assignment s</li> </ul> </li> <li>Discussions and Assignment s</li> </ul>	a. Lecture and Q&A b. Group presentatio ns and class discussions	[TM:3x50']  [BM+TT: {1+1}x{3x60'}]	<ol> <li>Customer Complaint         Behavior</li> <li>Complaint         Management         Concept</li> <li>Types and Sources         of Customer         Complaints</li> <li>[2]; [6]</li> </ol>	8%
3	Students are able to understand and explain the advantages and disadvantages of complaint channels.	<ol> <li>Students are able to understand the classification of complaint channels</li> <li>Students understand and are able to explain the advantages and disadvantages of each complaint channel.</li> </ol>	<ul> <li>Assessment criteria:         Understanding</li> <li>Form of assessment:         a. Non-exam basis:         Group         Presentatio ns, Class         Discussions and</li> </ul>	<ul> <li>a. Lecture and Q&amp;A</li> <li>b. Group presentations and class discussions</li> </ul>	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Complaint Channel Classification</li> <li>Advantages and Disadvantages of Complaint Channel Variations</li> <li>Complaint Channel Suitability with Customer Characteristics</li> <li>[2]; [6]</li> </ol>	5%

		3. Students are able to explain the appropriate complaint channels for each customer characteristic.	Assignment s b. Test basis: UTS	UIZ I			
4	Students are able to understand and explain skills in complaint management.	Students are able to explain the various skills needed to carry out complaint management.	<ul> <li>Assessment criteria: Understanding</li> <li>Form of assessment:         <ul> <li>Non-exam basis: Group Presentations, Class Discussions and Assignment s</li> <li>Test basis: UTS</li> </ul> </li> </ul>	a. Lecture and Q&A b. Group presentatio ns and class discussions	[TM:3x50']  [BM+TT: {1+1}x{3x60'}]	<ol> <li>Listening Skills</li> <li>Effective         Communication         Skills</li> <li>Problem Solving         Skills</li> <li>Interpersonal Skills</li> <li>Persuasion Skills</li> <li>Customer Service         Skills</li> <li>Integrity</li> <li>[2]; [6]</li> </ol>	6%
5	Students are able to understand and explain complaint management procedures.	1. Students understand and are able to explain the elements and principles of	<ul> <li>Assessment criteria: Understanding</li> <li>Form of assessment:</li> </ul>	a. Lecture and Q&A b. Group presentatio	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	1. Elements and Principles of Complaint Management	8%

		complaint management.  2. Students are able to understand and explain the complaint management process.	b	basis: Group Presentatio ns, Class Discussions and Assignment s Test basis: UTS		ns and class discussions		3.	Complaint Management Process Complaint Management Guidelines based on the International Organization for Standardization (ISO) [6]	
6	Able to understand and explain the Service Dominance Logic paradigm in the tourism business	Students are able to understand the relationship between the Service Dominant Logic perspective and complaint management.	• F	riteria: Inderstanding  orm of ssessment: . Non-exam basis: Group Presentatio ns, Class Discussions and Assignment s . Test basis: UTS	a.	Q&A	[TM:3x50']  [BM+TT: {1+1}x{3x60'}]	2. 3.	Characteristics of Tourism Services Service Dominance Logic Paradigm in Tourism Business The Relationship between Service Dominance Logic and Complaint Management [3]; [6]; [c]; [d]	8%

7	Able to understand and explain the concept of service encounter	Students understand and are able to explain service encounters as an important part of customer complaint behavior.	criteria:	a. Lecture and Q&A b. Group presentatio ns and class discussions	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Level of service encounter with consumers         (Low-contact service, Medium-contact service and High-contact service)</li> <li>Characteristics of low contact and high contact systems</li> <li>High and Low Contact Service System</li> <li>[1]; [3]; [6]; [c]; [d]</li> </ol>	8%
8			UI	rs			
9	Students are able to understand and explain the concept of excellent service	Students are able to understand and explain the meaning and benefits of excellent service.	criteria:	<ul> <li>a. Lecture and Q&amp;A</li> <li>b. Group presentatio ns and class discussions</li> </ul>	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Definition of         Excellent Service</li> <li>Elements and         Measurement of         Excellent Service</li> <li>[1]; [3]; [6]; [c]; [d]</li> </ol>	10%

10	Students are able to understand and explain the basic concepts of service quality and tourism service quality.	Students are able to understand the concept and elements of service quality and tourism service quality.	Assignment s b. Test basis: UTS  Assessment criteria: Understanding  Form of assessment: a. Non-exam basis:	a. Lecture and Q&A b. Group presentatio ns and class discussions	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Definition of Quality</li> <li>Understanding         Service Quality</li> <li>Principles of Service         Quality</li> <li>Models and         Criticism of the         SERVQUAL Service</li> </ol>	
			Group Presentatio ns, Class Discussions and Assignment s b. Test basis: UTS			Quality Concept  5. Elements and Measurement of Service Quality  6. Understanding Tourism Service Quality  7. Tourism Service Quality Concept Model TOURSERVQUAL  8. Elements and Measurement of Tourism Service Quality  [4]; [5]; [6]; [a]; [b]	10%
11	Students are able to understand and explain the concept and practice	Students understand and are able to explain the concept	<ul><li>Assessment criteria: Understanding</li></ul>	a. Lecture and Q&A	[TM:3x50']	Theme park service     quality THEMEQUAL	10%

	of tourism service quality in the field of leisure and tourism.	and elements of tourism service quality in several examples of the leisure and tourism sector.such as theme parks (theme park service quality), museums and historical sites (historical site service quality), festivals and events (festival service quality)		Form of assessment: a. Non-exam basis: Group Presentatio ns, Class Discussions and Assignment s b. Test basis: UTS	b.	Group presentatio ns and class discussions	[BM+TT: {1+1}x{3x60'}]	2. Museum and historical site service quality HISTOQUAL 3. Festival and event service quality (festival service quality) FESPERV  [4]; [5]; [6]	
12	Students are able to understand and explain the concept and practice of tourism service quality in the hospitality sector.	Students understand and are able to explain the concept and elements of tourism service quality in several examples of the hospitality sector.such as hotels (hotel service quality), green hotels (green lodging service quality), restaurants (dining service quality),	•	Assessment criteria: Understanding  Form of assessment: a. Non-exam basis: Group Presentatio ns, Class Discussions and Assignment s		Lecture and Q&A Group presentatio ns and class discussions	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Hotel Service         Quality (HOLSERV         and LODGSERV)</li> <li>Green lodging         service quality         GLSERV</li> <li>Restaurant Service         Quality (dinning         service quality)         DINESERV</li> <li>Green Restaurant         Service Quality         GRSERV</li> <li>[4]; [5]; [6]</li> </ol>	10%

		green restaurants (green restaurant service quality)	c. Test basis: UTS <b>Q</b> L	JIZ II			
13	Students are able to understand and explain the concept and practice of tourism service quality in the field of tourism transportation.	Students understand and are able to explain the concept and elements of tourism service quality in several examples of tourism transportation fields such as airlines (in-flight service quality) and railways (rail service quality).	<ul> <li>Assessment criteria: Understanding</li> <li>Form of assessment:         <ul> <li>Non-exam basis: Group Presentatio ns, Class Discussions and Assignment s</li> <li>Test basis: UTS</li> </ul> </li> </ul>	a. Lecture and Q&A b. Group presentatio ns and class discussions	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	1. Airline Service Quality (in-flight service quality) Pre Flight Service Quality, In-Flight Service Quality, and Post Flight Service Quality 2. Rail Service Quality (rail service quality) RAILQUAL [4]; [5]; [6]	10%
14	Students are able to understand and explain the concept and practice of tourism service quality in the field of tourism support technology.	Students understand and are able to explain the concept and elements of tourism service quality in several examples of tourism support technology fields such as mobile application service	<ul> <li>Assessment criteria: Understanding</li> <li>Form of assessment:         <ul> <li>Non-exam basis: Group Presentatio</li> </ul> </li> </ul>	<ul><li>a. Lecture and Q&amp;A</li><li>b. Group presentatio ns and class discussions</li></ul>	[TM:3x50'] [BM+TT: {1+1}x{3x60'}]	<ol> <li>Mobile application service quality</li> <li>Website service quality</li> <li>[4]; [5]; [6]</li> </ol>	10%

		quality and website service quality.	ns, Class Discussions and Assignment s b. Test basis: UTS			
15	Students are able to understand and explain service failure, service recovery, service guarantee.	<ol> <li>Students are able to identify and understand service failures</li> <li>Students are able to identify and understand service recovery</li> <li>Students are able to identify and understand service recovery</li> <li>Students are able to identify and understand service guarantees</li> </ol>	criteria: Q& b. Grown of assessment:	kA [BM+TT:	1. Service Failure 2. Service Recovery 3. Service Guarantee [1]; [2]; [3]; [6]; [e]	10%
16			UAS	<u>.</u>		

## **CPL PS Tourism**

The learning outcomes of graduates (CPL) of the UB Tourism Study Program are as follows.

CPL1. Students are able to integrate nationalistic attitudes, behavioral values and ethics both in the community and work environment.

- CPL2. Students are able to produce critical and innovative thinking to support business decision making in the tourism sector.
- CPL3. Students are able to produce scientific studies to answer current issues in the field of tourism.
- CPL4. Students are able to practice communication skills, both oral and written, effectively.
- CPL5. Students are able to manage a business in the tourism sector by prioritizing entrepreneurial values.
- CPL6. Students are able to implement science and technology in solving tourism problems.

#### **ASSIGNMENT DESIGN**

The assignments carried out in this lecture are in the form of Structured Assignments and Independent/Group Assignments.

- Structured lecture assignments are independent assignments, namely students submitting a written review of the results of the lecture at that meeting, and then presenting it at the next meeting.
- Independent/group assignments consist of creating individual/group papers in the form of reviews of each material, and presented in class.

# Percentage of Assessment

Types of Assessment	Weight
Task	10%
Quiz	5 %
UTS	15%
Project/Case Base	50%
UAS	20%

## CPL assessment and evaluation table at MK

Week to:	CPL	СРМК	Questions (Weight%)	Assessment Weight (test/non-test)	Weight (%)		
1	1,2,3	1	Task 1 Essay Quiz Questions 1 (Material 1)	2.5 2.5	5		
2	1,2,3	1	Task 2 Essay Quiz Questions 1 (Material 2) Mid-term exam questions (Question 1)	2.5 2.5 3	8		
3	1,2,3	1	Task 3 Essay Quiz Questions 1 (Material 3)	2.5 2.5	5		
	1,2,3	1	QUIZ I: material 1, material 2, and material 3				
4	1,2,3,4	2	Task 4 Mid-term exam questions (Question 2)	3 3	6		

5	1,2,3,4	2	Task 5 Mid-term exam questions (Question 3)	4 4	8
6	1,2,3,4,6,	2,3,4	Task 6 Mid-term exam questions (Question 4)	4 4	8
7	1,2,3,4,6,	2,3,4	Task 6 Mid-term exam questions (Question 4)	4 4	8
8 Mid-Sen	nester Exam (UTS	): Question 1	, Question 2, Question 3, and Quest	ion 4	
9	1,2,3,4	2,3,4	Task 7 Essay Quiz Questions 2 (Material 4) Final Exam Questions (Question 5)	2.5 2.5 5	10
10	1,2,3,4,6,	2,3,4	Task 8 Essay Quiz Questions 2 (Material 5)	5 5	10
	1,2,3,4,6,	2,3,4	Task 9 Essay Quiz Questions 2 (Material 6)	5 5	10
11	1,7,8	2,3,4	QUIZ 2:	Material 4, Material 5, and Material 6	
12	1,2,3,4	2,3,5	Task 10 Final Exam Questions (Question 6)	5 5	10
13	1,2,3,4	2,3,5	Task 11 Final Exam Questions (Question 7)	5 5	10
14	1,2,3,4,6,	2,3,5	Task 12	5 5	10

		Final Exam (Question 8)	Questions		
15					
16.		Final Semester Exa	am (UAS): Ques	stion 5, Question 6, Question 7, and Question	8
		Tot	tal weight (%)	100	100

#### **DETERMINATION OF FINAL VALUE**

Final Value Range (NA)	Quality Letters	Quality Score
> 80	Α	4
75 <na≤80< td=""><td>B+</td><td>3.5</td></na≤80<>	B+	3.5
69 <na≤75< td=""><td>В</td><td>3</td></na≤75<>	В	3
60 <na≤69< td=""><td>C+</td><td>2.5</td></na≤69<>	C+	2.5
55 <na≤60< td=""><td>С</td><td>2</td></na≤60<>	С	2
50 <na≤55< td=""><td>D+</td><td>1.5</td></na≤55<>	D+	1.5
44 <na≤50< td=""><td>D</td><td>1</td></na≤50<>	D	1
0< NA≤44	Е	0

# **Assessment Weight Mapping - CPMK**

Assessment	CPMK1	CPMK2	СРМК3	CPMK4	СРМК5
Quiz 1	1	0	0	0	0
Quiz 2	0	0.3	0.3	0.4	0

	_	_	_	_	_
Task 1	1	0	0	0	0
Task 2	1	0	0	0	0
Task 3	1	0	0	0	0
Task 4	0	1	0	0	0
Task 5	0	1	0	0	0
Task 6	0	0.4	0.4	0.2	0
Task 7	0	0.2	0.3	0.5	0
Task 8	0	0.2	0.3	0.5	0
Task 9	0	0.2	0.4	0.4	0
Task 10	0	0.2	0.2	0	0.6
Task 11	0	0.2	0.2	0	0.6
Task 12	0	0.2	0.2	0	0.6
UTS1	0.4	0.3	0.3	0	0
UAS1	0	0	0.3	0.3	0.4