تصدر عن وزارة الإعلام مملكة البحرين

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السنة السابعة والسبعون

العدد	ات	تويا	مح
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قرار رقم (٣) لسنة ٢٠٢٤ بشأن تصنيف الفنادق والشقق الفندقية

الْمِيْنَةُ الْمُنْتُدُ

ملحق العدد 3729 - الخميس 8 فبراير 2024



وزارة السياحة

قرار رقم (٣) لسنة ٢٠٢٤ بشأن تصنيف الفنادق والشقق الفندقية

وزير السياحة:

بعد الاطلاع على المرسوم بقانون رقم (١٥) لسنة ١٩٨٦ بشأن تنظيم السياحة، وتعديلاته، وعلى القانون رقم (٦٢) لسنة ٢٠٠٦ بإنشاء وتنظيم هيئة البحرين للسياحة والمعارض، وتعديلاته،

وعلى القرار رقم (١) لسنة ٢٠١٤ بشأن تصنيف وتنظيم تراخيص المرافق السياحية المخصصة لخدمات المأكولات والمشروبات بالفنادق،

وعلى القرار رقم (٤) لسنة ٢٠١٥ بشأن تصنيف الفنادق والشقق الفندقية وخدمات تقديم المأكولات والمشروبات بالفنادق،

وبناءً على عرض الرئيس التنفيذي لهيئة البحرين للسياحة والمعارض،

قُرِّر الآتي: المادة الأولى

يكون تصنيف الفنادق والشقق الفندقية التي تعتبر منشآت سياحية وفقاً لأحكام دليل المواصفات والاشتراطات المرافق لهذا القرار.

المادة الثانية

تتولى هيئة البحرين للسياحة والمعارض الترخيص للفنادق والشقق الفندقية وتصنيفها وفقاً لأحكام الدليل المرافق لهذا القرار، ولها في سبيل ذلك معاينة الفنادق والشقق الفندقية، على أن تكون المعاينة كل أربع سنوات للتأكد من سلامة المبنى من الناحية الإنشائية، وإجراء المتابعة الدورية لأعمال الصيانة والمنقولات لغرض إعادة التصنيف.

ويجوز للهيئة عند إجراء المعاينة المرتبطة بالتصنيف، أن تستعين بإحدى مؤسسات القطاع الخاص المتخصصة في هذا المجال.



المادة الثالثة

على الفنادق والشقق الفندقية المرخص لها عند العمل بأحكام هذا القرار تعديل أوضاعها بما يتفق وأحكام هذا القرار، وذلك خلال سنة من تاريخ العمل به.

وفي حال عدم قيام الفنادق أو الشقق الفندقية بتوفيق أوضاعها أو في حال عدم تحقيقها لمعايير الفئة المصنفة عليها خلال المدة المشار إليها في الفقرة السابقة، جاز للهيئة وقف العمل بالترخيص السياحي لمدة لا تتجاوز ثلاثة أشهر.

وفي حال عدم التزام الفنادق أو الشقق الفندقية بتعديل أوضاعها خلال فترة وقف العمل بالترخيص السياحي، جاز للهيئة تخفيض تصنيف الفندق أو الشقة الفندقية إلى الفئة الأدنى، وذلك كله دون الإخلال بحق الهيئة في اتخاذ الإجراءات القانونية المنصوص عليها في المادة (١١) مكرراً من المرسوم بقانون رقم (١٥) لسنة ١٩٨٦ بشأن تنظيم السياحة.

المادة الرابعة

مع عدم الإخلال بالمسئولية الجنائية أو المدنية، للهيئة عند مخالفة أحكام هذا القرار تطبيق الجزاءات الإدارية المنصوص عليها في المادة (٤) من المرسوم بقانون رقم (١٥) لسنة ١٩٨٦ بشأن تنظيم السياحة.

المادة الخامسة

يُلغى القرار رقم (٤) لسنة ٢٠١٥ بشأن تصنيف الفنادق والشقق الفندقية وخدمات تقديم المأكولات والمشروبات بالفنادق.

المادة السادسة

على الرئيس التنفيذي لهيئة البحرين للسياحة والمعارض تنفيذ أحكام هذا القرار، ويُعمل به من اليوم التالي لتاريخ نشره في الجريدة الرسمية.

وزيرالسياحة فاطمة بنت جعفر الصيرفي

> صدر بتاریخ: ۲۱ رجب ۱٤٤٥هـ الموافق : ٧ فبراير ٢٠٢٤م



First: Types of licenses for authorized outlets according to hotel classification

Hotel apartments of all categories	At least one main restaurant "All day dining-Main Restaurant" is mandatory.
	Four-star category allows only one Café, optional.
	Five-star category allows one Cafe at least, mandatory.
One-, two- and three-star hotels	At least one main restaurant "All day dining- Main Restaurant" is mandatory.
	One Café only, optional.
Four-star hotels	At least one main restaurant "All day dining- Main Restaurant" is mandatory.
	At least one Café is mandatory.
	At least one Speciality restaurant for tourist services is mandatory.
	One Lounge or more, optional.
	One Lounge Club or more, optional.
Five-star hotels	At least one main restaurant "All day dining" is mandatory.
	At least one Café is mandatory.
	At least one Speciality restaurant for tourist services is mandatory.
	One Lounge or more, optional.
	One Lounge Club or more, optional.

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Second: Food and beverage services in hotels and hotel apartments

Authorized facilities and their operating times					
The facilities designated for providing food and beverage services at the headquarters of authorized hotels and hotel apartments are limited to the facilities listed as follows:					
Restaurants dedicated for tourist services The hotel's main restaurant "All da dining-Main Restaurant" is not allowed operate from three in the morning un six in the morning.					
	"Specialty Restaurant" is not allowed to operate from three in the morning until six in the morning.				
	"Fine Dining" restaurant, which is not allowed to operate from three in the morning until six in the morning				
Café	Café service can provide Take Away service, provided that its requirements are met. It is not allowed to work from three in the morning until six in the morning.				
Lounge	A lounge that is allowed to work from seven in the morning until three in the morning.				
Lounge Club	It is permitted to work from nine in the evening until three in the morning.				
The nature of these facilities and their services shall be in accordance with what is stated in the attached classification.					



Third: Entertainment Activities

Hotel apartments of all categories	It is not permitted to recruit or work
	artists, artistic bands, and music players
One-, two- and three-star hotels	It is not permitted to recruit or work
	artists, artistic bands, and music players
Four-star hotels	It is allowed to bring artistic bands and
	music players into the (Lounge Club)
	It is allowed to bring artistic bands and
	music players into the (Lounge).
	It is permitted to bring in artistic bands
	that practice singing and playing, and
	music players only in (Speciality
	Restaurant)
	It is allowed to bring artistic bands that
	practice singing and playing only in the
	main restaurant (All Day Dining).
Five-star hotels	It is allowed to bring artistic bands and
	music players into the (Lounge Club)
	It is allowed to bring artistic bands and
	music players into the (Lounge).
	It is permitted to bring in artistic bands
	that practice singing and playing, and
	music players only in (Speciality
	Restaurant)
	It is allowed to bring artistic bands tha
	practice singing and playing only in the
	main restaurant (All Day Dining).
all cases, the work of artists, artistic b	ands, and music players in hotels shall no
	ne relevant administration, and they mus

Fourth: General requirements

- The attached standards and requirements determine the nature of work of each type of authorized outlet.
- It is necessary to obtain the approvals of the relevant government authorities, depending on the circumstances, when licensing the outlet or renewing its license.
- Each facility must list the hotel service charge and the special service charge on the list.
- It is strictly prohibited to serve or sell alcoholic beverages to anyone under 21 years of age in all tourist establishments.
- It is permitted to charge an entry fee for outlets (Cover Fee) after obtaining permission from the relevant administration and filling out the form prepared for that purpose and in accordance with the requirements determined by the relevant administration.
- It is not permissible to hold special events or rent the outlets in any way without prior permission from the relevant department of the Bahrain Tourism and Exhibition Authority.
- The license applicant is obligated to submit the design of the outlet and the nature of its work when requesting the license and may not change its nature or design without notifying the relevant department.
- The licensee is obligated to obtain prior permission from the relevant department of the Bahrain Tourism and Exhibition Authority for the work of artists, artistic bands, and music operators in the outlets as described above.
- The licensee is obligated to install soundproofing in the outlets in a way that does not disturb public peace and does not cause inconvenience to the residents of the hotel or its surrounding areas.



Fifth: Hotel Classification Manual

Introduction

The Hotel classification system identifies five different star categories which are further specified in 11 designators for the hotel categories. Table 1 outlines the different categories, license types, and classifications in the new Hotel accommodation system.

Table 1 Hotel designators and classifications

Category	Designators	Classifications
	Airport Hotel	1-5*
	Apartment Hotel	1-5*
	Beach Hotel	1-5*
	Boutique Hotel	4-5*
	Business Hotel	1-5*
	City Hotel	1-5*
Hotels	Convention Hotel	1-5*
	Family Hotel	1-5*
	Floating Hotel	4-5*
	Golf Hotel	4-5*
	Mixed Use	3-5*
	Resort Hotel	3-5*
	Shopping Hotel	3-5*

Hotels accommodate the of Bahrain's visitors and can therefore be said to have the most significant role to play in shaping a positive tourism experience. Hotels are not just places to sleep; they typically provide a wide range of services, facilities, and activities to feed, pamper, entertain, and excite our visitors. It is therefore no wonder that the hotel classification requirements in this manual are the most extensive in giving guidance to hoteliers to deliver the best possible experience to our visitors.

Hotel System Focus Areas

The hotel system has eight focus areas which impact the guest experience. Table 2 lists these areas and provides a description of what they represent.

Table 2 Focus Areas of Hotel Standards

Fo	cus Area	Description
1)	General Requirements	Administrative, legal, and other requirements
2)	Public Areas	Requirements focussing on the hotel's public areas, building, safety and security and access control.
3)	Guest Rooms	Requirements focussing on the individual guest rooms.
4)	Guest Bathrooms	Requirements focussing on the individual guest bathrooms.
5)	Guest Services	Requirements focussing on services offered to hotel guests.
6)	Food & Beverage	Requirements focussing on the provision of Food & Beverages
7)	Staffing	Requirements focussing on staffing policies and practices
8)	Service Quality	Requirements focussing on the management and monitoring of service quality.

Hotel System Elements

To ensure that all areas of the hotel operation that influence the guest experience are well covered, the system covers a total of six elements that are defined in table 3.

Table 3 System Elements and their definitions

Sys	stem Elements	Definition
1.	Minimum Mandatory Criteria	Criteria that reflect minimum expectations of the traveller and need to be completely fulfilled for each respective category
2.	Rating Criteria	Criteria that reflect the quality of the hotel's infrastructure. Rating requirements focus on the quality of materials used, state of maintenance, presentation, and cleanliness. Hotels need to achieve a minimum final score for each respective classification category.
3.	Scoring Criteria	Criteria that are not a traveller's minimum expectation but do create substantial value in the guest experience. Also here, hotels need to achieve a minimum final score for each respective classification category.
4.	Product Designators	A term indicating the specific target group or hotel features that attracts a certain target group. The designator gives assurance that the specific services and facilities required by such target group are provided for. Product designator requirements comprise of Minimum Criteria that must be achieved; however, the application for a product designator is voluntary .

The system criteria have been reviewed and enhanced by adding criteria that contemporary hotel guests expect, deleting out-dated criteria, restructuring criteria that were identified to be in the incorrect place in the system, and rewording criteria that may have presented a bias.

Minimum Mandatory Criteria

The minimum mandatory criteria reflect today's traveller minimum expectations of a hotel in the respective category. Minimum Mandatory Criteria provide the <u>foundation of the system</u> and the five categories in it and aims to ensure that the <u>minimum Expectations of the guests</u> of the respective category are fulfilled. The minimum mandatory criteria are detailed in chapter 1.



Rating Criteria

Rating criteria refer to those criteria that are responsible for the quality perception of the guest of the hotel's infrastructure, accessories or amenities and focus on cleanliness, state of maintenance, and the quality of materials used in the hotel's infrastructure. The rating scores have a strong focus on Guest Bedrooms (40%) and Public Areas (30%) and further focus on Guest Bathrooms (20%) and Food & Beverage Areas (20%). Table 4 presents the required minimum scores that need to be achieved for each classification category.

Table 4 Minimum Rating Requirements for each Hotel Classification

Rating	Rating Requirement (Max 400)	Standard on Total Points %	Minimum score for any Individual Standard
1 Star	240	60%	40%
2 Star	260	65%	40%
3 Star	300	75%	60%
4 Star	340	85%	60%
5 Star	360	90%	80%

From table 4 it can be seen that a one-star hotel will have to score 60% of the total points, thus 210 points, and cannot score below 40% on any one standard. A five-star hotel will need to achieve a total score of 90% of the total points and cannot score below 80% on any one standard. The detailed rating criteria are detailed in chapter 2.

Scoring Criteria

Scoring criteria refer to facilities or services that present a value but are not necessarily vital to a minimum expectation of a guest when considering the respective star rating. The scoring criteria thus represent an element of the system of objective tangible facilities and services that add value to the guest, but do not comprise a must. Criteria are presented that contemporary research shows are valued by today's hotel guest with a rating structure that is based on the perceived value of those requirements. The scoring criteria are presented in chapter 3. The minimum scores for each classification category are presented in table 5.

Table 5 Minimum Scoring Requirements Hotels

Rating	Required %	Total Score
1 star	40%	90
2 star	50%	113
3 star	60%	135
4 star	70%	158
5 star	80%	180
Total	100%	225

From table 5 it can be seen that the minimum percentage score for the scoring requirements ranges from 40 to 80 percent of the available points. This means that, for instance, a three-star hotel needs to achieve 135 points on the scoring criteria which is 60% of the total points that can be achieved.

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Hotel Designators

In addition to the 1–5-star rating, the hotel system makes provision for hotels to position themselves by obtaining a 'designator'. This allows travellers to easily identify the 'type' of hotel that they are looking for over and above comfort and service level. A total of 10 designators apply that are applicable to different hotel classification as indicated in table 1.

Designators are awarded after the hotel has met the requirements of the respective designators. Certain designators may create exemptions from Minimum Mandatory Criteria. An example is the designator of airport hotels that exempts the hotel with complying with minimum room sizes if it is situated right at the airport.



The Hotel Classification Process

This section outlines the processes involved in applying for and renewing the hotel classification. First an outline is presented in the entire system after which the typical processes are outlined.

The classification process is designed to be both efficient and effective. Figure 1 outlines how the different elements of the system are approached from a process perspective:

Figure 1 The classification process



In figure 1, the following processes are outlined:

- 1) A hotel will first need to comply with the *Minimum Mandatory Criteria* for its category. These criteria reflect the minimum expectations that a guest would have of the rating applied for and must be fulfilled.
- 2) Second, it needs to obtain a minimum score for its respective category on the *Rating Criteria*. These criteria represent subjective tangible criteria that represent the respective category, and also have a minimum score that needs to be obtained on each individual criteria depending on the classification category being pursued.
- 3) Third, a minimum score needs to be attained on the *Scoring Criteria*. The scoring criteria represent objective tangible criteria that add value to the guest but do not necessarily reflect a minimum expectation.
- 4) The Hotel Classification is determined by the first three steps of the process and is awarded based on the complete fulfilment of the Minimum Mandatory Criteria and the attainment of the minimum scores for the Rating and the Scoring Criteria, though simultaneously, one or more *Hotel Designators* may be applied for. The awarding of a designator requires minimum criteria to be fulfilled that differ per classification.

15



Implementation & Industry Support

The enhanced criteria have been drafted with the existing hotel infrastructure in mind. The intention is to avoid scenarios whereby an existing hotel would have to incur significant costs to maintain its hotel classification. Therefore, most criteria are expected to impose only minor expenses, or may apply only to newly built hotels. The conditions surrounding such requirements are indicated in the criteria chapters by means of footnotes. Changes to processes may be occur from time to time and will be communicated by the Bahrain Tourism and Exhibitions Authority in writing.

a) Online System

The classification system is integrated in a comprehensive Online System that maintains all available data on Bahrain's hotels. It facilitates the identification of improvement areas for hotels and maintains a history on communications and actions involving a hotel including its inspection cycle.

b) Self-Assessment

To enhance the participation and feedback from the hotel industry, hotels can be registered in the system for *Self-Assessment* preceding the formal assessment. With this facility, the Department expects to create a positive dialogue with the hotel industry with mutual benefit.

c) Complaints and Appeals

Each hotelier has a right to appeal or complain about a standard, process, its interpretation, or execution. The Department has procedures in order to handle all customers' complaints in a professional and timely manner. The following principles govern this process:

- All Hotel Establishment related complaints are acknowledged within one working day.
- Where required, supporting documentation will be requested.
- The facts of the complaints will be verified.
- If required, an investigation will take place.
- The hotel will be kept informed of the status and the outcome of the complaint.

Classification and Inspections

The classification process will be implemented periodically every four years by prior notification of the Bahrain Tourism and Exhibitions Authority, followed by inspection visits to make sure all deficiencies are addressed.

The Department will conduct various types of inspections. Listed below are the inspection types and a brief description of each inspection.

Initial Inspections

When a new hotel applies for any type of short stay accommodation license, an inspection will be held to verify, rate, and score the infrastructure of the accommodation prior to it being allowed to operate.

Soft Opening

Upon completion of the construction work and acquiring Civil defense Certificate, an inspector will perform an inspection of the building in order to issue a temporary operating license to allow for a 'soft opening'

The above temporary operating license is conditional based on the below stipulations:



- 1- **<u>Duration:</u>** The duration of the temporary license is for a period not exceeding 3 months. No renewal or extension beyond the 3 months period except with genuine justification that the concerned department of Bahrain Tourism and Exhibition Authority sees appropriate.
- 2- Monthly Reports: The License holder shall send monthly reports on the progress of his readiness to achieve full operation.
- 3- <u>Compliance:</u> The License holder shall always be obliged to all the obligations and requirements mentioned in the Tourism Laws, regulations, and circulars.

The concerned department at Bahrain Tourism and Exhibitions Authority may suspend the temporary license in case of non-compliance with the above stipulations.

Periodic Inspections

After an initial license and classification has been awarded, the Bahrain Tourism and Exhibitions Authority will conduct annual or bi-annual inspections to ensure that standards continue to be met. Periodic Inspections can be in a form of comprehensive list as in the classification manual or in form of short list of basic elements specificed by the department.

Inspections after a complaint has been received by the Department.

Should the Department receive a complaint about an establishment, it has a responsibility to investigate the complaint, and this may include an inspection visit of the establishment

Spot check inspections carried out ad hoc by the Department.

Department inspectors may conduct spot checks on an ad hoc basis in order to ensure that establishments are complying with the required standards of both their license and the respective classification. This may be in the form of announced, unannounced

Building status

The Department conducts a comprehensive inspection of the building status every 4 years to evaluate the upkeep of the building and periodic renovation. This inspection includes the general maintaince, walls, facades, painting..etc.

Violations

It may occur that during a classification inspection, inspectors identify serious violations that may:

- 1. Jeopardise the safety of guests;
- 2. Are unhygienic to the extent of creating a health hazard;
- 3. Jeopardise the reputation or the good order in the Kingdom;
- 4. Comprise an illegal activity; or
- 5. Not fulfilling the requirements of any other government authority, specially these related to Health and Safety like Public Health requirements and Civil Defence requirements.

Inspectors, by nature of their job, are bound to report any of these matters, and may decide to close part of the hotel, or the entire hotel.

Exemptions on Minimum Mandatory Criteria

Despite elaborate research and test runs that lie at the basis of the classification system, it may be that existing hotels cannot comply with a requirement in their respective category. In such case the hotel may apply for exemption of the respective requirement. This exemption request needs to specify:

- 1. Why the hotel cannot comply with the specific requirement.
- 2. How it seeks to overcome the lack of compliance in terms of the guest experience.

The department will review each request based on:

- a. The reasoning provided by the hotel;
- b. The impact on the guest experience; and / or
- c. The further compliance with Minimum Mandatory Criteria, and the respective scores on the Rating Criteria and Scoring Criteria.



1. Hotel Minimum Mandatory Criteria

The objective of the Minimum Mandatory Criteria is to:

- 1. Provide the <u>foundation of the system</u> and the five classification categories.
- 2. Ensure that the Minimum Expectations Guests are fulfilled at all times.

1.1 General Standards

1. General	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star		
1.1.1	1.1.1.1	Hotel staff are a	vailable to guests	24 hours a day,	7 days a week			
General Requirements	1.1.1.2	Maintain accour five years.	nting books, reco	rds and data relat	ed to the busines	s for a minimum of		
	1.1.1.3	' '	Display the name of the establishment on all records, invoices, correspondence, and brochures of the establishment, in Arabic and English.					
	1.1.1.4	All areas of the hotel, including any rented shops/outlets or other commercial areas that are advertised as being part of the hotel fall under the requirements of the standards referred to in this manual and compliance with these standards is the responsibility of the hotel.						
	1.1.1.5	website with lat	nd 4-star hotel must have a site with latest and up-to-e information and a booking ice					
	1.1.1.6	The hotel should have general maintenance and preventive maintenance of the hotel record every four years with evidence being provided.						

1.2 Public Areas

1.2 Building	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star	
1.2.1 Exterior	1.2.1.1	Hotel entrances are controlled 24 hours a day by security camera(s), as per regulations of the Kingdom "Ministry of Interior". Camera records to be kept for a minimum of 4 months.					
	1.2.1.2			ty is well maintaine d safety hazard to t		clean condition and erty's employees.	
	1.2.1.3		lighting in all are	eas where the mem sure safety.	bers of the public	c, employees and	
1.2.2 Landscaping	1.2.2.1	If the outside areas that are part of the establishment plot of land can be landscaped, this should be done in a manner that is suitable for the environment and location of the establishment.					
	1.2.2.2	All measures should be taken to ensure that gardens, landscaped areas, and public pathways are safe to the public. Indemnity boards are placed where Guests can observe these easily. They should be readable at night.					
1.2.3 Signage	1.2.3.1	Main signboards in public areas are in Arabic and English; signboards are signs promoting the property name and should be readable at night.					
	1.2.3.2	The Class	ification Certifica	te is clearly display	ed in the reception	on area ¹	
	1.2.3.3	The Class	ification signboa	rd is clearly display	ed outside the ma	ain entrance ²	
	1.2.3.4	Signage o	Signage on or near doors of guest rooms indicating the room number.				

 $^{^{1}}$ Criteria 1.2.3.2 & 1.2.3.3 Only applies to existing hotels, for new hotels only after first reclassification visit.

 $^{^2\} Criteria\ 1.2.3.2\ \&\ 1.2.3.3\ Only\ applies\ to\ existing\ hotels, for\ new\ hotels\ only\ after\ first\ reclassification\ visit.$

1.2 Building	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star		
	1.2.3.5	On each floor signs indicating the direction of specific room numbers are requi						
		in the co	in the corridors. Signage in the lobby area of the hotel is required if direction					
		not obvio						
1.2.4	1.2.4.1	•	leposit facility		-			
Guest		is availab						
Security &		reception						
Access			ment to allow					
		valuables	eping of guest					
	1.2.4.2			available upon Mi	nistry of Interior r	oquiromonts		
1.2.5	1.2.4.2			ding emergency rou				
Safety &	1.2.3.1		ee from obstacle		ites are iii a good	state of repair		
Comfort in	1.2.5.2			•	omfort in all pub	lic areas, including		
Public Areas			light on stairway		·	,		
	1.2.5.3	Air condit	ioning maintains	comfortable temp	erature, 18 - 23c,	throughout the		
				l back of house are				
	1.2.5.4			equired to have a p				
		_		ng with floor signag	ge displayed on ea	ach floor inside the		
	4055	staircase.		II II: I II I				
	1.2.5.5			Il lit, clean well ma				
	1.2.5.6			v for guests to pass lleys to pass by eas		can		
1.2.6	1.2.6.1					clean and		
Maintenance		Interior fixtures and buildings are well maintained and are in a clean and hygienic condition.						
1.2.6.2 Electrical equipment must be safely maintained and in good working						orking condition.		
		Records s	hould be kept sh	owing preventative	e maintenance pla	ans and repair		
		records.						
	1.2.6.3	Maintenance service is available 18 hours per day.						
		day.	24 hours per					
1.2.7	1.2.7.1		el has its own	entrance senara	te from a resta	urant or another		
Entrances	1.2.7.1	establish		cittance, separa	te nom a resta	arant or unother		
	1.2.7.2	A separat	e entrance and e	xit to kitchens whe	ere food is deliver	ed and a separate		
				vaste is disposed of				
		Directora	te at Ministry of	Health.				
	1.2.7.3				abled Guests, in a	ccordance with the		
			vernment entity					
	1.2.7.4		service or delive	ry entrance.	-	-		
	1.2.7.5 ⁴		driveway near trance wide	-	-	-		
			or two cars					
		_	ass by next to					
		each othe						
1.2.8	1.2.8.1			ed reception area v	vith a nearby seat	ing area.		
Reception	1.2.8.2		tion staff is avail					
Area	1.2.8.3				reception area ar	nd potentially more		
as designated by the Civil Defence.								
	1.2.8.4	A Property Management System in place, suitable to the size of the property						
	1.2.8.5		at can speak			lish is available to		
		Arabic and English is be called to assist on each shift.						

 $^{\rm 3}$ Hotels with the Designator 'Mixed Use' may be exempted.

 $^{^{\}rm 4}$ Existing or new hotels may be exempted if the location does not allow for this standard.



1.2 Building	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star			
		available	at the front						
		desk at al	ll times.						
	1.2.8.6	Appropri	ate background n	nusic played in the	lobby/reception	area.			
	1.2.8.7	Concierge	e / Guest	-	-	-			
		Relations	Service 24						
		hours p	er day. The						
		concierge							
			and most recent						
			nformation and						
			ith all tourism on. Concierge						
			aware of all						
			ctivities. A high						
			f training is						
		expected	with training						
		records	of concierge						
			available as						
		evidence.							
1.2.9 Seating Area	1.2.9.1			with sufficient com	fortable seating, a	available			
Lobby Lounge	1.2.9.2		throughout the day Air conditioning provides an ambient temperature of 18c-23c.						
, G	1.2.9.3			guest to see comfo					
1.2.10	1.2.10.1					ment entity "Civil			
Elevators		Defence"							
	1.2.10.2	Clearly m	arked floor numl	pers in all elevators					
	1.2.10.3	The number of elevators has been planned based on a traffic study that indicates							
		acceptable waiting times for guests when the hotel is fully occupied.							
	1.2.10.4	Elevators must allow access for disabled visitors.							
	1.2.10.5	Elevators must have a ventilation system that is in working order.							
	1.2.10.6	The hotel has separate service elevators based on services provided "traffic study							
					service elevators i	minimise combined			
	10111		pecially during pe		1	50.5 .1 .			
1.2.11 Public Toilets	1.2.11.1					near F&B outlets,			
Public Tollets			-	on, reflecting hotel'		oled guests at each			
			cluster of public t		cessible for disau	neu guests at each			
	1 2 11 2		*						
	1.2.11.2		shbasin is equipp Mirror.	ed with:					
			Hot and cold wat	•					
		•							
		c) Liquid Soap in a dispenser							
	1.2.11.3		l Hand Towels	Paper towels or h	iot air dryer is ava	ailable near each			
			ible near each	washbasin.					
	1.2.11.4	Wastena		d (of non-flammab	le material)				
	1.2.11.4			e form of an extra		n ventilation			
	1.2.11.5		al lock on each st		tor rail, or built-l	ii velitilatiOII.			
	1.2.11.7	Air freshe		tan or door					
	1.2.11./	All Heshe	inei						



1.3 Guest Rooms

1.3 Guest Room	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star	
1.3.1	1.3.1.1	Emergency and	fire evacuation pla	an and emergenc	y telephone num	bers are posted	
General Safety &		in each room in	Arabic and English	1			
Security	1.3.1.2	A safety deposit	box is available in	all guest	-	-	
		rooms.					
1.3.2 Room Sizes	1.3.2.1 ⁵	Standard 30m ² Standard 26m ² Standard 22m ² Standard 20m ²					
(incl. bathroom)		Suites 50m²	Suites 45m²	Suites 35m²	-		
1.3.3	1.3.3.1	At least 5 % of	At least 2 % of	-	-		
Suites		all rooms are all rooms are					
		suites.	suites.				
1.3.4	1.3.4.1	A minimum of !	50% of all rooms	is designated to	be Non-smoking	rooms. All non-	
Non-Smoking		smoking rooms	are to be located i	n designated floo	rs/areas. Smokir	g is not allowed	
Rooms		in the corridor	or lift of the desig	gnated area(s), ar	nd this is indicate	ed and enforced	
		clearly.					
1.3.5	1.3.5.1	A minimum of o	ne percent of all ro	oms (with a minir	num of one) is su	itable for special	
Rooms for		needs guests by	providing the foll	owing facilities:			
Disabled Guests		 Wider door 	s to enable easy a	ccess, at least 0,8	15m (recommen	ded 0,9m).	
		2. Guest room	door has a secon	d peephole for a	guest in a wheelc	hair.	
			3. Wider bathroom doors, at least 0,815m (recommended 0,9 m).				
		4. Guest bathrooms must have grab bars.					
		5. Bathroom provides a space in diameter 1,52m to turn a wheelchair 360 degrees.					
		6. Pull cord alarm system is available in guest bathroom.					
			accessible showe (non-static).	rs: bathroom floc	r is non-slippery	and suitable for	
			itches throughou	t the guest room	and bathroom: n	aavimum haight	
		of 1,22m.	vitches throughou	t the guest room	and batinoom, n	iaxiiiiuiii ileigiit	
		•	ne bed from both s	sides.			
			pace between all		n the bedroom a	nd all fixtures in	
		the bathroo	om to facilitate mo	vement for speci	al needs guest.		
		11. Telephones	in the rooms are	available with la	arge buttons and	a flashing light	
		when the p	hone rings.				
		12. A portable	$\hbox{`vibrating alarm'}$	available on red	uest for guests	who may have	
		difficulty in	responding to an	audible fire alarm			
		13. Doorbell wi	th visual signal, in	the form of flash	ing lights.		
		14. An adjourni	ng room with inte	r-leading door fo	r a caregiver.		
1.3.6	1.3.6.1	All bedrooms ar	e cleaned daily.				
Housekeeping	1.3.6.2	All beds are mad	de daily.				
	1.3.6.3 ⁶	Bed linen chang	ed daily.	Bed linen chang check out of a g	ed every other da uest.	ay and upon	
	1.3.6.4	Establishments	are required to sh	now hard evidenc	e (annual plans,	implementation	
		checklists etc.) t	hat an annual dee	ep cleaning sched	ule exists, and th	e establishment	
		adheres to the s	chedule. This sho	uld also include re	egular cleaning of	mattresses.	

 $^{^5}$ Exemption from this criterion may be given depending on reasoning of hotel if justifiable, refer to exemption part of this manual on pg. 10.

⁶ It is allowed for hotels to work with 'guest cards' that the guest can use to have the linen changed. When such practice is established, the hotel may deviate from requirement 1.3.7.3



1.3 Guest Room	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star	
	1.3.6.5	Mattresses shoul	d be dated and t	urned at least eve	ry 3 months.		
	1.3.6.6	Exterior or se	aled window	Exterior or seale	d Window cleani	ng at least every	
		cleaning at least	every 12 weeks	16 weeks in a cyclical manner prioritising high			
		in a cyclical man		traffic areas with records kept.			
		high traffic area	s with records				
		kept.	kept.				
1.3.7	1.3.7.1	Two clean pillo	ws per person	Two clean pil	lows per perso	on with clean	
Housekeeping		with a clean pil	lowcase and a	pillowcases.			
Making of Beds		pillow protector.					
	1.3.7.2	One clean top an	d one clean botto	om sheet.			
	1.3.7.3	At least one clear	blanket or one o	lean duvet with c	over per bed. A r	ecord of blanket	
		and duvet cleani	ng is required. I	Duvet covers are	treated as a sh	eet in terms of	
		replacing.					
	1.3.7.4	Spare pillows and	l blankets availab	le on request.			
	1.3.7.5	Bed and base set	s that are durable	e, hygienic, and co	omfortable with t	hick matrasses	
		of high quality.					
1.3.8	1.3.8.1	Bed sizes minimu	Bed sizes minimum: Bed sizes minimum:				
Beds		Single Beds: 100 x 200 cm Single beds: 90 x 190 cm					
		Double Beds: 180 x 200 cm Double beds: 160 x 190 cm					
	1.3.8.2	All beds have acc					
	1.3.8.3	All mattresses are	e clean, well mair	ntained and are fi	tted with mattre	ss protectors or	
		under-blankets.					
	1.3.8.4	Cots (baby beds)	available on requ	uest in a good, cle	an condition. Cot	s are stored	
		hygienically.		1			
1.3.9	1.3.9.1	A bedside table is	•		-		
Furnishings		each person (or o					
		two beds). The be should match the					
		room and be in g	_				
	1.3.9.2			and suitable for t	he user		
	1.3.3.2	Desk with chair in good condition and suitable for the user.					
1.3.10	1393						
	1.3.9.3	Desk lamp is prov	vided in working	order and suitable	e for the user.	-	
	1.3.9.3 1.3.10.1	Desk lamp is prov One comfortable	vided in working of seating space	order and suitable One comfortable	e for the user.	-	
Seating		Desk lamp is prov One comfortable per guest in the r	rided in working of seating space oom. This can	order and suitable	e for the user.	-	
Seating		Desk lamp is prov One comfortable per guest in the r be an armchair, c	rided in working of seating space oom. This can	order and suitable One comfortable	e for the user.	-	
	1.3.10.1	Desk lamp is prov One comfortable per guest in the r be an armchair, c longue	vided in working of seating space oom. This can ouch, or chaise	order and suitable One comfortabl in the room.	e for the user. e seating space		
1.3.11 Windows &		Desk lamp is prov One comfortable per guest in the r be an armchair, c	vided in working of seating space oom. This can ouch, or chaise	order and suitable One comfortabl in the room.	e for the user. e seating space		
1.3.11	1.3.10.1	Desk lamp is prov One comfortable per guest in the r be an armchair, c longue Windows of gues lockable.	vided in working of seating space oom. This can ouch, or chaise t rooms and othe	order and suitable One comfortable in the room. er public areas of	e for the user. e seating space the establishmen		
1.3.11 Windows &	1.3.10.1	Desk lamp is prov One comfortable per guest in the r be an armchair, c longue Windows of gues	vided in working of seating space oom. This can ouch, or chaise t rooms and other or shutters are	order and suitable One comfortable in the room. er public areas of provided on all	e for the user. e seating space the establishmen Curtains, blinds	t should be	
1.3.11 Windows &	1.3.10.1	Desk lamp is prov One comfortable per guest in the r be an armchair, c longue Windows of gues lockable. Curtains, blinds,	vided in working of seating space oom. This can ouch, or chaise t rooms and other or shutters are ing glass panels	One comfortable in the room. er public areas of provided on all to doors and	e for the user. e seating space the establishmen Curtains, blinds provided on	it should be	
1.3.11 Windows &	1.3.10.1	Desk lamp is provided on the comfortable per guest in the ribe an armchair, colongue Windows of guestlockable. Curtains, blinds, windows, including the comfortable of the company of the company of the comfortable of the company of	rided in working of seating space oom. This can ouch, or chaise t rooms and other or shutters are ing glass panels allowing for a o	One comfortable in the room. er public areas of provided on all to doors and	e for the user. e seating space the establishmen Curtains, blinds provided on	t should be , or shutters are all windows, panels to doors	
1.3.11 Windows &	1.3.10.1	Desk lamp is provided on the comfortable per guest in the ribe an armchair, colongue. Windows of guest lockable. Curtains, blinds, windows, includiskylight windows	vided in working of seating space oom. This can ouch, or chaise t rooms and other or shutters are ing glass panels allowing for a o	One comfortable in the room. er public areas of provided on all to doors and complete 'black	e for the user. e seating space the establishmen Curtains, blinds provided on including glass and skylight wir	or shutters are all windows, panels to doors ndows.	

 $^{^{7}}$ Older buildings may apply for exemption, see exemptions on page 10.



1.3 Guest Room	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star		
1.3.12	1.3.12.1	1			ock and door ch	nain that can be		
Doors		opened with an e		d.				
	1.3.12.2	Entry door has a						
	1.3.12.3		_			nd a soundproof		
		double door syst						
4 0 40	1.3.12.4	Guest rooms sho						
1.3.13	1.3.13.1	General room lig		-				
Lighting	1.3.13.2		A bedside or headboard reading light for (and controllable by) each person. All light bulbs should be LED, energy saving, functioning and, unless decorative, have					
	1.3.13.3	a shade or cover.		gy saving, functio	ining and, unless	decorative, have		
1.3.14	1.3.14.1	Fully fitted carp	et or acceptable	e alternative flo	oring (wood/ pa	arquet/ marble/		
Flooring		ceramic tile) is pr	rovided and shou	ld be in good stat	e of repair and c	lean.		
1.3.15	1.3.15.1	Wardrobe or clos	~			g to the size and		
Wardrobe		to the size and				a room hangers		
		(occupants) in a room with or hooks per room with additional han						
			enough wooden coat hangers, request. padded hangers, and wooden					
		_ ·						
		trouser clips sufficient to the occupants of the room.						
		occupants of the room.						
		Additional hange	ers upon request					
	1.3.15.2	Built-in-drawers,	chest of drawers	or shelf space is	provided with ar	n interior surface		
		that can be wipe	d clean. A minim	um of two draw	ers or two shelve	es per bed in the		
		room suitable for						
1.3.16	1.3.16.1	One full-length m		1.6m long) in eac	h room. This can	be part of the		
Mirror		bedroom wardro						
1.3.17	1.3.17.1	Direct dial teleph		-				
Telephones and Directory	1.3.17.2	All in-room phon or number.	es display the ho	tel telephone nur	nber and the bed	droom extension		
	1.3.17.3	Guest Service	es directory		-			
		available in all	_					
		digitally whether						
		Code or Hotel Ap	-					
		Arabic that must	the guest from					
		a) Welcome to the	establishments					
		managemen						
			nformation and					
		1	numbers of					
		where furth	ner information					
		can be obta	nined. Both an					
			ension, number					
			number of a					
			rmation source					
			ble information					
		can be obtai	ned.					



1.3 Guest Room	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star
		c) List of service	es and facilities			
		available	in the			
		establishme	nt as well as the			
		· ·	availability of			
		these service	es and facilities.			
1.3.18	1.3.18.1	Smart flat screen	colour	Flat screen colo	ur television v	vith remote control
Television		television with re	emote control	of at least 32 in	ches.	
		of at least 40 inc	hes.			
	1.3.18.2	Digital/satellite/	cable reception	Local and regio	nal free to air	channels and radio
		with a minimur	m of four paid	channels.		
			nannels and all			
			nal free to air			
		channels and rac	lio			
1.3.19	1.3.19.1				_	sible place showing
Qibla Direction		direction of Mec	ca that can be eas	sily seen by the g	uest.	
Indicator						
1.3.20	1.3.20.1	Quran and Praye	r mat are availabl	e on request.		
Quran and						
Prayer Mat						
1.3.21	1.3.20.1	Two free powers		·		eniently located for
Accessories		USB points next			•	equipment with
		next to the be		international pl	ugs available (on request.
		electrical / electr with interna				
		available on requ	, ,			
	1.3.21.2		oking is permitted	Matches availal	hle on request	
	1.3.21.3		epaper basket ma			
	1.3.21.4		r designated space			
	1.3.21.5		d iron available u			lean and in good
	1.3.21.3	condition.	u iron avallable u	pon request. Bot	in should be c	lean and in good
	1.3.21.6		of drinking water	ner guest (min	_	
	1.5.21.0	_	ne drinking tum			
			ented and repleni			
	1.3.21.7	Each room has co		,.	-	
		making facilities				
		replenished daily				
	1 2 21 0		s and paper are			
	1.3.21.8	willing material	a and paper are			
	1.3.21.8	available in ea				



1.4 Guest Bathrooms

1.4 Guest	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star		
Bathroom								
1.4.1	1.4.1.1	All bathrooms a	All bathrooms are cleaned daily.					
Housekeeping	1.4.1.28	Bath linen chang	ged every day.	Bath linen char	nged every other	day.		
1.4.2	1.4.2.1	All bathrooms a	All bathrooms are equipped with sealed non- porous surfaces to floors and walls.					
Fixtures &	1.4.2.2	All bathrooms ha	ave a washbasin wi	th hot and cold i	ndicating taps ar	nd running water.		
Accessories	1.4.2.3	All rooms have a	walk-in shower	All rooms have	a shower.			
		suitable to rating	g of property.					
	1.4.2.4	Shower has scre	en or (sliding) door	(s)				
	1.4.2.5	Cold and hot rur	nning water provide	ed.				
	1.4.2.6		running water nea					
	1.4.2.7		and lid. Toilet pape		toilet paper and	one spare roll of		
		toilet paper in th						
	1.4.2.8	Per person stayi	ng in the room:		Per person stay	ying in the room:		
		a) 1 Hand	Towel		a) 1 Han	d Towel		
		b) 1 Bath ⁻	Towel		b) 1 Bath	Towel		
		c) 1 Face ⁻	Towel					
		d) 1 Bathn	mat per room					
	1.4.2.9	A towel ring or h	nanging rack for tov	vels.				
	1.4.2.10 ⁹	Liquids 30ml	Liquids 25ml	Liquids 20ml	Liquids 20ml	Liquids 20ml		
		Soap 30 gr	Soap 25 gr	Soap 20 gr	Soap 20 gr	Soap 20 gr		
		Body Lotion	Body Lotion	Body Lotion*	Soap	Soap		
		Conditioner	Conditioner	Conditioner*	Shampoo	Shampoo		
		Cosmetic kit	Cosmetic kit	Dental kit*	Shower Gel			
		Dental kit* Nail care kit*	Dental kit* Nail care kit *	Nail care kit * Sanitary Bags*				
		Sanitary Bags	Sanitary Bags	Sewing kit*				
		Sewing kit*	Sewing kit*	Soap				
		Soap	Soap	Shampoo				
		Shampoo	Shampoo	Shoe Polish Kit				
		Shaving kit*	Shaving kit *	Shower Cap*				
		Shoe Polish Kit	Shoe Polish Kit	Shower Gel				
		Shower Cap	Shower Cap					
		Shower Gel	Shower Gel					
	1.4.2.11		de or cover with wa			10		
	1.4.2.12		c razor outlet (wate	· · ·	asy reach of the	mirror.10		
	1.4.2.13	Mirror with light	t above or adjacent	to washbasin.				
	1.4.2.14	Hook available o	on door or wall					
	1.4.2.15	Running water is	s available at all tim	es with adequat	e pressure (3 Bai	r) for bathing and		
		washing.						

 8 It is allowed for hotels to work with a system whereby by hanging towels the guest indicates to want to re-use them. When such practice is established with visible communication, the hotel may deviate from requirement 1.4.1.2

⁹ Hotels are encouraged to offer amenities through dispensers and to avoid single use plastics as part of the hotel's environmental policy. The quality of the dispensers should however be reflective of the hotel's rating. Soap bars should be fresh and individually wrapped. Amenities indicated with * may be available on demand; this should then be clearly communicated to the guests. For 4- & 5-star hotels, amenities must be branded.

 $^{^{\}rm 10}$ Older buildings may apply for exemption if unable, see exemptions on page 10.



1.4 Guest Bathroom	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star			
	1.4.2.16	If there are any transparent.	f there are any windows in the bathroom, they should be covered so as to not appear ransparent.						
	1.4.2.17	Adequate ventilation through extractor fan built-in ventilation.							
	1.4.2.18	Waste bin with l	Waste bin with lid made of non-flammable material.						
1.4.2	1.4.2.19	Hair dryer is available in (bath) room of at least 1200 Watt. Hair dryer available on request of at least 120 Watt.							
Fixtures & Accessories	1.4.2.20	Scale available in bathroom or on request.							

1.5 Services and Amenities

1.5 Services and Amenities	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star
1.5.1 Porter Service	1.5.1.1	24-hour room porter service by designated porter staff. Reception staff thelp if there is no porter.			8-hour room porter service. Reception staff to help if there is no porter.	
1.5.2 Wake Up Calls	1.5.2.1	Wakeup call serv	Wakeup call service available 24 hours including a reminder.			
1.5.3 Luggage Service	1.5.3.1	Luggage Room av	vailable in the lob	by/entrance area.		
1.5.4 Wheelchair	1.5.4.1	Wheelchair avail	able on request			
1.5.5 Internet Access	1.5.5.1	High Speed Wi-Fi Internet is available throughout the hotel and all outdoor areas of the hotel used by guests. Internet is free of charge for guests.				
1.5.6 Laundry Service	1.5.6.1	Laundry and dry-cleaning services are available. No single use plastic laundry bags allowed.				laundry bags
	1.5.6.2	Same day service and 3- hour express service (dry cleaning, 24 hours).	Same day or overnight service. (dry cleaning, 24 hours).	Laundry returned within 24 hours.		
1.5.7	1.5.7.1	Available 24	Available 16		-	
Valet Parking		hours per day.	hours per day.			
1.5.8 Parking 1.5.9 Medical Services	1.5.8.1		ergency medical s	er the approval of the services are available of day.	· ·	<u> </u>
1.5.10 Cell Phone Reception	1.5.10.1	Good cell phone reception with latest technology available in all guest areas of the hotel, if required through a mobile reception booster.			-	
1.5.11 Swimming Pool	1.5.11.1	A swimming pool of complies with the food conditions: a) Lifeguards conditions of the conditions of t	following	If a pool exists, compliance is applicable as for 4-and 5-star hotels.		

1.5 Services and Amenities	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star
		lifeguards an pool size or visibility of on b) Stairs with ba c) Signage wit lifeguard hou signage d) Temperature	lustrades h opening and irs and indemnity			
1.5.12 Health Club	1.5.12.1	A Health Club / G	Gym on site	-	-	-
1.5.13 Spa	1.5.13.1	Spa facility on site that offers a variety of professionally administered	-	-	-	-

 $^{^{11}}$ The hotel must be able to show the inspectors the analysis conducted to ensure that there are sufficient lifeguards on duty during opening hours to oversee the entire pool area.



1.6 Food & Beverage

1.6 Food & Beverage	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star		
1.6.1 On-Site Restaurants	1.6.1.1	for breakfast,	ce restaurant c lunch and dinn kitchen facilitie	er, seven days	Breakfast dining room.			
1.6.2 Breakfast	1.6.2.1		Breakfast buffet or equivalent in the dining room. Breakfast served up to at least 10:30 am.			Continental breakfast served in the dining room at least till 10:30 am.		
вгеактаст	1.6.2.2	Local authe served at brea		-	-	-		
1.6.3 Room Service	1.6.3.1	Room Service hours. M telephone se in Arabic and Availability of the 24-hour indicated.	lenu and rvice offered English. f dishes over	-	-	-		
1.6.4 Mini Bar	1.6.4.1	Mini bar in stocked, with price list of items.	an itemized	-	-	-		
1.6.5 F&B Mandatory Standards	1.6.5.1	The F&B outlets of the hotel must comply with the F&B Mandatory standards for its respective category as published in BTEA F&B Mandatory Standards Guide. Please refer to chapter 4 of this manual.						
1.6.6 Shisha	1.6.5.2	Shisha is not a	allowed in the r	main restaurant	, unless provid	ed in outdoor space		

1.7 Staff Development

1.7 Staff Development	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star				
1.7.1 Staff Training	1.7.1.1		An annual training schedule for all members of staff at the hotel. There must be evidence that the training plan is implemented.							
& Development	1.7.1.2	is being implem describe: 1. The sta 2. The ac 3. The bu	nented and mo aff developmentivities employ dget allocated	onitored. The p	hose targets.	idence that this policy ered evidence should				
	1.7.1.3	The hotel can display evidence of an introduction / orientation training of all no staff that includes: 1. A Health and Safety training 2. Testing of English / Arabic language capability								
1.7.2	1.7.2.1 1.7.2.2	All staff uniform		<i>U, U</i>	ndition					
	1.7.2.2	All stall illellibe	is illust llave i	iaiiietags.						

 $^{^{\}rm 12}$ For specific requirements, please refer to the BTEA F&B Mandatory Standards Guide.



1.7 Staff	Criteria	5 Stars	4 Stars	3 Stars	2 Stars	1 Star		
Development	#							
Staff	1.7.2.3	All staff membe	ers must have a	clean, hygienio	and presenta	ble appearance.		
Appearance								
1.7.3	1.7.3.1	The hotel shoul	The hotel should measure its staff satisfaction at least annually and use this					
Staff		information to i	information to improve working conditions (e.g. staff motivation program).					
Satisfaction		Records of this	practice should	l be available.				
1.7.4	1.7.4.1	The hotel has a	staff handbool	that describes	s, within the co	ntext of the national		
Staff		labour law:						
Handbook		 All poli 	cies and proce	dures of the co	mpany.			
		2. All righ	its and respons	ibilities of staff				
		All app	3. All applicable health and safety requirements.					
		All new staff is expected to sign that they have read, understand, and commit to						
		the staff handb	ook within 7 da	rys of commen	cing their empl	oyment.		

1.8 Guest Satisfaction Monitoring

1.8 Guest Satisfaction Monitoring	Criteria #	5 Stars	4 Stars	3 Stars	2 Stars	1 Star
1.8.1 Guest Engagement	1.8.1.1	The hotel actively engages with guests on at least 3 social media platforms (e.g., Facebook, Twitter, TripAdvisor.com, Bookings.com, Agoda.com, etc.) The hotel has a system in place regarding the receiving, documenting, and resolving of complaints. Evidence of this is available.				
1.8.2 Complaint Resolution	1.8.2.1					



2. Rating Criteria

Rating criteria are intended to ensure that standards of facilities and amenities are representative of the respective hotel rating. Rating criteria thus focus on:

- 1. The quality of facilities and amenities.
- 2. The condition of facilities and amenities.
- 3. The cleanliness of facilities and amenities; and
- 4. The functionality of facilities and amenities.

Rating criteria are subjective and can thus only be assessed through a rating score whereby the inspector assesses the above four items, typically on a scale of 1-10. The weight of areas of the hotel operation is linked to the importance that the guest places on that area. Therefore, one will find many more areas, and thus points, allocated to guest rooms opposed to, for instance, certain public areas. The following table outlines the focus areas and point allocation.

Criteria #	Area		Points
2.2	Public Areas		120
2.2.1	Appearance of Building		10
2.2.2	Outdoor Areas and Landscaping		10
2.2.3	Housekeeping of Public Areas		10
2.2.4	Public Areas Décor, Walls, Ceilings & Curtains		10
2.2.5	Public Areas Furnishings & Fixtures		20
2.2.6	Public Areas Flooring		20
2.2.7	Public Areas Ventilation & Temperature		20
2.2.8	Public Areas Lighting		10
2.2.9	Public Toilets		10
2.3	Guest Services		50
2.3.1	Leisure and Wellness Facilities		15
2.3.2	Recreational Facilities		15
2.3.3	Marketing and Guest Experience		20
2.4	Guest Bedrooms		120
2.4.1	Housekeeping of Guest Bedrooms		10
2.4.2	Décor, Walls, Ceiling of Guest Bedrooms		10
2.4.3	Flooring of Guest Bedrooms		10
2.4.4	Curtains of Guest Bedrooms		10
2.4.5	Guestroom Furniture: Dresser, Wardrobe, Tables, desks and chairs		10
2.4.6	Guestroom Soft Furniture, Cushions, Mirrors, and Artwork		10
2.4.7	Guestroom Beds & Bedding		20
2.4.8	Guestroom Ventilation & Temperature		10
2.4.9	Guestroom Lighting		10
2.4.10	Spaciousness of Guest Bedrooms		10
2.4.11	Soundproofing of Guest Bedrooms		10
2.5	Guest Bathrooms		60
2.5.1	Housekeeping of Guest Bathrooms		10
2.5.2	Ventilation of Bathrooms		10
2.5.3	Guest Bathrooms Walls, Flooring, and Ceiling		10
2.5.4	Guest Bathroom Fixtures		10
2.5.5	Guest Bathroom Linens		10
2.5.6	Guest Bathroom Amenities		10
2.6	Food & Beverage Outlets		50
2.6.1	Spaciousness and Ambiance of F&B Outlets		10
2.6.2	Furniture and linen of F&B Outlets		20
2.6.3	Housekeeping of Food & Beverage Areas		20
		Total	400



2.2 Public Areas

2.2.1 Appearance of Building

Ap	pearance of Building (Roadside Appeal)	Rating (10)
2.2	1.1	Excellent
	The building should not show signs of weathering.	10
	Fresh, well-maintained paintwork; an overall clean and "new" look.	
	Any outbuildings or annexes to be in the same design concept/theme as the main	
	hotel establishment design.	
	Excellent external lighting that creates an enchanting appeal at nighttime.	
	Very good, clear signage, well-maintained with functioning lighting and clean	
	presentation	
	Architectural features of the building are unique and suitable to the overall design	
	of the building	
2.2	1.2	Good
	Good quality maintenance of exterior surfaces, though some natural weathering	8
	may be present.	
	Good and clear signage.	
	External lighting is functioning and creates an ambiance.	
	All areas of paintwork are in sound condition with only minor flaws.	
2.2	1.3	Sufficient
	External appearance shows ageing (for example, wearing of steps).	6
	Signage is clear.	
	No obvious structural defects or damage.	
2.2	1.4	Insufficient
	Areas of paint may be ageing and weathered.	4
	Visible defects, damage and cracks to exterior.	
	No evidence of recent freshening up. Ageing signage.	
2.2	1.5	Very Poor
	Generally neglected appearance.	0
	Obvious structural defects or damage (for example, crumbling brickwork, cracked	
	stone).	
	Poor Materials, flaking paint, rotting exposed wood.	
	Illegible signs.	



2.2.2 Outdoor Areas and Landscaping (including outdoor leisure areas)

Ou	tdoor Areas and Landscaping	Rating (10)
2.2.2.1		Excellent
	All driveways and entrances to the property are in an excellent condition and reflect	10
	the overall design of the property.	
	Attractive design features at the entrance	
	All (potted) shrubs, plants and trees are in excellent condition.	
	All walkways and pathways are clean, well maintained and in excellent state of	
	repair.	
	External lighting reflects the overall design of the property and be sufficient to meet	
	the safety requirements of the public.	
	Out-door leisure areas are all very well constructed, maintained, clean, and tidy.	
2.2	2.2	Good
	Driveway and entrance to property are of a good standard, clean and well	8
	maintained.	
	All pathways are clean and in a good state of repair.	
	Good-quality ambient lighting and sufficient to meet the safety of public.	
	Effort made to have some greenery in the form of shrubs/ trees/ plants though not	
	perfect.	
	Out-door leisure areas are overall well-constructed, maintained, clean, and tidy.	
	.2.3	Sufficient
	Driveway and entrances are generally clean and maintained however with visible	6
	flaws.	
	All pathways are clean and in an acceptable state of repair.	
	Entrance is welcoming but basic.	
	Sufficient lighting to meet the safety of public.	
	Limited greenery at the entrances	
	Out-door leisure areas are not very well constructed, maintained, clean or tidy.	
2.2	.2.4	Insufficient
	In some areas, pathways, driveways, and entrances are in an inadequate state of	4
	repair.	
	Entrances are not welcoming, but adequate for the user.	
	Sufficient lighting to meet the safety of public is present only in some areas.	
	No greenery at the entrance or in poor state.	
	Out-door leisure areas are not at all well-constructed, maintained, clean, or tidy.	
	.2.5	Very Poor
	Entrance inadequate for the user	0
	Insufficient lighting to ensure safety for public.	
	Pathway and driveway are in a poor state of repair.	
	Serious lack of maintenance or cleaning in outdoor leisure area.	

33



2.2.3 Housekeeping of Public Areas

Но	usekeeping of Public Areas	Rating (10)
2.2		Excellent
	Excellent standard of cleanliness. All carpets and/or other flooring in public areas	10
	well vacuumed, swept, polished, or otherwise well maintained.	
	All surfaces, high and low, dust-free, no cobwebs.	
	Table surfaces well-polished, no smears.	
	Ashtrays, both standing and on tables, are clean and in a good state of repair.	
	No fingerprints on doorplates, light switches.	
	Fresh flowers, well-arranged, in a design that matches the concept/theme of the	
	Hotel Establishment	
	Newspapers, magazines, books are tidy and up-to-date.	
	Windows to be spotless and without marks.	
2.2	·	Good
	Generally good level of vacuuming, sweeping, polishing, and dusting.	8
	Table surfaces are clean and polished.	
	Windows are clean and clear of spots.	
	Minor deviations can be noticed (e.g. some dust on frames), however not to the	
	extent that guests would notice.	
2.2		Sufficient
	Sufficient level of cleanliness however, with visible flaws that guests could notice.	6
	Seating areas may have a "lived-in" feel – e.g. books, magazines, strewn on tables.	
	Occasional Smears and dirt on surfaces	
	Occasional dying/dried out houseplant.	
2.2		Insufficient
	One or more areas are visibly dirty through lack of housekeeping.	4
	Clutter. Books and magazines out of date, in untidy piles.	
	Dying/dried out houseplants. Visible smears on surfaces.	
_		
22	Ashtrays, both standing and on tables, not clean or in a poor state of repair.	V. D.
2.2	3.5 Generally neglected housekeeping unhygienic impressions.	Very Poor 0
	Most surfaces dusty.	U
	Cobwebs, dead insects.	
	Wilting flowers or plants.	
	Ashtrays not emptied. Poor state of repair	
	Newspapers, books on floor.	
	Dirty glasses/cups on tables (evident for a prolonged time)	
	oney gausses, cups on ausies (evacention a protonged time)	



2.2.4 Public Areas – Decor, Walls, Ceilings and Curtains

Public Areas - Decor, Walls, Ceilings and Curtains 2.2.4.1 Excellent quality wall/ceilings coverings in excellent condition. Evidence of coordinated design. Interesting architectural features No evidence of ageing, wear and tear. High quality professional finish to woodwork or other surfaces.	Rating (10) Excellent 10
 2.2.4.2 Use of good quality materials, though not necessarily in pristine condition. More moderate quality materials, if very recently executed, to professional standard. □ Attempt at coordinated design with additional attractive features (for example, photographs, prints). □ No scratches, chips, stains, or scuffs 	Good 8
 2.2.4.3 Fair style and quality of decor, some ageing and some wear and tear. Use of wall hangings, pictures Evidence of competent workmanship 	Sufficient 6
2.2.4.4 ☐ Moderate quality, showing signs of ageing. ☐ Some slight damage, wear and tear. ☐ Dated style. ☐ Amateurish application of wallpaper/ wall covering or paint. ☐ Show no evidence of "design" input or co-ordination. ☐ Tired looking	Insufficient 4
2.2.4.5 ☐ Very old, faded, damaged wall coverings/paint surfaces. ☐ Evidence of damp/water penetration. Peeling paper, grubby marks. ☐ Evidence of neglect. ☐ Unsightly paintwork or exposed wiring.	Very Poor 0

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2.2.5 Public Areas – Furnishings & Fittings

Public Areas - Furnishings & Fittings	Rating (20)
2.2.5.1	Excellent
Excellent degree of comfort and luxury.	20
Antique, reproduction or high-quality modern furniture in excellent condition.	
Attractive, coordinated extras – scatter cushions.	
☐ Decorative, occasional pieces in room(s), suite(s) and corridor.	
Excellent level of cleanliness, with no stains or scratches	
2.2.5.2	Good
Good quality furniture, well maintained, with no visible wear and tear.	16
☐ Coordinated and accessible seating	
☐ Furniture is clean with no obvious stains or scratches	
2.2.5.3	Sufficient
☐ Fair quality of manufacture but showing wear and tear.	12
☐ May be rather dated, but still clean and in an acceptable state of repair.	
☐ New furniture of average quality.	
☐ Comfortable, but with no great degree of luxury.	
Minor stains and scratches on multiple items.	
2.2.5.4	Insufficient
☐ Furniture is old and worn or stained.	8
☐ Sparse arrangement, not particularly comfortable or attractive.	
☐ Inferior quality furniture.	
2.2.5.5	Very Poor
☐ Furniture is old and worn to the point of being unhygienic.	0
Damaged to the point of being dysfunctional.	
☐ Dirty upholstery.	



2.2.6 Public Areas – Flooring

Pu	blic Areas - Flooring	Rating (20)
	Excellent quality carpet/flooring with good underlay. Alternatively, well maintained polished marble or wood flooring with high quality rugs/mats. Clearly professionally fitted throughout. Immaculate condition throughout. No wear in areas of heavy traffic (e.g., entrance to staff areas/kitchen/reception/main staircase).	Excellent 20
2.2	6.2 Good quality carpet/flooring, with quality underlay and no notable damage Well-maintained polished marble, ceramic tiles or wood surfaces, smaller rugs/mats in good condition.	Good 16
_ 	Professionally fitted with no visible blemishes. No marks, burns, or stains, or discoloration detectable. Minor wear in areas of heavy traffic only.	
2.2	Average quality carpet but well fitted. Not necessarily new, but in good condition. Adequately maintained marble, wood, or ceramic flooring, with signs of wear. Professionally fitted, though some issues can be observed. Minor marks, burns, or stains, or discoloration detectable. Minor wear and tear in multiple places.	Sufficient 8
2.2	6.4 Showing age and wear and tear, but no holes or bald patches. Cracked or broken marble, wood, or ceramic flooring. Unprofessionally fitted. Marks, burns, or stains, or discoloration detectable. Clear wear and tear.	Insufficient 4
	6.5 Very old, thin, cheap quality with bald patches, marks, or stains. Cracked or broken marble, wood, or ceramic flooring Badly fitted - loose, or with large gaps. Clearly worn out.	Very Poor 0



2.2.7 Public Areas – Ventilation & Temperature

Public Areas - Ventilation & Temperature	Rating (20)
2.2.7.1	Excellent
☐ Thermostatically controlled source for cooling of air in all public areas.	20
☐ Consistent airflow with no hot, draughty, or chilly corners.	
☐ All appliances in excellent condition.	
☐ Excellent air quality, no bad smells; even in smoking areas.	
2.2.7.2	Good
☐ Thermostatically controlled system that maintains a comfortable temperature in	16
most areas with only areas of low traffic showing minor deviations in temperature.	
Consistent airflow with hardly any hot, draughty, or chilly corners.	
Good air quality, no bad smells.	
2.2.7.3	Sufficient
☐ Thermostatically controlled with all high traffic areas maintained in terms of	12
temperature.	
☐ May not be the most up-to- date system, but effective though differences in	
temperature can be noticed.	
☐ Sufficient air quality, minor smells noticeable in certain areas.	
2.2.7.4	Insufficient
☐ Some areas hotter/colder than others. Ageing dated appliances.	8
☐ Uncontrolled cooling –too hot or cold.	
☐ Moderate air quality; bad smells noticeable.	
2.2.7.5	Very Poor
Certain areas are not temperature controlled.	0
No way of achieving a comfortable ambient temperature.	
☐ Very poor air quality, with clear bad smells	



2.2.8 Public Areas – Lighting

Pu	blic Areas - Lighting	Rating (10)
	.8.1 Excellent standard of lighting, giving sufficient light for all practical purposes, but also designed for good effect – showing off features of rooms/corridors. Excellent quality fittings throughout. All lights functioning and adjustable	Excellent 10
2.2	.8.2 Good quality lighting with more than adequate spread of illumination for practical use, though limited sophisticated use of lighting effects. Good quality fittings. Minor inconsistencies.	Good 8
2.2	.8.3 More than minimal lighting but no sophisticated use of lighting. Medium quality fittings in sound condition. Some observable inconsistencies with regards to lights not working.	Sufficient 6
2.2	.8.4 Enough light for practical use, but nothing more Stark, unattractive, harsh lighting No occasional lamps, fittings dated, ageing, discoloured. A significant number of lights is not working.	Insufficient 4
2.2	.8.5 Low quality fittings in poor condition – exposed, fraying wires, wobbly fittings, loose plugs. Dim, gloomy effect with dark areas where it is impossible to read. Glaring, irritating, harsh fluorescent lights with no diffuser or naked bulbs or fluorescent tubes. Large number of lights not working.	Very Poor 0

39



2.2.9 Public Toilets

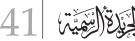
Qu	blic Toilets ality and Condition of fittings and accessories. Indard of Cleanliness	Rating (10)
2.2	9.1 Excellent quality, solid, well-made fittings in excellent condition with quality finishing throughout. Premium accessories such as face towels and quality soap / lotion and a separate bin for used towels. Superb attention to cleanliness, all surfaces gleaming free from dirt Clean, fresh smell.	Excellent 10
	.9.2 Good quality fittings throughout, but not necessarily new, or minor issues with finishing. Good accessories such as face towels. Generally, very good standard of cleanliness, with no visible or obvious lapses. Fresh smelling.	Good 8
<u> </u>	.9.3 Average range of bathroom fittings or fittings show clear evidence of use. Soap, paper towels or hand dryers all stocked and working properly but no luxury feel. Surfaces generally clean though there are some minor lapses in cleaning. Smell is acceptable.	Sufficient 6
	Cheap ranges of bathroom fittings, or ageing fittings – dull finish to porcelain, chrome wearing off. Soap or towels have run out or poorly presented. Cleanliness clearly lacks attention to detail – dust high and low and in inaccessible places, surfaces and enamel dull, or flooring discoloured or stained. Unpleasant smell is detectable. Some items are empty or not functioning.	Insufficient 4
	Poor quality fittings or clearly lacking maintenance: washbasin enamel chipped, stained, dull. Cracks in toilet or seating unstable. No Soap or towels. Long-term encrusted grime in inaccessible places, dirt and hairs on floor in corners. Unacceptable smell. Most items are not functioning.	Very Poor 0



2.3 Guest Services

2.3.1 Leisure and Wellness Facilities

Leisure and Wellness Facilities	Rating (15)
2.3.1.1 Availability of other and extra wellness programs (e.g., yoga classes, meditation sessions) beside range of at least three different wellness facilities (e.g., spa, sauna, steam rooms) that are in excellent standards.	Excellent 15
Availability of child recreational facilities beside family-friendly facilities. examples include child-friendly amenities, like babysitting services other than kids' clubs.	
2.3.1.2	Good
Availability of two different wellness facilities (e.g., spa, sauna,	12
steam rooms) in good standards.	
☐ The overall cleanliness of the gym area, including the sanitation of equipment after use.	
□ Availability of family-friendly facilities.	
2.3.1.3	Sufficient
☐ At least one wellness facility is available (e.g., spa, sauna, steam rooms)	9
☐ Fresh odours or smells	
☐ Hygiene standards and cleanliness maintained	
2.3.1.4	Insufficient
At least one wellness facility is available (e.g., spa, sauna, steam	6
rooms) with level of cleanliness that is insufficient. Insufficient cleanliness and no smell	
2.3.1.5	Very Poor
Poor cleanliness and unpleasant smell	0
☐ Evidence of lack of hygiene	



2.3.2 Recreational Facilities

Re	creational Facilities	Rating (15)
	.2.1	Excellent
		15
	Quality and diversity of at least two recreational offerings such as	
	tennis courts, squash, golf or mini-golf courses, or game rooms.	
	Three seasonal activity offerings, such as bicycle rentals for exploring the local area or beach access -If property is beach attached	
	or near other beaches-, or Movie theatres or outdoor cinemas for film	
	screenings.	
	All activities are easily accessible, and facilities are clean, fitted	
	excellently with good quality materials	
2.3	.2.2	Good 12
	At least one recreational offering such as tennis courts, squash, golf	12
-	or mini-golf courses, or game rooms in good condition.	
	At least two seasonal activity offerings, such as bicycle rentals for	
	exploring the local area or beach access -If property is beach attached	
	or near other beaches-, or Movie theatres or outdoor cinemas for film $$	
	screenings.	
	All activities are easily accessible, and facilities are clean and fitted	
	well	
2.3	.2.3	Sufficient
	At least one recreational offerings such as tennis courts, squash, golf	9
	or mini-golf courses, or game rooms.	
	At least one seasonal activity offerings, such as bicycle rentals for	
	exploring the local area or beach access -If property is beach attached	
	or near other beaches-, or Movie theatres or outdoor cinemas for film	
2.2	screenings.	Insufficient
2.3	.z.4 At least one recreational offering such as tennis courts, Squash, golf	insumcient 6
-	or mini-golf courses, or game rooms, OR	
	At least one seasonal activity offerings, such as bicycle rentals for	
	exploring the local area or beach access -If property is beach	
	attached or near other beaches-, or Movie theatres or outdoor	
	cinemas for film screenings.	
	2.5	Very Poor
	No evidence of any recreational offerings nor Seasonal activity	0
,	offerings.	



2.3.3 Marketing and Guest Experience

Marketing and Guest Experience		Rating (20)
2.3.3.1		Excellent
 Accuracy and transparency of marketing recognized reservation platforms. 	ng materials, specially at	20
☐ Evidence of partnerships with at least the Bahrain Tourism and Exhibitions A		
experiences. Evidence of partnerships with at least experiences.	5 tour operators for guest	
 Customization of guest experiences ba occasions (e.g.: celebrating national da tourist). 	_	
☐ Integration of local culture into the gue cuisine).	est experience (e.g., artwork,	
☐ Evidence of unique on-site experiences classes, cultural or artistic programs).	s offered (e.g., cooking	
2.3.3.2 ☐ Accuracy of marketing materials, specireservation platforms.	ally at recognized	Good 16
Evidence of partnerships with at least Bahrain Tourism and Exhibitions Auth	ority for guest experiences.	
Evidence of partnerships with at least experiences.		
☐ Evidence of customization of guest exp preferences or special occasions.	eriences based on	
2222		0.00
2.3.3.3 ☐ Accuracy of marketing materials, specireservation platforms.	ally at recognized	Sufficient 12
☐ Evidence of partnerships with at least		
Bahrain Tourism and Exhibitions Auth Evidence of partnerships with at least experiences.		
 Evidence of customization of guest exp preferences or special occasions 	eriences based on	
2.3.3.4		Insufficient
☐ Accuracy of marketing materials, specireservation platforms.	ally at recognized	8
Evidence of partnerships with at leastBahrain Tourism and Exhibitions Auth	9	
☐ Evidence of partnerships with at least experiences.	2 tour operators for guest	
☐ Evidence of customization of guest exp preferences or special occasions	eriences based on	
2.3.3.5		Very Poor 0

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	Accuracy of marketing materials, specially at recognized
	reservation platforms.
	Evidence of partnerships with at least 1 licensed tour guides by the
	Bahrain Tourism and Exhibitions Authority for guest experiences.
	Evidence of partnerships with at least 1 tour operators for guest
	experiences.
	Evidence of customization of guest experiences based on
	preferences or special occasions (e.g.: celebrating national day or
	national day of the tourist).
ı	

2.4 Guest Bedrooms

2.4.1 Housekeeping of Guest Bedrooms

Housekeeping of Guest Bedrooms	Rating (10)
2.4.1.1	Excellent
☐ No evidence of dust or smears marks or stains throughout.	10
☐ Gleaming surfaces, no smears, dust, or marks.	
2.4.1.2	Good
☐ Good standard of cleanliness with minimal inconsistencies.	8
2.4.1.3	Sufficient
 Level of cleanliness is sufficient, but attention to detail has clear 	6
blemishes (e.g. dust under the bed), light smears on mirror, etc.	
2.4.1.4	Insufficient
☐ Surfaces are smeary and dusty.	4
Evidence of crumbs and dust under beds and in corners.	
☐ Threads, pieces of paper, debris in corners and under furniture	
2.4.1.5	Very Poor
Very heavy dust on surfaces	0
 Dust, dirt, old newspapers, clothes and other debris in 	
drawers/wardrobe/closet.	
☐ Bits of paper, threads and other items, grit, on carpet/floor.	



2.4.2 Decor, Walls, and Ceiling of Guest Bedrooms

Dec	cor ¹³ , Walls, and Ceiling of Guest Bedrooms	Rating (10)
2.4.	2.1	Excellent
	Outstanding quality wall/ceiling coverings with no marks,	10
	scratches, strains or blemishes.	
	Attention to detail, thoughtful coordination of patterns, colours &	
	textures.	
	No mismatched seams, bubbling, peeling corners, stains, patches on	
	wall covering.	
2.4.	2.2	Good
	Wall/ceiling covering is of good quality with minimal visible	8
	scratches, marks or blemishes.	
	Thoughtful coordination of patterns, colours & textures	
2.4.	 -	Sufficient
	Standard has clear blemishes.	6
	Basic and standard quality of wall and ceiling covering	
	Seams and finishing have some detectable flaws.	
2.4.		Insufficient
	Decor is worn and in need of refreshment and/or repair.	4
	Poor application of wallpaper, paint i.e. clear evidence of paint	
	smudges, blisters, incorrect seams.	
	Clear signs of wear and tear on walls and room finish.	
2.4.	2.5	Very Poor
	Low-grade materials poorly executed. Extremely poor	0
	workmanship.	
	Unacceptable wear and tear (stains, scratches or cracks in	
	wall/ceiling coverings and room finishes).	

 $^{^{\}rm 13}$ Decor refers to the interior decoration, ornamentation and beautification. Personal preference and taste are excluded from the rating.



2.4.3 Flooring of Guest Bedrooms

Flo	oring of Guest Bedrooms	Rating (10)
2.4	<u> </u>	Excellent
	Well fitted carpets, professionally laid and in pristine condition.	10
	Excellent thick pile and underlay.	
	Alternatively, polished wood, ceramic tile or marble with excellent	
	quality smaller mats or rugs.	
	No stains, burns or marks whatsoever.	
2.4		Good
	Good quality carpet, beginning to show some flattening, or carpet may	8
-	have higher percentage of nylon if in new condition.	0
	Polished wood, ceramic tile or marble needs buffing; smaller but high-	
_	quality rugs.	
	Minor and barely noticeable blemishes.	
2.4	·	Sufficient
2.4	5.3 Flooring is showing flattening, or wear in areas of most traffic, but	6
-	generally still all in sufficient condition.	O
	•	
-	Small discoloration or stains in places, however the feel is still that of a	
2.4	hygienic flooring.	T. CC: .
	3.4	Insufficient 4
	Carpets that show considerable use; flattened pile, spots, bleaching by	4
	window (sunlight), thinning.	
	Unprofessional fitting – ripples, rough ill-fitting edges, thin or no	
	underlay.	
	Carpets have a few holes, tears, loose threads or other defects that	
	render the carpet unsound.	
2.4		Very Poor
	Distinct signs of wearing – visible canvas, patches, stains,	0
	discoloration, obvious seams.	
	Low quality, damaged, stained flooring.	
	Amateurish fitting – gaping joints, gaps between the carpet and wall.	



2.4.4 Curtains of Guest Bedrooms

Cui	rtains of Guest Bedrooms	Rating (10)
2.4	4.1	Excellent
	Full height, light blocking curtains with high quality fabrics and lining,	10
	excellent stitching, high quality rail and appropriate accessories.	
	Three sets of curtains required for this level rating: A decorative	
	opaque set that covers windows and keeps out outside light. Black out	
	layer fully opaque, (can be attached to the decorative set). Net curtain	
	layer (transparent) that allows light to enter room while offering some	
	levels of privacy.	
	Curtains are very smooth to operate.	
	.4.2	Good
	Curtains/blinds/window covering are clean and in good condition,	8
	and effective in blocking light.	
	Quality and appearance are of a good-standard and well-presented	
	.4.3	Sufficient
	Curtains/blinds/window covering is some years old, but not damaged,	6
	torn or stained.	
	Curtains are not running in their rails smoothly.	
	No complete black out but still darkening the room significantly.	
	Some light shines through at the edges of the curtain.	
	.4.4	Insufficient
	Thin, short or skimpy curtains.	4
	Signs of wear and tear and fading in curtains	
	May be difficult to operate, not functional.	
	Curtains are not darkening the room sufficiently.	
	.4.5	Very Poor
	Apparent stains or tears in curtains.	0
	No black out functionality.	

47



2.4.5 Guestroom Furniture: Guestroom Dresser, Wardrobe, Tables, Desks and Chairs

Furniture: Guestroom Dresser, Wardrobe, Tables, Desks and Chairs	Rating (10)
2.4.5.1	Excellent
☐ All Guestroom furniture is of superb quality and condition with little	10
or no signs of ageing, wear, and tear.	
☐ Spacious wardrobe of excellent quality, also inside.	
2.4.5.2	Good
☐ Guestroom furniture is of good quality with minimal signs of use.	8
☐ Good quality wardrobe with no obvious blemishes.	
2.4.5.3	Sufficient
☐ Furniture shows signs of some wear and tear.	6
 Average quality material and construction. 	
☐ Wardrobe is of sufficient quality but may be limited in space.	
2.4.5.4.	Insufficient
 Clear damage or scratches are apparent on furniture. 	4
☐ Surfaces not well maintained. Scratches or marks.	
☐ Wardrobe does not open and close well or is cracked.	
2.4.5.5	Very Poor
☐ Furniture is clearly of poor quality or broken.	0
☐ Wardrobe is very poor or broken.	



2.4.6 Soft Furniture, Cushions, Mirrors, and Artwork

Soft	Furniture, Cushions, Mirrors, and Artwork	Rating (10)
2.4.6	5.1	Excellent
	Soft furniture is of sound construction with little or no signs of ageing 14 or wear and	10
	tear.	
	Materials are of an outstanding quality, in good condition and give an impression of	
	luxury.	
	High quality pictures, photos, plates, artwork and mirrors, though some styles may	
	require a "minimalist" approach.	
2.4.6	5.2	Good
	High quality of materials may show some signs of use. Alternatively, some furniture,	8
	even when brand new, will only be "good."	
	Attractive, comfortable seating with upholstery in very good condition.	
	Good quality pictures, photos, plates, artwork and mirrors,	
2.4.6	5.3	Sufficient
	Furniture shows signs of wear and tear.	6
	Minor damage, stains, or fraying to surfaces or upholstery, all furniture is however in	
	useable condition (no broken legs).	
2.4.6	5.4	Insufficient
	Furniture is worn, heavily stained, or not in a useable condition.	4
	Surfaces not well maintained or clear stains, marks on soft furnishings.	
2.4.6	5.5	Very Poor
	Furniture gives an unhygienic impression.	0

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 $^{^{14}}$ Some antique furniture may show signs of "distress" which does not detract from its excellence depending on the degree of deterioration.

49



2.4.7 Guestroom Beds & Bedding

	ds & Bedding - Focus on Headboards, Mattresses and Box springs, Sheets, ens, Pillows, Blankets, Duvets, and Bed Covers.	Rating (20)
	7.1	Excellent
	Sound and firm mattresses of the highest quality.	20
	High quality Percale linen/sheets crisply laundered.	
	Duvets and pillows in excellent condition with no signs of wear and tear.	
	Excellent quality headboards offering a degree of comfort and free from stains.	
2.4	7.2	Good
	Good firm mattress and sound base with no lumps or sags.	16
	All bed linen/sheets and bedding of good quality though it may not be new.	
	Blankets/duvets and pillows in good condition, with no signs of wear and tear.	
	Good quality headboards with no obvious blemishes or errors in finishing.	
2.4	.7.3	Sufficient
	Base and mattress may show some signs of wear.	12
	Sheets well ironed, but not necessarily best quality linen or it is clearly visible that	
	the linen is old. The linen is however free from stains, holes, and wear.	
	Blankets /duvets and pillows of sufficient quality and comfort.	
	Headboards may be a simple wooden board attached to the wall.	
	.7.4	Insufficient
	Bed and mattress set of insufficient quality.	8
	Clear signs of wear and tear; mattresses are thin, sagging or have a shallow base.	
	Mattress and bed move or creak.	
	Sheets thinning, faded, have holes, marks, or are slightly torn.	
	Thin duvets or pillows or filled with polyester.	
	No headboards, or stains or clear marks on the headboards.	
	.7.5	Very Poor
	Beds or mattresses are broken or clearly stained.	0
	Cheap sheets with fraying edges, holes, faded.	
	Thin duvets or pillows frequently old and with stains and filled with polyester.	
	No headboards or have clear stains or marks.	



2.4.8 Guestroom Ventilation & Temperature

Ventilation & Temperature	Rating (10)
2.4.8.1	Excellent
Personal controllable thermostat.	10
☐ Excellent circulation of air.	
☐ Air has no adverse smells.	
Appropriate to size and location of room.	
Rooms pre-cooled on arrival.	
Apparatus in excellent condition.	
☐ Windows have double-glazing insulation.	
☐ Cooling units have low noise levels suitable for the guest comfort	
2.4.8.2	Good
Personal controllable thermostat.	8
Good circulation of air, though certain areas in the room may be slightly cooler or	
warmer.	
☐ Air has no adverse smells.	
Appropriate to size and location of room.	
lacksquare Apparatus in good condition though may be older and thus somewhat higher noise	
levels.	
☐ Windows have double-glazing insulation.	
2.4.8.3	Sufficient
Personal controllable thermostat.	6
Good circulation of air, though certain areas in the room is cooler or has a minor	
draft.	
☐ Air has no adverse smells.	
☐ Windows have single glazing, but of sufficient quality to minimise differences in	
temperature close to the window.	
☐ Cooling units have slight noise levels.	
2.4.8.4	Insufficient
☐ Freestanding cooling unit to maintain reasonable temperature in room.	4
Appliances are noisy.	
Acceptable circulation of air.	
☐ Smells in air conditioning system.	
☐ Draughts from windows.	
2.4.8.5	Very Poor
Inadequate source of cooling, unresponsive, not subject to thermostatic regulation.	0
☐ Air has bad smells.	
☐ Cold air only available close to cooling unit – not in far corners of room.	
☐ Cooling units are very noisy.	
Unacceptable circulation of air, windows broken.	



2.4.9 Guestroom Lighting

Lighting in Guest Bedrooms	Rating (10)
2.4.9.1	Excellent
Overall excellent standard of illumination in room.	10
☐ Lights, neither dim nor glaring, controllable with dimmer system.	
☐ Light sources in all appropriate places – especially for shaving, make- up, contact	
lenses, reading.	
All lights and shades of high quality of manufacture and in excellent order.	
2.4.9.2	Good
Lighting options are available and dimmable lighting is installed.	8
☐ Light sources in all appropriate places – especially for shaving, make- up, contact	
lenses, reading.	
☐ Good quality light fittings and lamps	
2.4.9.3	Sufficient
☐ Sufficient illumination, however, control is limited.	6
☐ Single centre light, bedside lights or bed head lights.	
Quality of light fittings and lamps is acceptable though minor maintenance issues,	
e.g. one light bulb blown.	
2.4.9.4	Insufficient
☐ Illumination is too dim or too bright and cannot be controlled by the guest.	4
☐ Light fixtures and shades are of noticeable low quality or are scruffy.	
☐ Significant maintenance issues with lights that don't work or look severely	
damaged.	
2.4.9.5	Very Poor
☐ Illumination is very poor either through a lack of lighting sources, or overly	0
powerful lights.	
Very low-quality fittings and appliances.	
☐ Shades burnt, stained, scruffy.	



2.4.10 Spaciousness of Guest Bedrooms

Spa	aciousness of guest bedrooms - Comfort in Room	Rating (10)
	.10.1	Excellent
	A spacious, well-planned room, with appropriate furniture in suitable places.	10
	Ease of access to all cupboards, wardrobes, and drawers	
	No dual use of surfaces, e.g. desktop/ tea tray, bedside/dressing table.	
	A seating area with sufficient space to ensure guests' comfort.	
	Adequate space to put luggage, so that it does obstruct access.	
	Overall balanced impression and layout.	
2.4	.10.2	Good
	Room provides good access to all facilities.	8
	No areas of restricted access or obstruction.	
	Overall good impression and layout	
2.4	.10.3	Sufficient
	Room large enough to contain all necessary furniture and to allow access to all	6
	facilities. Some areas are slightly restricted such as narrow access along both sides	
	of a double bed.	
	Overall acceptable layout and impression.	
2.4	.10.4	Insufficient
	Room is cluttered, large furniture for floor space. Need to move some things to get	4
	at others.	
	Awkward opening of drawers and doors.	
	Inadequate space for luggage – gets in the way.	
	Overall insufficient impression and layout.	
2.4	.10.5	Very Poor
	Furniture too large for room.	0
	Access to most facilities restricted or awkward.	
	Overall, very poor impression and layout	

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2.4.11 Soundproofing of Guest Bedrooms

Sou	ındproofing of Guest Rooms	Rating (10)
2.4	.11.1	Excellent
	Excellent soundproofing with loud noises from outside the guest room barely heard.	10
	Sound Transmission Class (STC) of Guestrooms is rated 60 or higher 15.	
2.4	.11.2	Good
	Very good soundproofing with loud noises from outside the guest room heard	8
	faintly.	
	Sound Transmission Class (STC) of Guestrooms is rated 45 or higher.	
2.4	.11.3	Sufficient
	Soundproofing is fair with loud speech from outside the guest room heard.	6
	Sound Transmission Class (STC) of Guestrooms is rated 35 or higher.	
2.4	.11.4	Insufficient
	Soundproofing is poor with loud speech from outside the guest room understood.	4
	Sound Transmission Class (STC) of Guestrooms is rated 30 or higher.	
2.4	.11.5	Very Poor
	Soundproofing is very poor with normal speech from outside the guest room	0
	understood.	
	Sound Transmission Class (STC) of Guestrooms is rated below 30.	

 $^{^{15}}$ Hotels constructed after implementation of the system are expected to have documentation of a 16 frequencies STC test executed by a reputable sound insulation company. In the case an existing hotel disagrees with the assessment of the Department inspectors; the same documentation will be considered binding on the decision.



2.5 Rating Criteria Guest Bathrooms

2.5.1 Housekeeping of Bathrooms

Но	usekeeping of Bathrooms - Daily and Periodical Cleaning	Rating (10)
2.5	.1.1	Excellent
	Superb attention to cleanliness.	10
	No sign of mildew/mould	
	All surfaces gleaming.	
	Clean, fresh smell.	
	Grouting is clean and in good condition.	
	Mirrors, showerheads, and taps are polished clear from watermarks.	
2.5	1.2	Good
	Generally, very good standard but oversights can be detected.	8
	Clean and fresh smell	
	Grouting shows minor signs of discoloration.	
	Mirrors, showerheads, and taps are polished but show minor watermarks.	
2.5	1.3	Sufficient
	Surfaces are generally clean and there are no adverse smells.	6
	Dust can be detected at some surfaces.	
	Slight discoloration of enamel/grout.	
	Clear watermarks or minor corrosion on showerheads and taps.	
2.5	1.4	Insufficient
	Lacking attention to detail – dust high and low and in inaccessible places.	4
	Surfaces and enamel dull.	
	Enamel/grout is discoloured or stained.	
	Corrosion on metal fixtures.	
2.5	1.5	Very Poor
	Very low standard of housekeeping – dust on all surfaces.	0
	Long-term encrusted grime in inaccessible places, dirt and hairs on floor in corners.	
	Enamel / grout is very discoloured or severely stained.	
	Significant corrosion on metal fixtures.	

55



2.5.2 Ventilation of Bathrooms

Ve	ntilation of Bathrooms	Rating (10)
2.5	.2.1	Excellent
	Excellent circulation of air; hardly any fogging in the bathroom.	10
	Air quality very good, no bad smells.	
	No noise from ventilation system	
	Ventilation rosters are immaculately clean.	
2.5	.2.2	Good
	Very good circulation of air; fogging is cleared within minutes.	8
	Air quality very good, no adverse smells	
	Ventilation system can be heard but is not loud.	
	Slight dust on ventilation rosters.	
2.5	.2.3	Sufficient
	Fair circulation of air but fogging occurs easily.	6
	Air Quality good, no adverse smells	
	Ventilation system can be heard clearly.	
	Ventilation rosters slightly discoloured but definitely not filthy.	
2.5	.2.4	Insufficient
	Limited circulation of air; fogging occurs easily and remains.	4
	Poor air quality, some bad smells	
	Ventilation system disrupts due to the noise.	
	Ventilation rosters are visibly dirty.	
2.5	.2.5	Very Poor
	No circulation noticeable / system broken.	0
	Poor Air Quality, many adverse smells	
	Ventilation system is very noisy.	
	Ventilation rosters are very dirty.	



2.5.3 Guest Bathrooms Walls, Flooring and Ceiling

Guest Bathrooms Walls, Flooring, and Ceiling - Materials & Workmanship 2.5.3.1 □ Excellent quality finishes of wall coverings from excellent materials. □ Tiles or marble fitted without a blemish - clearly excellent workmanship. □ Grouting in excellent condition.	Rating (10) Excellent 10
 2.5.3.2 □ Good quality finish, but with minor flaws, or with signs of wear. □ Floor covering or tiles or marble well fitted with minimal minor flaws. □ Grouting in good order with minor blemish. 	Good 8
 2.5.3.3 □ Standard quality bathroom flooring or standard-grade tiles. □ Workmanship not consistently well performed; however the result is hygienic. □ Grouting is dated, but still acceptable. 	Sufficient 6
 2.5.3.4 Lower quality materials, ageing. Evidence of poor standard and amateurish installation. Grouting needs to be redone as moist and dirt is piling up. 	Insufficient 4
 2.5.3.5 □ Cracked tiles or other broken fixtures. Paintwork chipped, flaking. □ Workmanship very poor. □ Sealant or grouting clearly mouldy. 	Very Poor 0



2.5.4 Guest Bathroom Fixtures

Bathroom Fixtures - Shower Mixers & Accessories, Bathtub and Shower screen or curtain, Washbasin, Toilet and Bidet: Quality, Appearance, and Condition.	Rating (10)
 2.5.4.1 □ Excellent quality, solid, well-made bathroom fixtures, in excellent condition. □ All porcelain in excellent condition. □ Shower screen is of excellent quality and fitting - no shower curtains. 	Excellent 10
 2.5.4.2 □ Decent quality bathroom fixtures in good condition. □ All porcelain in good order – no cracks, dull finishes or stains. □ Shower screen of good quality or good quality curtain. 	Good 8
 2.5.4.3 □ Average range of bathroom fixtures or older quality fixtures that show their age. □ Porcelain showing wear, but still fully functional and hygienic. □ Shower screen shows age or is of moderate quality. 	Sufficient 6
 2.5.4.4 □ Fixtures with chrome wearing off, or cheap plastic fixtures. □ Dull finish to porcelain or minor cracks. □ Shower screen of plastic, or poorly functioning or shower curtains showing age 	Insufficient 4
2.5.4.5 ☐ Fixtures very worn or broken. ☐ Cracked washbasin or toilet. ☐ Shower screen clearly broken, or shower curtains worn out.	Very Poor 0



2.5.5 Bathroom Linens

Bathroom Linens	Rating (10)
 2.5.5.1 □ Excellent quality Bath towel 100cm X 180cm, hand towel 50cm X 70cm, face towel 30cm X 30cm ¹⁶. Double loop suggested weight 450g - 550g. □ Bathrobes and bathmat are thick, heavy, fluffy excellent quality (90-100% cotton) with plenty of nap. 	Excellent 10
2.5.5.2 ☐ Bath towel 100cm X 180cm, hand towel 50cm X 70cm, face towel 30cm X 30cm. Double loop suggested weight 450g - 550g. Not quite such heavy quality. (70-89% cotton) of slightly older, however still providing good comfort.	Good 8
2.5.5.3 Average quality bath towels and bathmat, however functional and clean.	Sufficient 6
 2.5.5.4 ☐ Moderate quality towels, showing age. ☐ Towels are rather thin, fraying edges, small size. Faded. 	Insufficient 4
2.5.5.5 □ Very thin, small, scratchy, old, fraying, some holes, stained, faded. □ Low absorbency.	Very Poor 0

 $^{^{16}}$ With inspection, provision will be made for normal shrinking of towels during the laundry process.



2.5.6 Bathroom Amenities

The range and minimum volumes of amenities a hotel is expected to present to its guests is outlined in Minimum Mandatory Criterion 1.4.2.10. The quality rating criteria in the table below outline the quality of these amenities.

Bathroom Amenities	Rating (10)
2.5.6.1	Excellent
Top quality Amenities by a leading international brand recognized for its quality	10
and prestige in excellent high-quality packaging or hotel branded.	
Soap bar at least 35 grams for bath / shower and 25 grams for hand washing. This	
soap may not be required if liquid hand soap is provided.	
☐ Items presented have a luxurious feel to them.	
2.5.6.2	Good
Good quality amenities in high quality packaging.	8
2.5.6.3	Sufficient
☐ Average Quality Amenities	6
☐ Items have average printing quality or average packaging.	
2.5.6.4	Insufficient
Amenities have a disposable feel or are clearly inconvenient to use.	4
2.5.6.5	Very Poor
☐ Very poor-quality amenities with worn printing, presenting poor value for the guest.	0



2.6 Food & Beverage Outlets

2.6.1 Spaciousness and Ambiance of Food & Beverage Outlets

Spaciousness and Ambiance of Food & Beverage Outlets	Rating (10)
 2.6.1.1 Spacious room and good layout of tables. More than sufficient space between tables for servers and customer to pass comfortably. Ambiance through decor and lighting is excellent, tables and chairs used are perfectly consistent throughout the outlet or fitting with an overall theme. 	Excellent 10
 2.6.1.2 □ Tables provide sufficient space to allow private conversation and staff and customers to pass without awkwardness or inconvenience. □ The ambiance through décor and lighting is good and consistent throughout the outlet. 	Good 8
2.6.1.3	Sufficient
☐ Tables quite close together but still sufficient space to pass.	6
Ambiance through decor and lighting is acceptable but not inviting.	
2.6.1.4	Insufficient
☐ Crowded tables, awkward access for customers and servers; difficult to have private conversation.	4
☐ Complete lack ambiance through lack of decor, theme, or inappropriate lighting.	
2.6.1.5 ☐ Space does not resemble a functioning restaurant.	Very Poor 0



2.6.2 Furniture and Linen of Food & Beverage Outlets

Dé	cor	Rating (20)
2.6	.2.1 Tables and chairs in the restaurant are of excellent quality and in very good condition.	Excellent 20
	Linen or other table covering is of excellent quality. Buffets, bars, and other fixtures are of an excellent design and build and are all in excellent condition.	
2.6	.2.2 Furniture in the restaurant is of good quality with minor flaws. Linen is of good quality - no use of paper placemats or serviettes. Buffets, bars, and other fixtures are well designed and build and in good condition.	Good 16
	Furniture in the restaurant is of acceptable quality but clearly older, or of lesser quality. Linen is of acceptable quality, or paper placemats and serviettes are used.	Sufficient 12
2.6	Buffets, bars, and other fixtures are in acceptable condition but clearly worn. 2.4 Furniture in the restaurant is of insufficient quality; it is seriously worn, or of insufficient quality. Linen is worn, or very basic paper placemats and serviettes are used. Buffets, bars, and other fixtures are very worn, or simply poorly built.	Insufficient 4
2.6	.2.5 Furniture in the restaurant is of very poor quality; it is worn, broken, or of clearly inferior quality (e.g. plastic chairs). Linen is of very poor quality or is simply not provided. Buffets, bars, and other fixtures are broken or in a very poor state.	Very Poor 0



2.6.3 Housekeeping of Food & Beverage Areas

Но	usekeeping of Food & Beverage Areas	Rating (20)
2.6	3.1	Excellent
	Floors are immaculately clean.	20
	Tables and table coverings are without a blemish.	
	Tables always set up to high standard, awaiting next service.	
	All items used in the restaurant, crockery, glassware, silverware are spotlessly	
	clean.	
2.6	3.2	Good
	Floors are clean with minor blemishes.	16
	Tables are cleared but may not be directly reset.	
	All items used in the restaurant, crockery, glassware, silverware are clean with	
	minimally obvious traces of wear.	
2.6	3.3	Sufficient
	Floors are generally clean, but crumbs, dust or smears can be detected.	12
	Tables are not directly reset; the restaurant looks acceptable but not inviting.	
	All items used in the restaurant, crockery, glassware, silverware are clean but show	
	traces of wear.	
2.6	.3.4	Insufficient
	Floors are dirty; it is clear that cleaning is not consistently done.	4
	Tables are not cleared after departure of a guest - end of service looks messy.	
	Tables are not directly reset and in between service layout looks messy and dirty.	
	Not all items used in the restaurant, crockery, glassware, silverware are clean or	
	show unacceptable traces of wear.	
2.6	3.5	Very Poor
	Floors dirty to the point of being sticky and give a very unhygienic impression.	0
	Restaurant gives a very messy and unhygienic impression.	
	Items used in the restaurant, crockery, glassware, silverware are very dirty.	



3. Scoring Criteria

A total of 18 areas are presented in which hotels can obtain points when specific services and facilities are offered. The number of points available is outlined in the table below.

Criteria #	Description	Points
3.1	Public Areas	15
3.1.1	Music in Public Areas	5
3.1.2	Prayer Room	5
3.1.3	Guest Compliments	5
3.2	Guest Rooms	45
3.2.1	WIFI	15
3.2.2	In Room Entertainment	20
3.2.3	In Room Accessories & Services	10
3.3	Guest Bathrooms	20
3.3.1	Bathroom Facilities	20
3.4	Guest Services	135
3.4.1	Children Services	5
3.4.2	Tourism Information	15
3.4.3	Guest Transport Services	5
3.4.4	Front Desk Services	10
3.4.5	Universal Accessibility	10
3.4.6	Environmental Practices Certification	10
3.4.7	Health Club	25
3.4.8	Swimming Pool	20
3.4.9	Spa Facilities	25
3.4.10	Business Centre Facilities	10
	-	
3.5	Staff	10
3.5.1	General Staff Training	5
3.5.2	Bahraini Talent Development	5
	Total Points	225

The minimum scoring is as follows per classification category:

Rating	Required %	Total Score
1 star	40%	90
2 star	50%	113
3 star	60%	135
4 star	70%	158
5 star	80%	180
Total	100%	225

This means that, for instance, a three-star hotel needs to obtain 135 out of a total of 225 points to receive a three-star rating, representing 60% of the total points available.

Each facility or service is expected to be of the general standard of the respective rating category (1-5 stars) for scoring points to be allocated.



3.1 Scoring Criteria for Public Areas

3.1.1 Music in Public Areas

3.1.1	Music in Public Areas	Score (5)
3.1.1.1	Background music played in all public indoor areas	3
3.1.1.2	Background music played in all public outdoor areas (entrance, leisure areas, etc.)	2

3.1.2 Prayer Room

3.2.2	Prayer Room	Score (5)
3.1.2.1	A prayer room is available on site suitable to the size and rating of the hotel.	3
3.1.2.2	Ablution facilities are available near the prayer room	2

3.1.3 Guest compliments

3.1.3.1	Complimentary drink	Score
		(5)
3.1.3.1	Complimentary drink provided upon arrival.	5

3.2 Scoring Criteria for Guest Rooms

3.2.1 WIFI

3.2.1 WIFI Score
(15)
3.2.1.1 Log in system for at least 2 devices; OR
Convenient¹⁷ log in system for at least 4 devices per guest 5
3.2.1.2 Internet speed for individual guest is at least 5 Mbps at all times.
Internet speed for individual guest is at least 10 Mbps at all times.
Internet speed for individual guest is at least 15 Mbps at all times.
Internet speed for individual guest is at least 15 Mbps at all times
15

 $^{^{17}}$ "Convenient" refers to a system that requires guests to login only once for the duration of their stay and not to have to re-log in with every Internet session.

3.2.2 In- room Technology

3.2.2	In Room Entertainment	Score (20)
3.2.2.1	Flat screen size in all rooms => 42 inch	2; OR
	Flat screen Size in all rooms => 47 inch	4; OR
	Flat screen Size in all rooms => 50 inch	5
3.2.2.2	Casting to stream media to the TV in all rooms.	5
3.2.2.3	Bouquet with least 10 paid channels	2
3.2.2.4	Bluetooth speaker / audio for smart phones and tablets in all rooms	2
3.2.2.5	Hotel and tourism information is provided digitally through virtual assistant, hotel app, or smart TV.	2
3.2.2.6	Virtual Assistant or Hotel App allows for to control the room environment (temperature, lights, curtains)	2
3.2.2.7	Virtual Assistant or Hotel App allows for service requests such as housekeeping services, or rooms service (temperature, lights, curtains)	2
3.2.2.8	Automatic night lighting in bedroom and/or bathroom (turns on automatically when the guest steps out of bed	1
3.2.2.9	All room lights controllable from the bedside (also fulfilled through 3.3.2.6)	1
3.2.2.10	All down lights in room are dimmable	1
3.2.2.11	Automated 'do not disturb' and 'please make up room' system (also fulfilled through 3.3.2.6)	2

3.2.3 Room Services and Accessories

Traveller research shows that guests specially appreciate personal touches; the most important contemporary one is the ability to make fresh coffee in the room.

3.2.3	Room Accessories & Services	Score (10)
3.2.3.1	Fresh coffee through French press and fresh ground coffee in the room	2; OR
	Coffee machine for fresh coffee through Pod system / Bean to cup or through butler	4
3.2.3.2	Complimentary food in the room on arrival (e.g. professionally presented fruit platters, dates, cookies), OR	3; OR
	Complimentary food in the room refreshed daily (e.g. professionally presented fruit platters, dates, cookies).	5
3.2.3.4	Shoe Polish Service. (Left outside door overnight and cleaned by the night porter or call Housekeeping if service is required immediately).	1
3.2.3.5	Sewing Service. Missing shirt buttons washed in hotel laundry should be replaced automatically. Requests can only include minor alterations and button replacement.	1
3.2.3.6	Pressing / Ironing of clothes can be done within 60 minutes.	2
3.2.3.7	Pillow Menu with at least 4 options of pillows for the guest.	1
3.2.3.8	Two decorative pillows per bed.	1



3.3 Guest Bathroom Scoring Criteria

3.3.1 Bathroom Facilities

3.3.1	Bathroom Facilities (requirements for all rooms unless specified)	Score (20)
3.3.1.1	Speaker in bathrooms to allow guests to listen to music ¹⁸ .	1
3.3.1.2	Television in bathroom in at least 10% of rooms	1; OR
	Television in bathroom in all rooms	2
3.3.1.3	Magnified shaving mirror	1
3.3.1.4	Mirror lights (lights dedicated to enhancing the guest's view of the mirror)	1
3.3.1.5	Double sink in at least 50% of rooms.	2
3.3.1.6	Defogging Mirror	2
3.3.1.7	Rain shower (flow rate max 15l per minute for environmental considerations)	2
3.3.1.8	Bathrobe and slippers in each room	2
3.3.1.9	Separate bath and walk-in shower in all rooms	5
3.3.1.10	Bidet and a soap holder near the bidet.	2

3.4 Guest Services

3.4.1 Services for Children

3.4.1	Services for Children	Score (5)
3.4.1.1	Baby Sitting Service with female babysitters on demand with First Aid Certificates. Each	1
	Guest should sign an indemnity document.	
3.4.1.2	In House Childcare for Children with female staff open at least 8 hours per day for	2
	children 3-12.	
3.4.1.3	Shaded Playground suitable for the size and classification of the property	1
3.4.1.4	Children's changing facilities in public toilets (male and female)	1

3.4.2 Tourism Information, Destination Marketing and Promotion of Local Heritage

	0	
3.4.2	Tourism Information, Destination Marketing and Promotion of Local Heritage	Score (15)
3.4.2.1	Tourist information available on Hotel App or digital screen in central area; or	1; OR
	Concierge / guest relations desk in designated area available 8 hours per day	3; OR
	Concierge / guest relations desk in designated area available 16 hours per day	4
3.4.2.2	Concierge is updated with the latest tourism information	10
3.4.2.3	Screens (electronic or printed) in elevators or other high traffic areas displaying tourism	2
	information and events of the Kingdom.	
3.4.2.4	Email signatures of all hotel staff communicating through email carries destination	1
	events messages supplied by the authority.	
3.4.2.5	Hotel transport has relevant tourist information on board	1
3.4.2.6	The hotel's interior design and artwork clearly reflects the local heritage of Bahraini culture.	2

3.4.3 Guest Transport Services

3.4.3	Guest Transport Services	Score (5)
3.4.3.1	Car rental service on site	1
3.4.3.2	Hotel Transport facilities are available for airport pick up etc.	2
3.4.3.3	Hotel Limousine Service	1; OR
	Hotel Limousine Service with Luxury Vehicles	2

 $^{^{\}rm 18}$ Also fulfilled through portable Bluetooth speaker in guest room.



3.4.4 Front Desk Services

3.4.4	Front Desk Services	Score (10)
3.4.4.1	Foreign currency exchange or ATM that accepts the majority of international cards	2
3.4.4.2	Hot or Cold Towels offered on arrival to all guests	2
3.4.4.3	Gift shop / bookstore (on-site) offering various Cultural Curio items, Holiday memorabilia, maps, jewellery, sundries such as water, snacks, cigarettes, sunscreen, and basic amenities. – this must be a full store with staff that is open at least 12 hours per day.	1
3.4.4.4	Hairdresser on site open at least 12 hours per day suitable to the classification of the hotel.	1
3.4.4.5	Express or Online Check in / Check out service within 5 minutes. Express service may be in-room, at executive lounge, or at a dedicated desk.	2
3.4.4.6	Executive lounge and floor with full services (reception, business centre, etc.), including receptionists, waiters, snack and beverage menus and light background entertainment. Lounge is open 18 Hours per day.	2

3.4.5 Universal Accessibility

3.4.5	Universal Accessibility Criteria	Score
		(10)
3.4.5.1	At least one staff member trained to assist handicapped guests (evidence is available).	1
3.4.5.2	At least one staff member trained to communicate in sign language (evidence is available).	1
3.4.5.3	Parking bays designated for disabled people, provided as close as possible to the main entrance and clearly signposted from the car park entrance that can be identified by the international symbol of accessibility on the floor and on a standing sign. The size is 2,50m minimum in width and 6,10m in length. It has an adjacent access aisle that extends the full length of the parking space it serves of 1,53 meter minimum in width. Accessible parking space surface slopes does not exceed 2% slope in any direction. Total parking spaces / minimum number of accessible parking: 1-25: 1 / 26-50: 2 / 51-75: 3 / 76-100: 4 / 101-150: 5 / 151-200: 6	2
3.4.5.4	A person in wheelchair can access the hotel easily from the main entrance and all public facilities in the hotel are accessible for guests in wheelchairs.	2
3.4.5.5	Service counter for guest in wheelchairs is available.	1
3.4.5.6	Elevator call buttons raised or flush, are at least 19mm in dimension and installed at a maximum height of 1,52m if an approach from side is possible otherwise 1,22m. Emergency telephones in lifts shall be easy to use by all persons.	2
3.4.5.7	The washbasin counter surface in public toilets dedicated for handicapped guests shall be no higher than 0,86m above the floor and has to provide a knee clearance of at least 0,68m from the bottom of the sink till the floor. A mirror is positioned at a height of 0,60m of 1,60m above floor.)	1



3.4.6 Environmental Practices Certification

3.4.6	Environmental Practices Certification	Score (10)
3.4.6.1	The hotel has an entry-level certification with an internationally recognised sustainability certification organisation ¹⁹ .	5; OR
	The hotel has a Golden or 5 Star certification with an internationally recognised sustainability certification organisation or, if no such status exists, scores over 90% of the available standards / points.	10

3.4.7 Health Club

The quality of gym area and the equipment used should reflect the rating of the hotel for points to be allocated.

3.5.7	Health Club	Score (25)
3.4.7.1	Gym of at least 40sqm with a minimum of 3 weight machines and 3 cardio machines, with changing rooms with lockers, open 18 hours a day; OR	8; OR
	Gym of at least 60sqm with a minimum of 6 weight machines, 6 cardio machines, and Free Weights, with changing rooms with lockers, open 18 hours a day.	14
3.4.7.2	Dedicated water service through carafes of cool water or glass water bottles.	2
3.4.7.3	Towels provided in the gym	1
3.4.7.4	Qualified instructor available 10 hours per day	2; OR
	Gym staffed throughout opening hours by certified staff	3

3.4.8 Swimming Pool

Pool facilities must fully comply with the relevant safety measures as stipulated in Mandatory Minimum criterion 6.14.1. These standards may be enhanced from time to time.

3.4.8	Exercise Facilities - Swimming Pool	Score (20)
3.4.8.1	Swimming pool size at least 30 square meters; OR	3; OR
	Swimming pool size at least 60 square meters; OR	5; OR
	Swimming pool size exceeds 80square meters.	6
3.4.8.2	Changing room facilities with showers	5
3.4.8.3	Controlled water temperature at 28-32°C.	5
3.4.8.4	Sufficient seating around the pool with shaded areas.	10
3.4.8.5	Towel service offered.	4

¹⁹ Recognized organisations are Green Key, Green Key Global, Green Globe, Global Tourism Active, Audubon International, Earth check, Travelife. If another body is suggested by a hotel, this will be reviewed, and added to the list if it is found to comply with international best practices. A minimum requirement is an annual audit on sustainability practices by an independent party.





3.4.9 Spa Services

The quality of the spa area and the equipment and amenities should reflect the rating of the hotel for points to be allocated.

3.4.9	Spa Facilities	Score (25)
3.4.9.1	Full-service Spa providing the full range of facial, and body treatments and massage, using upmarket spa brands and providing at least two full time certified therapists.	12
3.4.9.2	Changing room facilities with showers	3
3.4.9.3	Resting Area with provision of magazines and drinks	3
3.4.9.4	Jacuzzi or Whirlpool (on site) available for hotel guests	4
3.4.9.5	Sauna and / or Steam room with cold dipping pool or cold shower unit (on site) available	3
	for hotel guests. Separate for men and women	

3.4.10 Business Facilities & Services

The quality of the business facilities area and the equipment and amenities should reflect the rating of the hotel for points to be allocated.

3.4.10	Business Facilities & Services	Score (10)
3.4.10.1	Property has a purpose-built business Centre on site that is suitable to the establishments' clientele.	5
3.4.10.2	Designated staff is available in the business centre at least 8 hours per day; OR	2; OR
	Designated staff is available in the business centre at least 16 hours per day.	3
3.4.10.3	Colour Printer / Photocopy Machine / Scanner -up to 10 copies free of charge; above no more than 3x cost	1
3.4.10.5	At least 1 computer per 75 rooms with USB sockets and connected to a printer and the internet.	1

3.5 Staffing

3.5.1 Staff Training

Only formal training is considered, opposed to 'on the job' training. Proof for the training activities needs to be available at the HR department, through invoices, training manuals, participation lists, etc.

3.5.1	General Staff Training	Score (5)
3.5.1.1	Training activity of dedicated training per staff per year exceeds 20 hours.	2; OR
	Training activity of dedicated training per staff per year exceeds 30 hours.	3; OR
	Training activity of dedicated training per staff per year exceeds 60 hours.	4; OR
	Training activity of dedicated training per staff per year exceeds 90 hours.	5

3.5.2 Development of Bahraini Talent

3.5.2	Bahraini Talent Development	Score (5)
3.5.2.1	At least 20% of Bahraini staff is enrolled or has completed training towards Hospitality Certification.	2; OR
	At least 30% of Bahraini staff is enrolled or has completed training towards Hospitality Certification.	3; OR
	At least 40% of Bahraini staff is enrolled or has completed training towards Hospitality Certification.	4; OR
	At least 50% of Bahraini staff is enrolled or has completed training towards Hospitality Certification.	5



4. F&B Mandatory Standards Guide

Categories and Definition

The table below will define the categories type for the food and beverage outlets.

	tegory Type	Definition
	Main Restaurant	The main restaurant of a hotel with fixed prices for buffet breakfast, lunch and dinner. Offering a wide range of cold cuts, appetizers, bread section, hot dishes, live cooking, pastries, etc. It also provides an a la carte menu during off buffet period for in-house and outside guest.
2.	Speciality Restaurant	Restaurant specializes in a particular multicultural cuisine. It can provide one or more cuisine under one roof and authentically operated.
	Fine Dining - Restaurant	It provides a high-end structured dining experience. It is an upscale restaurant that provides a high quality of food and beverage products served with appropriate branding concept in a tasteful environment.
4.	Lounge	A place such as a restaurant or café where food and beverages are sold and seating is provided with live entertainment, a DJ, or music at sound levels that comply with Bahrain Tourism and Exhibition Authority's regulations.
5.	Lounge Club	A restaurant or café with a lounge or floor for entertainment activities, while adhering to sound levels that comply with the Bahrain Tourism and Exhibition Authority's regulations for this category.
6.	Café	An informal restaurant offering a range of hot meals and made-to-order sandwiches and they primarily serve and derive the majority of their revenue from hot drinks. They often have an intimate and relaxed atmosphere.
7.	Shisha Criteria	A space within an outlet indoor or outdoor providing Shisha facilities and services. It can be a service part of the above categories or a separate outlet or facility of the hotel.

ملحق العدد 3729 - الخميس 8 فبراير 2024

4.1 MAIN RESTAURANT

Definition	The main restaurant of a hotel with fixed prices for buffet breakfast, lunch
	and dinner. Offering a wide range of cold cuts, appetizers, bread section,
	hot dishes, live cooking, pastries, etc. It also provides an a la carte menu
	during off buffet period for in-house and outside guests.

1. GENERAL SERVICE ST	ANDARDS
1.1.The Menu	 1.1.1. Menu is visibly clean and in good condition 1.1.2. Fonts are clear and easy to read 1.1.3. Menu contains a brief description of each dish and includes its accompaniments and method of cooking 1.1.4. Menu is available in English with appropriate and accurate Arabic translation and charged per person 1.1.5. Special items (vegetarian / nuts / spiciness) are clearly indicated "common food allergies to be mentioned"
1.2. Table Set-Up	1.2.1. Table set-up includes main fork and knife 1.2.2. Cutlery and chinaware used are matching in pattern 1.2.3. Dining utensils are clean, in good condition and free of damage and wear 1.2.4. Table linen and napkins are well-pressed and spotless 1.2.5. Ashtrays are placed on smoking tables (if applicable)
1.3. Child Policy	1.3.1. Child seats / baby chairs available upon guest request are clean and steady with no visible scratches and are in good working condition 1.3.2. Children's menu is available upon guest request
1.4. Handling Guest Complaints	 1.4.1. The outlet policy on Service Recovery is documented and available for staff reference in the outlet's standard operating procedures 1.4.2. A record for complaints and service recovery process as well as guest contact details is maintained
1.5. Employee	 1.5.1. Employee uniform is clean, fitting and well-pressed 1.5.2. All operational staff members must have name tags 1.5.3. Structured induction program is conducted for all new staff, which includes on-the-job training. There must be evidence that this induction program is implemented 1.5.4. Annual training is scheduled for all staff. There must be evidence that this training program is implemented 1.5.5. Outlet has a structured staff pre-shift briefing. There must be evidence that this pre-shift briefing is conducted 1.5.6. An Outlet / Assistant Manager is contactable at all times, within the hotel premises, during the outlet's operation hours. 1.5.7. Outlet manager must be qualified as per job specification and approved by Tourism Sector



D DEVENAGE STANDARDS	D AND BEVERAG
erings 2.1.1. International selection of dishes is available till closing	d Offerings
2.1.2. Breads and pastries (e.g. muffins, Danish pastries, croissants) are available	
(Buffet Breakfast)	
2.1.3. 4 types of cereals are available (Buffet Breakfast)	
2.1.4. 'Live' egg station is available (Buffet Breakfast)	
2.2.1 Fruit juices are available	erage Offerings
2.2.2 Fresh fruit juices are either freshly squeezed on premises or	
purchased from suppliers and as per Ministry of Health guidelines	
2.2.3 Freshly made coffee is available	
2.2.4 Coffee (e.g. espresso, cappuccino, latte, etc.) are available	
2.2.5 Tea (e.g. Black Tea, Green Tea, etc.) are available	
2.2.6 Bottled drinking and mineral water are available	
2.2.7 Carbonated / non-carbonated soft drinks/sodas and energy drinks are avail	
2.2.8 Non-alcoholic cocktails (e.g. smoothies, milkshakes, etc.) are available	
punters 2.3.1 Cakes/pastries, cold meats/seafood, cut/sliced fruits, dairy and salads are	fet Counters
2.3.1 Cakes/pastries, cold meats/seafood, cut/sliced fruits, dairy and salads are kept in refrigerated buffet displays (where applicable)	iet Counters
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3.	good condition 3.7. Upholstery (if any) is clean and free of wear 3.8. Room temperature is comfortable at a range of 18 to 23 Degree Celsius
	.3.9. Distance between dining/coffee tables are no less than 1.3 meters to ensure comfort for guests and ease of service.3.10. Adequate lighting that allows guest to comfortably read.
3.	3.11. Dance floor is not permitted 3.12. If music is played in the outlet, it is at a volume that does not interfere with the
3.	conversation of the guests "Audio system for background music only"

3.4. Restrooms	3.4.1. 3.4.2. 3.4.3. 3.4.4. 3.4.5. 3.4.6. 3.4.7. 3.4.8.	Restrooms are easily accessible Restrooms are equipped with basic toiletries such as hand wash, trash bin, etc. Adequate supplies of toiletries are available in the restrooms Toilets, urinals and sinks are clean and in good working order Clean, cloth and/or paper hand towels are available Hand-driers are available Toilets are adequately ventilated Toilets are equipped with air-fresheners
3.5. Technology	3.5.1. 3.5.2.	A POS system that is linked to the Hotel's PMS is used Kitchens and service areas are equipped with POS printers for orders processing and controls
3.6. Back-of-House	3.6.1. 3.6.2. 3.6.3.	as per MINISTRY OF HEALTH guidelines Storage areas are clean, hygienic and neatly arranged and as per MINISTRY OF HEALTH guidelines



4.1 SPECIALITY RESTAURANT

Definition	Restaurant specializes in a multicultural cuisine. It can provide one or more
	cuisine under one roof and authentically operated.

1. GENERAL SERVICE STANDARD	1. GENERAL SERVICE STANDARDS		
1.1. The Menu	 Menu is visibly clean and in good condition Fonts are clear and easy to read Menu contains a brief description of each dish and includes its accompaniments and method of cooking Menu is available in English with appropriate and accurate Arabic translation and charged per person Original names of dishes in the specialty cuisine's local language are appropriately translated into English Special items (vegetarian / nuts / spiciness) are clearly indicated 		
1.2.Table Set-Up	 1.2.1. Appropriate cutleries are set on the table for the number of guest seated 1.2.2. Napkins are clean and neatly folded 1.2.3. Cutlery and chinaware used are matching in pattern and aligned with Restaurant concept / cuisine 1.2.4. Dining utensils are clean, in good condition and free of damage and wear 1.2.5. Table linen (if any) and napkins are well-pressed and spotless 1.2.6. Ashtrays are placed on smoking tables (if applicable) 		
1.3. Age Restrictions	1.3.1 Age restrictions are in accordance with rules and regulations		
1.4. Child Policy	 1.4.1. Child seats / baby chairs available upon guest request are clean and steady with no visible scratches and are in good working condition (If restaurant theme or concept allows) 1.4.2. Children's menu is available upon guest request (If restaurant theme or concept allows) 		
1.5. Handling Guest Complaints	 1.5.1. The Restaurant policy on Service Recovery is documented and available for staff reference in the Restaurant's standard operating procedures 1.5.2. A record for complaints and service recovery process as well as guest contact details is maintained 		

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1.6. Employee	1.6.1. 1.6.2. 1.6.3.	Employee uniform is clean, fitting and well-pressed All operational staff members must have name tags Structured induction Program is conducted for all new staff, which includes on-the-job training. There must be evidence that this induction Program is implemented.
	1.6.4. 1.6.5. 1.6.6. 1.6.7. 1.6.8.	induction Program is implemented Annual training is scheduled for all staff. There must be evidence that this training program is implemented" Restaurant has a structured staff pre-shift briefing. There must be evidence that this pre-shift briefing is conducted A Restaurant / Assistant Manager is contactable at all times, within the Restaurant premises, during the Restaurant's operation hours Chef de Cuisine or the assistant is available Restaurant manager must be qualified as per job specification and approved by Tourism Sector

2. FOOD & BEVERAGE STANDARDS		
2.1. Beverage Offerings	 2.1.1 Fruit juices are available 2.1.2 Fresh fruit juices are either freshly squeezed on premises or purchased from suppliers or as per MINISTRY OF HEALTH guidelines 2.1.3 Fruit juices are not made from concentrate 2.1.4 Freshly made coffee is available 2.1.5 Coffee (e.g. espresso, cappuccino, latte, etc.) are available 2.1.6 Tea (e.g. Black Tea, Green Tea, etc.) are available 2.1.7 Bottled drinking and mineral water is available 2.1.8 Carbonated / non-carbonated soft drinks/sodas and energy drinks are available 2.1.9 Non-alcoholic cocktails (e.g. smoothies, milkshakes, etc.) are available 	
2.2. Buffet Counters (where applicable)	 2.2.1 Cakes/pastries, cold meats/seafood, cut/sliced fruits, dairy and salads are kept in refrigerated buffet displays (where applicable) 2.2.2 Hot food is kept warm (no less than 60 Degree C) 2.2.3 Food items are labeled in English and Arabic 2.2.4 Appropriate serving-ware is available by each dish displayed at the buffet 2.2.5 Buffet counters are visibly clean and free of any debris 2.2.6 A Chef is present behind each 'Live' Station (if applicable) 	

3. DESIGN & FUNCTIONALITY		
3.1. Entrance & Signage	3.1.1.	Signage is clean and clearly visible
	3.1.2.	Restaurant name and Classification must be in Arabic and English
	3.1.3.	Glass panels are clean and free of any smudges (if applicable)
	3.1.4.	Host podium at the entrance is clean, neat and well-organized
	3.1.5.	Clean and crease-free menus are available at the entrance
	3.1.6.	Emergency exit and fire evacuation signage are clearly visible and are
		posted in all food and beverage Restaurants



3.2. Handicapped Access	3.2.1	Restaurant is accessible and wheelchair friendly
3.3. Restaurant Interior	3.3.1.	Décor is in line with overall restaurant theme / concept
	3.3.2.	Floors are clean and free of any debris
	3.3.3.	Walls are clean and clear of any visible stains
	3.3.4.	Light fixtures are well maintained and in working order
	3.3.5.	Mirrors (if any) are clean and clear of any visible stains
	3.3.6.	Side stations (if any) are clean and tidy
	3.3.7.	Tables, chairs and any furniture are steady with no obvious scratches and are in good condition
	3.3.8.	Distance between tables are no less than 1.5 meters
	3.3.9.	Upholstery (if any) is clean and free of wear
	3.3.10.	Room temperature is comfortable at a range of 18 to 23 Degree Celsius
	3.3.11	If music is played in the Restaurant, it is at a volume that does not interfere with the conversation of the guests "Audio system for background music only"
	3.3.12	Entertainment is available as per Tourism regulation
		Dance floor is not permitted
	3.3.14	Bar counter is not permitted
3.4. Restrooms	3.4.1.	Restrooms are easily accessible
	3.4.2.	Restrooms are equipped with basic toiletries such as hand wash,
		trash bin, etc.
		Adequate supplies of toiletries are available in the restrooms
		Toilets, urinals and sinks are clean and in good working order
	3.4.5.	,
		Hand-driers are available
		Toilets are adequately ventilated
	3.4.8	Toilets are equipped with air-fresheners
3.5. Back-of-House	3.5.1.	Size of kitchen and storage makes up no less than 30% of Restaurant space and as per Ministry of Health guidelines
	3.5.2.	, , ,
	3.3.2.	Ministry of Health guidelines
		All beverages are segregated and stored at a separate area with a
		temperature no higher than 21 Degree C (unless specified otherwise)
3.6. Technology	3 6 1	A POS system is used and must be integrated with the Bahrain
3.0. Technology	3.0.1.	Tourism and Exhibition Authority dashboard.
1	3.6.2.	Kitchens and bars are equipped with POS printers for orders
	3.0.2.	, , ,
		processing and controls

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4.3 FINE DINING RESTAURANT

Definition	It provides a formal, structured dining experience at the high end of the market. It
	is an upscale restaurant that provides a very high quality of food and beverage
	products served at a very high standard of service with appropriate and branded
	tabletop appointments in a tasteful environment

1. GENERAL SERVICE STANDARDS					
1.1 The Menu	 1.1.1 Menu is visibly clean with no signs of wear and tear 1.1.2 Fonts are clear and easy to read 1.1.3 Menu contains a brief description of each dish and includes its accompaniments and method of cooking 1.1.4 Offers appropriate menus for lunch (if any) and dinner 1.1.5 Offers set meals featuring chef specials / signature dishes 1.1.6 Menu is available in English with appropriate and accurate Arabic translation and charged per person 1.1.7 Original names of dishes in the specialty cuisine's local language are appropriately translated into English 1.1.8 Special items (vegetarian / nuts / spiciness) are clearly indicated 1.1.9 Beverage menu must be printed on superior quality material that complements the Restaurant's design 				
1.2 Table Set-Up	 1.2.1 Cutlery are set up on the table and neatly aligned for the number of guest seated 1.2.2 Superior quality chinaware and cutlery are used 1.2.3 Dining utensils are spotlessly clean and free of damage and wear 1.2.4 Table linen (if any) and cloth napkins are well-pressed and spotless 1.2.5 Ashtrays are placed on smoking tables (if applicable) 				
1.3 Age Restrictions	1.3.1 Age restrictions are in accordance with rules and regulations				
1.4 Child Policy	1.4.1 Child seats / baby chairs available upon guest request are clean and steady with no visible scratches and are in good working condition (if applicable) (If restaurant theme or concept allows)				
1.5 Handling Guest Complaints	 1.5.1 The Restaurant policy on Service Recovery is documented and available for staff reference in the Restaurant's standard operating procedures 1.5.2 A record for complaints and service recovery process as well as guest contact details is maintained 				
1.6 Employee	 1.6.1 Employee uniform is clean, fitting and well-pressed 1.6.2 All operational staff members must have name tags 1.6.3 Structured induction Program is conducted for all new staff, which includes onthe-job training. There must be evidence that this induction Program is implemented 1.6.4 Ongoing training is scheduled for all staff. There must be evidence that this training program is implemented 1.6.5 Restaurant has a structured staff pre-shift briefing. There must be evidence that this pre-shift briefing is conducted 1.6.6 A Restaurant / Assistant Manager is contactable at all times, within the Restaurant premises, during the Restaurant's operation hours 1.6.7 Chef de Cuisine or the assistant is available 				



1.6.8	Restaurant manager must be qualified as per job specification and approved by Tourism Sector
	Tourish Sector

2. FOOD & BEVERAGE STANDARDS					
2.1. Food Offerings 2.2. Beverage Offerings	 2.1.1 Ingredients used reflect a variety of local, regional and/or international seasonal, specialty and/or organic food items 2.1.2 Evidence of attention to detail in food presentation 2.1.3 All food <i>mis en place</i> and finishing must be done within the Restaurant's kitchen 2.1.4 Bread / pastry items must be finished within the Restaurant's kitchen 2.2.1 Fruit juices are available 2.2.2 Fresh fruit juices are either freshly squeezed on premises or purchased from 				
J	suppliers and as per MINISTRY OF HEALTH guidelines 2.2.3 Fruit juices are not made from concentrate 2.2.4 Freshly made coffee (with a decaffeinated option) is available 2.2.5 Coffee (e.g. espresso, cappuccino, latte, etc.) are available 2.2.6 Tea (e.g. Black Tea, Green Tea, etc.) are available 2.2.7 Bottled drinking, mineral water and sparkling water is available 2.2.8 Carbonated / non-carbonated soft drinks/sodas and energy drinks are available				
3. DESIGN & FUNC	TIONALITY				
3.1. Entrance & Signage	 3.1.1. Signage is clean and clearly visible 3.1.2. Restaurant name must be in Arabic and English 3.1.3. Glass panels are clean and free of any smudges (if applicable) 3.1.4. Host podium at the entrance is clean, neat and well-organized 3.1.5. Clean and crease-free menus are available at the entrance 3.1.6. Emergency exit and fire evacuation signage are clearly visible and are posted in all food and beverage Restaurants 				
3.2. Handicapped Access	3.2.1. Restaurant is accessible and wheelchair friendly				
3.3. Restaurant Interior	 3.3.1. Floors are clean and free of any debris 3.3.2. Walls are clean and clear of any visible stains 3.3.3. Light fixtures are well maintained and in working order 3.3.4. Mirrors (if any) are clean and clear of any visible stains 3.3.5. Side stations (if any) are clean and tidy 3.3.6. Tables, chairs and any furniture are steady with no obvious scratches and are in good condition 3.3.7. Upholstery is clean and free of wear 3.3.8 If music is played in the Restaurant, it is at a volume that does not interfere with the conversation of the guests "Audio system for background music only" 3.3.9 Room temperature is comfortable at a range of 18 to 23 Degree Celsius 3.3.10 Distance between dining tables is no less than 2 meters to ensure comfort for guests and ease of service 3.3.11 Dance floor is not permitted 3.3.12 Bar Counter is not permitted 				
3.4. Restrooms	3.4.1. Restrooms are easily accessible3.4.2. Restrooms are equipped with basic toiletries such as hand wash, trash bin, etc.				

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		Adequate supplies of toiletries are available in the restrooms Toilets, urinals and sinks are clean and in good working order Clean, cloth and paper hand towels are available Hand-driers are available Toilets are adequately ventilated Toilets are equipped with air-fresheners
3.5. Back-of-House	3.5.1. 3.5.2. 3.5.3.	Health guidelines
3.6. Technology	3.6.1. 3.6.2.	A POS system is used and must be integrated with the Bahrain Tourism and Exhibition Authority dashboard. Kitchens and bars are equipped with POS printers for orders processing and controls



4.4 LOUNGE

Definition	A place such as a restaurant or café where food and beverages are sold and seating
	is provided with live entertainment, a DJ, or music at sound levels that comply with
	Bahrain Tourism and Exhibition Authority's regulations.

1.1. The Menu	1.1.1	Menu is visibly clean and in good condition
2121 1110 1110110	1.1.2	Fonts are clear and easy to read
	1.1.3	Menu contains a brief description of each dish and includes its
	1.1.5	accompaniments and method of cooking
	1.1.4	Menu is available in English with appropriate and accurate Arabic translation
		and charged per person
	1.1.5	Special items (vegetarian / nuts / spiciness) are clearly indicated
1.2. Table Set-Up	1.2.1	Cutleries are available on designated dining tables
	1.2.2	Cutlery and chinaware used are matching in pattern
	1.2.3	Dining utensils are clean, in good condition and free of damage and wear
	1.2.4	Ashtrays are placed on smoking tables (if applicable)
1.3. Age Restriction	1.3.1	Age restrictions are in accordance with rules and regulations
1.4. Handling Guest	1.4.1	The Restaurant policy on Service Recovery is documented and available for
Complaints		staff reference in the Restaurant's standard operating procedures
	1.4.2	A record for complaints and service recovery process as well as guest contact
		details is maintained
1.5. Employee	1.5.1	Employee uniform is clean, fitting and well-pressed
	1.5.2	All operational staff members must have name tags
	1.5.3	Structured induction Program is conducted for all new staff, which includes on-the-job training. There must be evidence that this induction Program is implemented
	1.5.4	Annual training is scheduled for all staff. There must be evidence that this training program is implemented
	1.5.5	Restaurant has a structured staff pre-shift briefing. There must be evidence that this pre-shift briefing is conducted
	1.5.6	A Restaurant / Assistant Manager is contactable at all times, within operation hours
	1.5.7	Restaurant manager must be qualified as per job specification and approved by Tourism Sector

2.1. Beverage Offerings	2.1.1	Fruit juices are available
	2.1.2	Fresh fruit juices are either freshly squeezed on premises or purchased from
		suppliers or as per MINISTRY OF HEALTH guidelines
	2.1.3	Fruit juices are not made from concentrate
	2.1.4	Freshly made coffee is available
	2.1.5	Coffee (e.g. espresso, cappuccino, latte, etc.) are available
	2.1.6	Tea (e.g. Black Tea, Green Tea, etc.) are available
	2.1.7	Bottled drinking and mineral water is available
	2.1.8	Carbonated / non-carbonated soft drinks/sodas and energy drinks are available
3. DESIGN & FUNCTION	ALITY	
3.1. Entrance & Signage	3.1.1.	Signage is clean and clearly visible
	3.1.2.	Restaurant name must be in Arabic and English
	3.1.3.	
	3.1.4.	Host podium (if applicable) at the entrance is clean, neat and well-organized
	3.1.5.	Clean and crease-free menus are available at the entrance
	3.1.6.	Emergency exit and fire evacuation signage are clearly visible and are posted
		in all food and beverage Restaurants
3.2. Handicapped	3.2.1	Restaurant is accessible and wheelchair friendly
Access	0	,
3.3. Lounge Interior	3.3.1	Floors are clean and free of any debris
3.3. Louinge interior	3.3.2	Walls are clean and clear of any visible stains
	3.3.3	Light fixtures are well maintained and in working order
	3.3.4	Mirrors (if any) are clean and clear of any visible stains
	3.3.5	Side stations (if any) are clean and tidy
	3.3.6	Tables, chairs and any furniture are steady with no obvious scratches and are
	0.0.0	in good condition
	3.3.7	Upholstery (if any) is clean and free of wear
	3.3.8	Room temperature is comfortable at a range of 18 to 23 Degree Celsius
	3.3.9	Standard distance between dining/coffee tables is no less than 1.3 to ensure
		comfort for guests and ease of service
	3.3.10	Standard distance between cocktail tables is no less than 0.6 meters
		Entertainment is available as per Tourism regulation
		Music played in the lounge, it is at a volume that comply with Bahrain
		Tourism and Exhibition Authority's regulations.
	3.3.13	Dance floor is not permitted
3.4. Restrooms	3.4.1	Restrooms are easily accessible
	3.4.2	Restrooms are equipped with basic toiletries such as hand wash, trash bin, etc.
	3.4.3	Adequate supplies of toiletries are available in the restrooms
	3.4.4	Toilets, urinals and sinks are clean and in good working order
	3.4.5	Clean, cloth and/or paper hand towels are available
I		, , , ,
	3.4.6	Hand-driers are available
	3.4.6 3.4.7	Toilets are adequately ventilated



3.5. Back-of-House	3.5.1. 3.5.2.	Storage areas are clean, hygienic and neatly arranged and as per MINISTRY OF HEALTH guidelines All beverages are segregated and stored at a separate area with a temperature no higher than 21 Degree C (unless specified otherwise)
3.6. Bar Counter		Displayed beverage is neatly arranged and dust-free An under counter glass washer is available All dispensing units are placed under the bar counter, and not exposed
3.7. Technology	3.7.1. 3.7.2.	Exhibition Authority dashboard.

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4.5 LOUNGE CLUB

	Definition	A restaurant or café with a lounge or floor for entertainment activities, while
		adhering to sound levels that comply with the Bahrain Tourism and Exhibition
		Authority's regulations for this category.
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1. GENERAL SE	ERVICE STANDARDS					
1.1. The Menu	1.1.1.	Menu is visibly clean and in good condition				
	1.1.2.	Fonts are clear and easy to read				
	1.1.3.	Dishes in menu contain a brief explanation of the dish itself and includes method of cooking and dish accompaniments				
	1.1.4.	Snack menu is available in English with appropriate and accurate Arabic translation and charged per person				
	1.1.5.	Special items (vegetarian / nuts / spiciness) are clearly indicated				
1.2. Table Set- Up	1.2.1.	Ashtrays are placed on smoking tables (if applicable)				

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1.3. Age	1.3.1. Age restrictions (21 years old and above)
Restrictions	
1.4. Handling	1.4.1. The outlet policy on Service Recovery is documented and available for staff
Guest Complaints	reference in the outlet's standard operating procedures
	1.4.2. A record for complaints and service recovery process as well as guest contact details is maintained
1.5. Employee	1.5.1. Employee uniform is clean, fitting and well-pressed
	1.5.2. All operational staff members must have name tags
	1.5.3. Structured induction Program is conducted for all new staff, which includes onthejob training. There must be evidence that this induction program is implemented
	1.5.4. Annual training is scheduled for all staff. There must be evidence that this training program is implemented
	1.5.5. Outlet has a structured staff pre-shift briefing. There must be evidence that this pre-shift briefing is conducted
	1.5.6. An Outlet / Assistant Manager is contactable at all times, within the hotel premises, during the outlet's operation hours
	1.5.7. Outlet manager must be qualified as per job specification and approved by Tourism Sector
2. FOOD & BEVERA	AGE STANDARDS



2.1. Beverage	2.1.1	Fruit	uices are available
Offerings 2.1.2			fruit juices are either freshly squeezed on premises or purchased from
		suppli	iers and as per MINISTRY OF HEALTH guidelines
	2.1.3	Ernit i	uices are not made from concentrate
	2.1.3		ly made coffee is available (if requested)
	2.1.5		e (e.g. espresso, cappuccino, latte, etc.) are available (if requested)
	2.1.6		e.g. Black Tea, Green Tea, etc.) are available (if requested)
	2.1.7		d drinking and mineral water is available
	2.1.8		nated / non-carbonated soft drinks/sodas and energy drinks are
		availa	ble
	2.1.9	Non-a	lcoholic cocktails (E.G. smoothies, milkshakes, etc.) are available
3. DESIGN & FUNCT	TIONA	LITY	
3.1. Entrance & Sign	nage	3.1.1.	Signage is clean and clearly visible
Jizi Entrance a org	nage	3.1.2.	Outlet name and classification must be in Arabic and English
		3.1.3.	Age limit is clearly displayed outside of the outlet
		3.1.4.	Host podium (if applicable) at the entrance is clean, neat and well-
			organized
		3.1.5.	Emergency exit and fire evacuation signage are clearly visible and are
			posted in all food and beverage outlets
		3.1.6.	Outlet capacity must be mentioned at the entrance and as per Civil
			Defense regulations
3.2. Interior		3.2.1.	Floors are clean and free of any debris
		3.2.2.	Walls are clean and clear of any visible stains
		3.2.3.	Light fixtures are well maintained and in working order
		3.2.4.	Mirrors (if any) are clean and clear of any visible stains
		3.2.5.	Side stations (if any) are clean and tidy
		3.2.6.	Tables, chairs and any furniture are steady with no obvious scratches and are in good condition
		3.2.7.	Upholstery (if any) is clean and free of wear
		3.2.8.	Indoor room temperature is comfortable at a range of 18 to 23 Degree
			Celsius (outdoor temperature will be based on ambient temperature)
		3.2.9.	Standard distance between tables is no less than 1.3 meters
		3.2.10.	Standard distance between cocktail tables is no less than 0.6 meters



	3.2.11. Entertainment is available in the form of DJ, 'Live' music, band performances, CD music system3.2.12. Music sound should be kept within the outlet to avoid disturbance
3.3. Restrooms	 3.3.1. Restrooms are easily accessible 3.3.2. Restrooms are equipped with basic toiletries such as hand wash, trash bin, etc. 3.3.3. Adequate supplies of toiletries are available in the restrooms 3.3.4. Toilets, urinals and sinks are clean and in good working order 3.3.5. Clean, cloth and/or paper hand towels are available 3.3.6. Hand-driers are available 3.3.7. Toilets are adequately ventilated 3.3.8. Toilets are equipped with air-fresheners
3.4. Back-of-House	 3.4.1. Size of kitchen (if applicable) and storage makes up no less than 20% of outlet space and as per MINISTRY OF HEALTH guidelines 3.4.2. Storage areas are clean, hygienic and neatly arranged and as per MINISTRY OF HEALTH guidelines 3.4.3. All beverages are segregated and stored at a separate area with a temperature no higher than 21 Degree C (unless specified otherwise)"
3.5. Counter	3.5.1. Counter is clean, dry and free of any debris 3.5.2. Displayed beverage is neatly arranged and dust-free 3.5.3. An under counter glass washer is available 3.5.4. An ice machine is available within the outlet area 3.5.5. Blenders are available based on menu offerings 3.5.6. A hand wash sink with hand sanitizer is available
3.6. Technology	3.6.1. A POS system that is linked to the Hotel's PMS is used3.6.2. Kitchens and service areas are equipped with POS printers for orders processing and controls



4.6 CAFÉ

	Definition	An informal restaurant offering a range of hot meals and made-to-order sandwiches and they primarily serve and derive the majority of their revenue from hot drinks.	
ı			ı

1. GENERAL SERVICE STANDARDS		
1.1 The Menu	 1.1.1 Menu is visibly clean and in good condition 1.1.2 Fonts are clear and easy to read 1.1.3 Menu contains a simple and brief description of each food and beverage item offered 1.1.4 Price of each food and beverage item offered is clearly indicated and charged per person 1.1.5 Menu is available in English with appropriate and accurate Arabic translation 1.1.6 Special items (vegetarian / nuts / spiciness) are clearly indicated 	
1.2. Table Set-Up	 1.2.1 Cutlery and chinaware used are matching in pattern (if applicable) 1.2.2 Dining utensils are clean, in good condition and free of damage and wear (if applicable) 1.2.3 Ashtrays are placed on smoking tables (if applicable) 	
1.3. Child Policy	1.3.1 Child seats / baby chairs are available upon guest request1.3.2 Children's menu is available upon guest request	
1.4. Handling Guest Complaints	 1.4.1 The outlet policy on Service Recovery is documented and available for staff reference in the outlet's standard operating procedures 1.4.2 A record for complaints and service recovery process as well as guest contact details is maintained" 	
1.5. Employee	 1.5.1 Employee uniform is clean, fitting and well-pressed 1.5.2 All operational staff members must have name tags 1.5.3 Structured induction Program is conducted for all new staff, which includes on-the-job training. There must be evidence that this induction Program is implemented 1.5.4 Annual training is scheduled for all staff. There must be evidence that this training program is implemented 1.5.5 Outlet has a structured staff pre-shift briefing. There must be evidence that this pre-shift briefing is conducted 1.5.6 A Supervisor/Senior Staff is contactable at all times, within the hotel premises, during the outlet's operation hours 1.5.7 Outlet manager must be qualified as per job specification and approved by Tourism Sector 	

2. FOOD & BEVERAGE STANDARDS					
2.1 Food Offerings	2.1 Food Offerings 2.1.1 Offers a limited menu that may consist of a selection of sandwiches,				
cakes, pastries or equivalent					

2.2 Beverage Offerings	2.2.1	Fruit juices are available	
2.2 Develuge Offerings	2.2.2	Fruit juices are not made from concentrate	
		•	
	2.2.3	Freshly made coffee is available	
	2.2.4	Coffee (e.g. espresso, cappuccino, latte, etc.) are available	
	2.2.5	Tea (Black Tea, Green Tea, etc.) are available	
	2.2.6	Bottled drinking and mineral water is available	
	2.2.7	Carbonated / non-carbonated soft drinks/sodas and energy drinks are	
	availab	le	
	2.2.8	Non-alcoholic cocktails (E.G. smoothies, milkshakes, etc.) are available	
2.3 Food Display	2.3.1	Food display counter is clean, dry and free of any debris	
Counter	2.3.2	Food display counters serving ready-to-eat foods are appropriately	
		refrigerated	
	2.3.3	Ready-to-eat foods are appropriately segregated according to their	
	respective food groups		
	2.3.4	Ready-to-eat foods and raw foods are appropriately separated	
	2.3.5	Food items displayed are labeled in English and Arabic	
	2.3.6	Displayed merchandise is neatly arranged and dust-free (if applicable)	
	2.3.7	Hot beverage-making facilities are available	
	2.3.8	Ice storage facility is available	
	2.3.9	Hand sanitizer is available	
	2.3.10	A hand wash sink for staff is accessible in close proximity (not further than 3	
	me	eters) of the outlet	



3. DESIGN & FUNCTIONAL	ITY	
3.1 Entrance & Signage	3.1.1 3.1.2 3.1.3 3.1.4	Signage is clean and clearly visible Outlet name and Classification must be in Arabic and English Glass panels are clean and free of any smudges (if applicable) Emergency exit and fire evacuation signage are clearly visible and are posted in all food and beverage outlets
3.2 Handicapped Access	3.2.1	Outlet is accessible and wheelchair friendly
3.3 Interior		Floors are clean and free of any debris Walls are clean and clear of any visible stains Mirrors (if any) are clean and clear of any visible stains Side stations (if any) are clean and tidy Tables, chairs and any furniture are steady with no obvious scratches and are in good condition Upholstery (if any) is clean and free of wear If music is played in the outlet, it is at a volume that does not interfere with the conversation of the guests "Audio system for background music only" Indoor room temperature is comfortable at a range of 18 to 23 Degree Celsius Distance between dining/coffee tables is no less than 1.3 meters to ensure comfort for guests and ease of service Adequate lighting that allows guest to comfortably read. Dance floor is not permitted
3.4 Restrooms	3.4.1 3.4.2 3.4.3 3.4.4 3.4.5 3.4.6 3.4.7 3.4.8	Restrooms are easily accessible Restrooms are equipped with basic toiletries such as hand wash, trash bin, etc. Adequate supplies of toiletries are available in the restrooms Toilets, urinals and sinks are clean and in good working order Clean, cloth and/or paper hand towels are available Hand-driers are available Toilets are adequately ventilated Toilets are equipped with air-fresheners
3.5 Back-of-House	3.5.1. 3.5.2 3.5.3	Size of kitchen (if applicable) and storage as per MINISTRY OF HEALTH guidelines Storage areas are clean, hygienic and neatly arranged and as per MINISTRY OF HEALTH guidelines All beverages are segregated and stored at a separate area with a temperature no higher than 21 Degree C (unless specified otherwise)
3.5 Technology	3.6.1 3.6.2	A POS system that is linked to the Hotel's PMS is used Counters are equipped with POS printers for orders processing and controls

89



4.7 SHISHA

1. General Requirement	
1.1 Shisha Criteria	 1.1.1. Bahrain Tourism and Exhibition Authority's approval to obtain license 1.1.2. Civil Defense approval for safety measure 1.1.3. Ministry of Health approval 1.1.4. Restricted age 18 years and above
1.2. Interior design	 1.2.1. Smoking area must be isolated from shisha preparation or food and beverage areas 1.2.2. Flooring made of material that is easy cleaned, maintained and fire resistant 1.2.3. Sufficient air condition used adequate for the size of the restaurant 1.2.4. Sufficient smoking duct and filtration in use to avoid smoke smell 1.2.5. Smoking smell must not penetrate to other outlets or location, strict control required 1.2.6. Restaurant décor, paint, walls, floor, ceiling must look fresh at all times
1.3. Shisha Preparation area	 1.3.1. Away from food and beverage preparation area 1.3.2. Proper washing area sufficient for the operation 1.3.3. Preparation table must be made of material that resist fire such as stainless steel
1.4.Storage area	 1.4.1. Separate storage area to store tobacco, charcoal and shisha material 1.4.2. Proper ventilation system 1.4.3. Tobacco must be stored in adequate temperature to avoid spoilage
1.5. Ventilation	 1.5.1. Ventilation and air condition must be isolated from food and beverage and other areas 1.5.2. Ventilation must be operational at all time during operating hours 1.5.3. Fresh air circulation system is required
1.6. Fire and Safety	1.6.1. Enough fire extinguishers as per Civil Defense available and visible for use1.6.2. First Aid box must be available
1.7.Shisha Handling	1.7.1. Shisha must not be served to person below 18 years of age1.7.2. Tobacco used must be approved by Ministry of Health
1.8.Employee handling Shisha	 1.8.1. Employee handing charcoal must not handle food and beverage 1.8.2. Employee must wear different uniform than other employees handling food and beverage



5. Hotel Designators

This chapter presents the criteria on 13 product designators:

Designators	Classifications
Airport Hotel	1-5*
Apartment Hotel	1-5*
Beach Hotel	1-5*
Boutique Hotel	4-5*
Business Hotel	1-5*
City Hotel	1-5*
Convention Hotel	1-5*
Family Hotel	1-5*
Floating Hotel	4-5*
Golf Hotel	3-5*
Mixed Use	3-5*
Resort Hotel	3-5*
Shopping Hotel	3-5*

Each designator is presented as per the following structure:

Definition

A brief summary of what the designator represents.

Commitment to the guest

What promises will be communicated by the Bahrain Tourism and Exhibitions Authority to visitors of the Kingdom of Bahrain.

Minimum Criteria for Designator

What criteria have to be fulfilled for each respective classification to obtain the designator.

Permitted Exemptions for Designator

Any possible exemptions to the Minimum Mandatory criteria of the hotel classification system when a hotel is awarded this designator are presented here.



5.1 Airport Hotel

Definition

An Airport hotel is located at the airport or within a 5 km radius of the airport and provides unique services to make air travel more convenient.

Commitment to Guests

When booking an airport hotel, guests may expect:

- a) An easy and quick transfer from the flight to the hotel.
- b) Express check-in and check-out services at the hotel.
- c) Availability of 24-hour housekeeping, food and beverage, and other leisure services.
- d) The availability of flight information in the hotel as well as the option to check in at the hotel.

Criteria	5*	4*	3*	2*	1*	
5.1.1 General						
5.1.1.1 Location		The hotel is situated at the airport or within a 5 km radius of the airport. For hotels situated at the airport, discretion may be used for smaller room sizes to accommodate unique hotel concepts.				
5.1.2. Guest Room						
5.1.2.1 Soundproofing	Sound Transmission Class (STC) of Guestrooms is rated 60 or higher for airplane noise and 24-hour guest traffic.	Sound Transmission Class (STC) of Guestrooms is rated 50 or higher for airplane noise and 24-hour guest traffic.	Sound Transmission Class (STC) of Guestrooms is rated 45 or higher for airplane noise and 24-hour guest traffic.	Sound Transm (STC) of Guest 40 or higher fo noise and 24-h traffic.	rooms is rated or airplane	
5.1.2.2 Curtains	All rooms have the po sleep in the daytime.	All rooms have the possibility for a complete black out of the room to allow travellers to sleep in the daytime.				
5.1.2.3 Housekeeping	Housekeeping services are available 24 hours.					
5.1.2.4 Laundry Service	3 Hours express service available 24 hours					
5.1.2.5 Luggage Weighing Equipment	Luggage weighing equipment provided in the room.			•		
5.1.3 Guest Service	ces and Amenities					
5.1.3.1 Transport	If not situated at the airport, there is transport provided as per a schedule that is available at the reception, in the room, and on the hotel's website. The schedule indicates: a) Timings for pick up and drop off both to and from the airport; b) Description of the vehicles used; and c) Designated pick up and drop off areas.					
5.1.3.2 Welcome	Hot or cold towels and welcome drink available on arrival			-	-	
5.1.3.3 Check-in and Check-out times	Check-in and check-out times can be adjusted to offer to facilitate stopover travellers.					
5.1.3.4 Check In process	Check in within 5 minutes from arrival. Check in within 10 minutes from arrival.			n 10 minutes		
5.1.3.5	Porter service available 24 hours.					



Porter Service					
5.1.3.6	Screen with live departure times clearly visible in the lobby. Screen with live departure			e departure	
Provision of	Same screen available	on the television in	n the room.	times clearly v	isible in the
Flight Departure				lobby.	
Times					
5.1.3.7	The hotel provides ch	The hotel provides check in facilities, either through and printing dedicated terminals, or			
Flight Check in	through sufficient computers facilities and printers available so that guests can check in and				
Facilities	print their boarding cards.				
5.1.3.8	Fully Equipped Gym opened 24 Hours. May be unstaffed			-	
Health Club	from 11:00 PM – 06:00 AM.				
5.1.4 Food & Beve	erages				
5.1.4.1	Coffee Shop providing beverages and Beverages and snacks sold 24 hours on the			s on the	
Beverages and	snacks open 24 hours		property.		
Snacks					
5.1.4.2	Restaurant open 24	Restaurant open 2	18 hours per day.	-	-
Restaurant	hours per day				

Permitted Exclusions of Designator

Hotels situated at the airport terminal may be exempted of the following Minimum Mandatory criteria:

- 1.3.2 Room Size, given unique hospitality concepts.1.3.16.1 Wardrobe or closet may be smaller with only two coat hangers per occupant in the room.

93 6



5.2 Apartment Hotel

Definition

An apartment hotel provides apartments with the full hotel experience providing the space, privacy, and facilities of an apartment with the services and standards of a hotel. Alcohol and entertainment is prohibited on the hotel premises.

Commitment to Guests

At an apartment hotel, guests may expect:

- a) Additional space and privacy by the provision of spacious units with a separated bedroom and living area.
- b) The comprehensive range of facilities and services of the respective hotel category.
- c) Additional services and facilities to accommodate a longer stay.

Criteria	5*	4*	3*	2*	1*
5.2.1 Guest Units	Units				
5.2.1.1 Unit Layout	Each unit consists of at least one living area and one bedroom separated by a door. The kitchen may be integrated with the living room or be a separate room. Each bedroom is to fulfil the requirements of a normal hotel guest room.				
5.2.1.2 Minimum Living Room Size	At least 30m ² At least 20m ² At least 17m ²				
5.2.1.3 Minimum Bedroom Size	At least 20m ² At least 16m ² At least 15 m ²				
5.2.1.4 Minimum kitchen size			ace to cook for all occ		
5.2.1.5 Furnishings	Each unit is furnished so that all occupants of the units can sit comfortably on a coach or armchair. Coffee and corner tables support this seating arrangement.				
5.2.1.6 Seating	The unit is equipped with a dinner table suitable to the number of occupants of the unit.				of the unit.
5.2.1.7 Iron and ironing board	Iron and ironing board available in the unit. Iron and ironing board available on request.			•	
5.2.1.8 Washing Machine and Dryer	Automatic washing machine with built in dryer in kitchen, or separate dryer available. Automatic Washing Machine and drying rack.			Automatic, or washing mach rack.	Twin Tub ine and drying
5.2.1.9 Fridge	Under unit refrigerator, larger than a minibar fridge, minimum size; width 61cm, height 86cm, 166 L Under unit refrigerator, larger than a minibar fridge, minimum size; width 43 cm, height 48cm 51L				
5.2.1.10 Kitchen Equipment	 The kitchen is equipped with the following: a) Running water. b) Dish drying rack in a good state of repair. c) Dish sponge or brush, clean and in a good state of repair. d) Induction Electric cooker (minimum 2 burners). e) Fire extinguisher suitable for kitchen fires (non-water extinguisher). f) Fire Blanket. g) Adequate-sized hygienic work surface or countertop made with a non-porous material that should be clean and in a good state of repair. 				



	 Adequate storage space for crockery, cutlery and other kitchen equipment, in a good state of repair and that can be wiped clean. 					
	i) Dishtowels provided, clean and in a good state of repair.					
	j) Covered garbage bin with a garbage bag liner.					
5.2.1.11	The kitchen is equipped with the following cooking equipment and utensils:					
Cooking Equipment and Utensils	 a) Written lists for guests itemizing all the kitchen equipment, utensils, crockery and cutlery provided by the hotel apartment. b) Assortment of pots, pans and baking dishes (saucepans of varying sizes, frying pan, casserole dish and oven roasting pan) that are clean, in a good state of repair and of a quality that meets the end users requirement. c) Assortment of cooking utensils (including can opener, corkscrew/bottle opener, colander / sieve, cutting board, grater, kitchen scissors, ladle, measuring cups and spoons, mixing bowl, mixing spoon, oven mitt, sharp knives for cutting meat, vegetables, slotted draining spoon and whisk). 					
	9 ' '					
	d) Coffee and tea making equipment. e) Condiment set (salt/pepper and sugar bowl with sugar in individual packages).					
5 0 4 40						
5.2.1.12	All crockery & cutlery must be of a sufficient quantity to meet the requirements of the					
Crockery and	maximum number of guests that can be accommodated in the apartment. All items should					
Cutlery	be clean in a good state of repair, fit with the décor of the apartment and be suitable for					
	the end users' needs:					
	a) Plates (large & small).					
	b) Bowls (assorted sizes).					
	c) Drinking tumbler, glasses or mugs.					
	d) Table knives.					
	e) Dessert Spoons and Teaspoons.					
	f) Forks of different sizes.					
	g) Tablecloth or one place mat per person.					
5.2.2 Services & A	menities					
5.2.2.1	Grocery shopping					
Services and	service ²⁰ available.					
Amenities						

Permitted Exclusions of Designator with reference to Minimum Mandatory Criteria

The 'Apartment' designator is permitted the following exclusions:

- 1. 1.3.3: Bathroom Sizes applies only in the form of criterion 6.11.4 of the designator.
- 2. Normal cleaning services as per 1.3.7.1, 1.3.7.2, 1.3.7.3, 1.4.1.1, and 1.4.1.2 prevail, unless the guest indicates to not desire such due to privacy.
- 3. 1.3.7.5 regarding Turn Down service does not apply.
- 4. 1.3.10.2 and 1.3.10.3 regarding a Desk and Desk Lamp do not apply to each guest room, but to each unit (apartment).
- 5. 1.3.11.1 applies only in the form of criterion 6.11.3.6 of the Designator.
- 6. 1.3.13.1 and 3.1.3.2 apply only to the entry door to the apartment and not to interleading doors.

 $^{^{20}}$ Grocery Shopping Service refers to the service by which the guest, within a time frame before arrival, can chose from a predefined list what items should be stocked in the kitchen upon arrival.

5.3 Beach Hotel

Definition

A beach hotel is situated at a beach and provides beach related leisure facilities and services.

Commitment to Guests

When booking a beach hotel, guests may expect:

- a) Direct access to a well-kept beach.
- b) A range of leisure facilities and services on the beach and in the hotel enhance the beach experience.

Criteria	5*	4*	3*	2*	1*	
5.3.1 General						
5.3.1.1 The hotel is located at the beachfront providing guests direct access to the beach without						
Location	having to leave the ho					
5.3.1.2	Beach to be cleaned a	nd raked by sunris	e.	Beach to be o	leaned by	
Beach				sunrise.		
Presentation						
5.3.2 Guest Roon	1					
5.3.3.1	All rooms are provide	d with a retractabl	e clothesline above	the bath or in the	e shower area,	
Clothes Line	or an alternative arrai	ngement to dry sw	imwear.			
5.3.3 Guest Servi	ces and Amenities					
5.3.3.1	If the walking distance	e from the hotel to	the beach is more	-	-	
Transport to	than 800 meters, the	hotel is required to	provide transport			
Beach	that may be in golf ca	rt like vehicles.				
5.3.3.2	A retail outlet selling I	A retail outlet selling beach amenities such as swimming -				
Retail of Beach	goggles, snorkels, sun	screen, sunhats, et	tc.			
Amenities						
5.3.3.3	A minimum of three s	upervised beach/	water-based	A minimum o	f one	
Beach Activities	activities available suc	ch as fishing, banar	na boat, water	supervised be	supervised beach / water-	
	skiing, snorkeling, and beach volleyball.			based activity	based activity available.	
5.3.3.4	A dedicated area is pr	ovided to inform g	uests on beach	Information a	and bookings	
Leisure Desk	activities and take bookings for beach activities. This may be d			may be done	through	
	incorporated with the guest relation or concierge desk. reception.					
5.3.3.5	The hotel ensures tha		privacy and that the	e flow of beach go	uests does not	
Privacy	offend other guests to	the hotel.				
5.3.3.6	Beach areas well furn	ished with sun bed	s with removable	-	-	
Beach Furniture	cushions, and umbrel	las, to accommoda	te at least 80% of			
	rooms available from 8:00 – 18:00 daily.					
5.3.3.7	Beach towels are available for all hotel guests from 8:00 to			-	-	
Beach Towels	18:00 daily.					
5.3.3.8	Showers are provided for at the beach areas.					
Showers						
5.3.4 Food & Bev	erages					
5.3.4.1	The beach area	The beach area p	rovides a beach bar	The beach are	ea provides a	
Beach Bar &	provides a beach		pen for at least 8	beach bar or coffee shop		
Restaurant ²¹	bar and restaurant hours per day.			where drinks and small		

 $^{^{21}}$ If local regulations prohibit a restaurant on or close to the beach, the hotel should provide evidence thereof and indicate how it provides an alternative facility to its guests within the realm of legal possibilities.



	open for at least 10			meals are serv	
	hours per day.			least 8 hours p	er day.
5.3.4.2 F&B Service on	F&B Service is provided to hotel guests on the beach.		-	-	-
the Beach	on the beach.				
5.3.4.3 Complimentary items	Complimentary bottled water (no single use plastics) and cold towels provided to hotel guests at the beach area.	Complimentary be the beach area to	ottled water (no singl hotel guests.	e use plastics) is	s provided at
5.3.5 Staff					
5.3.5.1 Staff Uniforms	Staff in the leisure and beach areas are not overdressed but neat and tidy to enhance the leisure feel. People should not be viewing Staff sweating whilst they are at work. Beach waitrons should wear protective headgear like bandanas or straw hats.				

Permitted Exclusions of Designator

The 'Beach' designator does not exclude the hotel from any Minimum Mandatory Criteria.

97



5.4 Boutique Hotel

Definition

A small stylish hotel, typically one situated in a fashionable urban location and has a distinct character, intentional design and decor, and personalized service with a maximum of 100 rooms that provides a unique guest experience.

Commitment to Guests

At a boutique hotel, guests may expect:

- a) A unique and luxurious design.
- b) Highly personalised services throughout.
- c) An intimate and private environment.

Minimum Criteria for I	5 Star	4 Star			
5.4.1 General					
5.4.1.1	Unique and luxurious, providing an Unique and luxurious, providing an				
Design & Decor	environment that is different from	environment that is different from			
J	contemporary 5 star hotels.	contemporary 4 star hotels.			
5.4.1.2	All areas of the hotel provide privacy ar	nd a home-like feel.			
Privacy					
5.4.2 Guest Room					
5.4.2.1	Guest rooms provide a unique and luxu	rious decor that is followed through into all			
Guest Room Decor	details.				
5.4.2.2 Bed	All beds provided are of the highest qua	ality.			
5.4.3 Guest Bathroom					
5.4.3.1	All guest bathrooms provide a bath of a	at least 80cm width and a walk-in shower of at			
Bath and Shower	least 100cm x 100cm in a unique and lu	xurious design.			
5.4.3.2	Full score of at least 20 points on	Score of at least 15 points on amenities hotel			
Bathroom Amenities	amenities hotel Rating criterion.	Rating criterion			
5.4.4 Guest Services &	Amenities				
5.4.4.1 Transport	Transport by own limousines.				
5.4.4.2 Personalised	Guest services are personalised to the guest with one direct dial number for all services				
Guest Services	from the room and a one stop shop guest service counter at the front desk providing all				
		possible services required for the rating category. Guest is addressed by name most of			
	the time.				
5.4.4.3	Immediate service with the	Immediate service with the respective item			
Ironing and Shoe	respective item returned within 30	returned within 60 minutes.			
Polish Service	minutes.				
5.4.5 Food & Beverage					
5.4.5.1 Restaurant	Fine dining restaurant with ability for ta				
5.4.5.2 All day dining	One restaurant / cafe for all day dining.				
5.4.5.3	At least one themed restaurant.	-			
Themed Restaurant					
5.4.5.4	A lounge is not required but allowed with allowance for live bands.				
Lounge					
5.4.5.5	Room Service provided 24 hours				
Room Service					
5.4.5.6	Possibility for private dining.	-			
Private Dining					
5.4.6 Staff					
5.4.6.1	Staff – Guest Ratio of at least 1:1				



Staff – Guest Ratio

5.5 Business Hotel

Definition

A Business Hotel provides unique services and facilities for today's business traveller.

Commitment to Guests

At a Business hotel, Guests may expect:

- 1. Express Front Desk, Housekeeping, and Food and Beverage Services.
- 2. Sufficient working space in the rooms, a business centre, and a business lounge.
- 3. High speed free Wi-Fi for all hotel guests.

Criteria	5*	4*	3*	2*	1*	
5.5.1 Guest Room						
5.5.1.1 Working Space	1m ² of clear working space available in the room.			0,5 m² of clear available in th	working space e room.	
5.5.1.1 Desk light	Separate lighting for	the work desk.				
5.5.2 Guest Servic	es and Amenities					
5.5.2.1 Check In Time	Express check in wit average of 3 minute 3 minutes in-proces:	s waiting time and	No more than an average of 5 minutes waiting time and 5 minutes in- process time.	-	-	
5.5.2.2 Business Centre	The hotel scores full	points on scoring cri				
5.5.2.3 Business Lounge	A dedicated lounge with comfortable and functional furniture, computer equipment, and food and beverage services for meetings, working and socialising.			-		
5.5.2.4 Free High Speed WIFI	The hotel provides Wi-Fi with a minimum speed of 2 Mbps for each guest in all areas of the hotel.				all areas of the	
5.5.2.5 Meeting Rooms	The hotel provides a	at least 2 meeting roo	oms of 20m² seating	a minimum of 8	3 people each.	
5.5.2.6 Daily Newspaper	Digital newspaper available in room	Digital newspaper available on request	Daily newspapers and lobby.	available in the	breakfast area	
5.5.2.7 Express Laundry Valet, and Pressing	Express laundry and pressing service (3 hours) available 24 hours. Express laundry and pressing service (3 hours) available from 8:00 -17:00.			rice (3 hours)		
5.5.3 Food & Beve						
5.5.3.1 Early Breakfast	An early breakfast fr "grab and go", option	n.				
5.5.3.2 All day dining	An all-day dining restaurant with a selection of 'quick' dishes for guests that have limited time at their disposal. Alternatively, a buffet would provide a 'quick' dining option.					





Definition

A City Hotel is located in a city centre with good transport facilitation and city information.

Commitment to Guests

At a City hotel, Guests may expect:

- a) A location in the city centre
- b) An efficient and reliable transport, valet and parking system for accessibility.
- c) Detailed information of the city centre as well as complimentary *city maps*.

Criteria	5*	4*	3*	2*	1*
5.6.1 General					
5.6.1.1 Location	The hotel is located in the Capital Manama or in areas within the greater Manama area such as Juffair, Hoora, Seef and the Waterfront area.				
5.6.2 Guest Service	e and Amenities				
5.6.2.1 Transport	The hotel has the following systems in place to facilitate accessibility: 1. Valet parking for all guests; and 2. Direct availability of taxis is organised by the hotel.				
5.6.2.2 City Information	The hotel has detailed at reception.	l information availa	ble about the city and	d a city map is fr	eely available



5.7 Convention Hotel

Definition

A convention hotel is equipped to hold conventions on site, providing unique facilities and services to host, accommodate, and provide services to convention visitors. Alternatively, the hotel is connected to a convention centre.

Commitment to Guests

At a Convention hotel, Guests may expect:

- a) A one-stop shop centralised reservation department to facilitate the organisation of a conference, or event.
- b) A wide selection of professional conference facilities ranging from 10 to 1000 delegates, with breakaway rooms and state of the art conference equipment and wireless Internet.
- c) Dedicated facilities and services for delegates arriving and departing on flights.

Criteria	5*	4*	3*	2*	1*	
5.7.1 General						
5.7.1.1 Location	The hotel is situated in maximum of their dele buses.		•			
5.7.2 Public Areas						
5.7.2.1 Convention Centre Accessibility	The hotel features a dedicated convention area that provides: a) A separate driveway for guests arriving by car or bus. b) Dedicated parking for at least 10 buses (may be off site). c) A separate reception area that allows for the welcoming of large groups (up to 500 delegates minimum). d) The convention centre is accessible through the hotel for delegates that stay in the hotel.					
5.7.2.2 Convention Centre Venues	The hotel or its adjourning convention centre provides the following venues, all soundproofed and equipped with air conditioning and lighting suitable for their purpose and number of delegates: a) A conference room with at least 1000sqm of floor space. b) A second conference room with at least 500 sqm of floor space. c) At least 5 'break-out' rooms with at least 30sqm of floor space each. d) A conference organising office of at least 20sqm with dedicated facilities					
5.7.2.3 Access Security ²²	The convention centre can provide the highest levels of access security.	The convention centre can provide high levels of access security.	-	-	-	
5.7.2.4 Convention Centre Facilities	The convention area provides the following equipment and facilities: a) Telephone and Video conferencing equipment b) Equipment for presenters (e.g. felt pens, laser lights etc) c) Lectern / Speaker's Desk d) Stage e) Audio and PA equipment suitable to the venue. f) Wireless Headsets and microphones.					

 $^{^{22}}$ A letter of compliance from the CID is required to this extend to confirm the access security level of the convention centre.

	g) Projectors and screens suitable to the venue.				
	h) Flip charts and portable projectors.				
	i) Laptops and PCs for presentations.				
	j) Writing board e.g. a white board				
	k) Universal adaptors, and extension cables				
	l) Secretarial Services: typing, binding, laminating, copying, etc.				
	m) High volume Colour copying and printing equipment.				
	n) Wireless Internet.				
5.7.3 Guest Room	S				
5.7.3.1	All rooms have the possibility for a complete black out of the room to allow travellers to				
Curtains	sleep in the daytime.				
5.7.4 Guest Servic	es and Amenities				
5.7.4.1	The respective arrival areas are equipped and staffed to deal with high volume groups				
Arrival	arriving simultaneously.				
5.7.5 Food & Beverage					
5.7.5.1	Restaurants and kitchens are equipped to serve large numbers of guests simultaneously.				
Restaurants					
5.7.6 Staffing					
5.7.6.1	Dedicated convention centre staff including staff specialised				
Convention	in events management, ICT, and dealing with VIP guests.				
Centre Staff					
5.7.6.2	Security staff is trained and equipped to secure high profile				
Security Staff	events and deal with large numbers of people.				



5.8 Family Hotel

Definition

A Family Hotel is specifically directed at family groups travelling together on holiday. The hotel may be based on a myriad of designs but with one common purpose: family accommodation and entertainment.

Commitment to Guests

At a Family Hotel, Guests may expect:

- a) A safe and relaxed environment with little rigidity in rules and requirements for children.
- b) Facilities and services designed for family entertainment.
- c) Professional childcare and children's activities.

Criteria	5*	4*	3*		
5.8.1 General					
5.8.1.1	The hotel is situated in an area	that is conducive and aimed at	purely the family market.		
Location					
5.8.1.2	The hotel does not serve alcoh	ol or has a clear policy to ensur	e that children and families		
Alcohol policy	are not disturbed by the consu	mption of alcohol or related en	tertainment.		
5.8.2 Public Areas					
5.8.2.1	The hotel provides high levels	of access security so that childre	en cannot wonder outside		
Access Security	through staff at exits. Hotel flo	ors are only accessible for hote	l guests.		
5.8.3 Guest room					
5.8.3.1	At least 30% of rooms are suita	able for families, sleeping 3 or 4	, either through larger sizes,		
Family Rooms	or by interleading options.				
5.8.3.2	All rooms have the possibility f	or a complete black out of the i	room to allow for small		
Curtains	children to have a nap in the d	ay.			
5.8.3.3	At least five designated childre	n's channels are available in the	e room.		
Television					
5.8.4 Guest Bathro	oom				
5.8.4.1	All family rooms have a bath.				
Bath					
5.8.4.2	Baby baths are available on red	quest.			
Baby Bath					
5.8.4.3	Child friendly shampoo and ba	th soap is available on request.	This is clearly communicated		
Bathroom	to the guest.				
Amenities					
5.8.5 Guest Service	es and Amenities				
5.8.5.1	Female baby-sitting service (in	room) is available.			
Baby Sitting					
5.8.5.2	The hotel supplies a welcome g	gift for all children in the form o	f a colouring in book or a toy.		
Welcome gift					
5.8.5.3	Daily unique room drop for	-	-		
Room Drop /	kids.				
Turn Down					
5.8.5.4	Security staff is trained and equipped to ensure the safety of families and are dressed and				
Security Staff	act in their positions rather as Public Relations Personnel than security personnel.				
5.8.5.5	A day Kiddies Club that offers a full day entertainment and				
Children s' Club	Edutainment program. Open a minimum of 8 hours.				
5.8.5.6	A dedicated children's pool is available.				

103



Swimming Pools				
5.8.5.7	A wide range of children's pool toys is available at the pool.			
Pool Toys				
5.8.5.8	A doctor and pharmacist are on call 24 hours.			
Pharmacist &				
Doctor				
5.8.5.9	A Pharmacy type shop on the complex that will typically	-		
Hotel Shop	supply articles required by younger Guests such as milk, milk			
	bottles, "beach" wear, health snacks, over-the-counter			
	medications, prescribed medicines, pre-pared bottled baby			
	food, disposable nappies, sun screen creams and powders			
	etc.			
5.8.6 Food & Beve	rages			
5.8.6.1	The hotel has a dedicated children's menu with at least 10	-		
Children's Menu	options for children, including healthy options.			
5.8.6.2	During mealtimes, staff is available to assist with children's	-		
Children's Meal	eating as well as entertainment as parents finish their meal.			
Entertainment				
5.8.7 Staff				
5.8.7.1	All staff that cares for or provides entertainment for children a	re First Aid trained		
Care & Baby-	specifically for children.			
Sitting Staff				
5.8.7.2	The four most prevalent languages related to the target groups of the hotel are spoken by			
Language	staff that looks after children.			



5.9 Floating Hotel

Definition

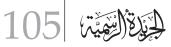
A floating hotel is located at the seashore with appropriate entrance and exit access. It provides a unique guest experience and privacy for guests throughout their stay with a maximum of 30 guest rooms to ensure personalised service levels.

Commitment to Guests

At a boat hotel, guests may expect:

- a) A safe and clean environment
- b) Highly personalised services throughout.
- c) An intimate and private environment.

Criteria Criteria	5 Star	4 Star				
5.9.1 General						
5.9.1.1	Unique and luxurious, providing an environment that is different from					
Design & Decor	contemporary hotels in its rating ca	tegory.				
5.9.1.2 Privacy	All areas of the hotel provide privac	y and a home-like feel.				
5.9.1.3 Rooms	A floating hotel has a maximum of 3	30 guest rooms.				
5.9.2 Guest Room						
5.9.3.1 Guest Room Decor	Guest rooms provide a unique and details.	uxurious decor that is followed through into all				
5.9.3.2 Bed	All beds provided are king size: 200	cm x 200cm of the highest quality.				
5.9.3 Guest Bathroom						
5.9.3.1 Bath and Shower	All guest bathrooms provide an ade perspective.	quate size bath and shower from a guest needs				
5.9.3.2 Bathroom Amenities	Full score of at least 20 points on amenities hotel Rating criterion.	Score of at least 15 points on amenities hotel Rating criterion				
5.9.4 Guest Services & An	nenities					
5.9.4.1 Sea Taxis	Sea taxis available on demand if the	floating hotel is anchored away from shore.				
5.9.4.2 Transport	Transport by own limousines.					
5.9.4.3 Personalised Guest Services	services from the room and a one s	he guest with one direct dial number for all top shop guest service counter at the front desk red for the rating category. Guest is addressed				
5.9.4.4 Ironing and Shoe Polish Service	Immediate service with the respective item returned within 30 minutes.	Immediate service with the respective item returned within 60 minutes.				
5.9.5 Food & Beverages						
5.9.5.1 All day dining	One restaurant for all day dining.					
5.9.5.2 Themed Restaurant	At least one themed restaurant.	-				
5.9.5.3 Lounge	A lounge is not required but allowed	d with allowance for live bands.				
5.9.5.4	Room Service provided 24 hours					
Room Service	·					
5.9.5.5	Possibility for private dining.	-				
Private Dining						
5.9.6 Staff						
5.9.6.1 Staff – Guest Ratio	Staff – Guest Ratio of at least 1:1					



5.10 Golf Hotel

Definition

A golf hotel is situated on or right next (maximum 500 meters) to an 18-hole golf course and provides extended services for golfers.

Commitment to Guests

At a golf hotel, guests may expect:

- a) Easy, unrestricted, and preferred access to golf course infrastructure.
- b) Full pro-shop services available in the hotel.
- c) Golf retail and rental services, storage for golf clubs and other services that assists guests in playing golf.

Criteria	5 Star	4 Star				
5.10.1 General	5.10.1 General					
5.10.1.1	The hotel is situated on, or right ne	t to (maximum 500 meters) an 18-hole golf course				
Location	with direct access from guests to th	e golf course.				
5.10.1.2	All hotel guests have free access to	the Golf Club facilities.				
Privacy						
5.10.2 Guest Room						
5.10.2.1 Guest	The guest directory clearly outlines	all golf services and facilities available for guests				
Directory	including phone numbers to make b	ookings.				
5.10.3 Guest Services 8	& Amenities					
5.10.3.1 Club House	The Golf Club provides a club house which is easily accessible for hotel guests and provides at least one restaurant, a pro-shop, and changing room facilities with showers.					
5.10.3.2 Golf	Guests are able to book a round of	golf, including the rental of carts and equipment,				
Booking Service	from the hotel and have preferred t	ee off times from outside guests.				
5.10.3.3	Golf clubs and shoes can be cleaned	and stored upon request.				
Golf Equipment						
Cleaning and Storage						
5.10.3.4 Golf retail	There is a dedicated golf retail outle shoes, clubs, balls, and other equip	It in the hotel with a good selection of golf wear, nent.				
5.10.3.5 Golf Rental	Guests are able to rent clubs, shoes	, and golf carts.				
5.10.3.6 Golf Practice	Guests have access to a driving rang	e and practice areas within the vicinity or the				
Areas	adjacent (maximum 500 meters) go	lf club.				
5.10.3.7 Golf Pro	Guests can book lessons / coaching	with a Golf Pro directly from the hotel and can be				
	accommodated with such requests within hours.					
5.10.4 Food & Beverag	ges					
5.10.4.1 Early	Guests are able to book an early bre	eakfast or breakfast pack to accommodate early				
Breakfast	tee off times.					
5.10.4.2 Halfway	The Halfway house of the course is open in line with the course opening hours and					
House	presents a standard in line with the hotel's rating.					



5.11 Mixed Use Hotel

Definition

A mixed-use hotel is positioned in an enclosed structure which offers non-hotel facilities or services, such as offices, retail, or entertainment. The hotel must be completely isolated, closed off from the other functions of the facility to ensure the safety and privacy of hotel guests. This designator applies to 3, 4 and 5 stars hotels.

Commitment to Guests

As there may be several advantages to the development of mixed-use buildings with a hotel facility, it is important that guests are guaranteed the services and privacy that they would experience in a normal hotel without interacting with other use.

5.11.1 General 5.11.1.1 The hotel must have its own separate entrance, which comply with minimum criteria. Entrances 5.11.2 Public areas 5.11.2.1 Guest and Service elevators are designated and marked only for the guest and service use of the hotel and should not interfere with the other mixed-use facilities. 5.11.2.2 The hotel provides a clearly marked separate entrance with its own (valet) parking for hotel guests. Hotel parking should be marked separate from other mixed use and for Parking the use of hotel guest only at all times. 6.11.2.3 Guest rooms are situated in designated areas that can be accessed by guests only through an electronic key. 6.11.3 Guest room 6.11.3.1 Privacy Hotel guest is guaranteed privacy at all times. 6.5.11.4 Guest Services and Amenities 6.5.11.4 Use of Though services may be made available for guests from outside, in-house guests must always be given preferential access to and use of hotel services. 6.5.11.5 Food & Beverage 6.5.11.5.1 All day dining restaurant should be designated for hotel guest especially during breakfast timing unless hotel occupancy is low. Other timing hotel guest must be given priority for reservation. 6.5.11.5.2 Loading and offloading of Food, goods, garbage, etc. should be away from hotel peliveries entrance and should not be seen by hotel guest. 6.5.11.6.1 Hotel staff can easily be recognised and differentiated from other staff in the building through uniforms and nametags. 6.5.11.6.2 Security staff is trained and equipped to ensure that hotel guests' safety and privacy is	VIInimum Criteria	, ,					
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Uniforms through uniforms and nametags. 5.11.6.2 Security staff is trained and equipped to ensure that hotel guests' safety and privacy is	5.11.6 Staff						
5.11.6.2 Security staff is trained and equipped to ensure that hotel guests' safety and privacy is	5.11.6.1	Hotel staff can easily be reco	ognised and differentiated fro	m other staff in the building			
	Uniforms	through uniforms and nametags.					
Security Staff assured at all times.	5.11.6.2	Security staff is trained and equipped to ensure that hotel guests' safety and privacy is					
	Security Staff	assured at all times.					

5.12 Resort Hotel

Definition

A resort hotel provides a relaxing destination experience to its guests through its large grounds and wide range of amenities, services and entertainment offered.

Commitment to Guests

At a resort hotel, guests may expect:

- a) A destination experience focussed on relaxation.
- b) A wide range of leisure and entertainment facilities and services for all.
- c) A spacious and safe environment.

Criteria	5 Star	4 Star	3 Star			
5.12.1 General						
5.12.1.1 Hotel Grounds	The hotel is situated in fully enclose gardens, open to Sea or a natural desert environment for the exclusive use of guests of the resort.					
5.12.1.2 Security	The entire hotel grounds a	re monitored by security 24	hours per day.			
5.12.2 Guest Rooms						
5.12.2.1 Minimum Room Size	Single 37m ² Double 39m ² Suite 52m ²	Single 32m ² Double 34m ² Suite 47m ²	Single 26m ² Double 28m ² Suite 36m ²			
5.12.3 Guest Bathrooms						
5.12.3.1 Retractable clothesline	the shower area, or an alte	d with a retractable clotheslernative arrangement to dry				
5.12.4 Guest Services and	Amenities					
5.12.4.1 Booking of Leisure Activities	A guest can easily book leisure activities through, for instance, a leisure desk.		Bookings may be done through reception.			
5.12.4.2 Pool Size	Pool sizes add up to at least 1,5m ² per guest unit with a minimum size of 150 m ² .		Pool sizes add up to at least 1,3m² per guest unit with a minimum size of 150 m².			
5.12.4.3 Pool & Beach Showers	Showers are provided for a privacy.	at all pool and beach areas a	ind provide sufficient			
5.12.4.4 Pool & Beach furniture	I	vell furnished with sun beds ccommodate at least 80% o				
5.12.4.5 Pool & Beach Towels	At least two beach towels per guest beach/pool areas. At least one beach towel per guest beach/pool areas.		er guest provided in			
5.12.4.6 Transport in the Resort	If distances on the property exceed 500 meters, transport is provided.					
5.12.5 Food & Beverage						
5.12.5.1 Pool / Beach Restaurants	The pool / beach areas provide a bar and restaurant open for at least 8 hours per day.		The pool / beach areas provide a bar and restaurant open for at least 6 hours per day.			

Criteria	5 Star	4 Star	3 Star		
5.12.5.2	Food and Beverage Service	is provided to all sun	-		
F&B Service	beds. There should be a qu				
	call for service.				
5.12.6 Staff					
5.12.6	Staff in the leisure and beach areas are not overdressed but neat and tidy to				
Staff Dress code	enhance the leisure feel. People should not be viewing Staff sweating whilst				
	they are at work. Beach waitrons should wear protective headgear like				
	bandanas or straw hats.				

109



5.13 Shopping Hotel

Definition

A shopping hotel is situated within or attached to an extensive shopping centre, mall, or souk of at least 10,000 square feet allowing the guest safe and easy access to a rich shopping experience.

Commitment to Guests

At a shopping hotel, guests may expect:

- a) A unique shopping experience within easy walking distance of the accommodation.
- b) Information on unique shops and products in the vicinity is easily available.
- c) A wide range of services to enhance and support the shopping experience.

Criteria	5 Star	4 Star	3 Star			
5.13.1 General						
5.13.1.1	The hotel is connected to	or situated within an extens	ive shopping centre, mall			
Hotel Grounds	or Souk with direct access	from the hotel to the centre	2.			
5.13.1.2	The hotel entrance is mon	itored by security 24 hours p	per day.			
Security						
5.13.2 Guest Rooms						
5.13.2.1	Information on stores and products is available in the room either through					
Shopping Information	catalogues or in digital for	mat. The guest services dire	ctory has a dedicated			
	section on available stores	, opening hours and location	n of the different shops in			
	the mall.					
5.13.2.2	The hotel provides a perso	nal shopping service and	Shopping delivery			
Personal Shopping &	shopping delivery service.		service for all shops in			
Delivery			the mall.			
5.13.3 Guest Services and	Amenities					
5.13.3.1	Dedicated Concierge to Front Desk / Guest Relations is well trained in					
Shopping Advice	provide shopping providing shopping information to guests.					
	information.					
5.13.3.2	The front desk / guest relations provides a wrapping and shipping service for					
Wrapping and Shipment	guests to safely ship back purchased goods.					