



LEEDS  
BECKETT  
UNIVERSITY

# Course Specification

**BSc (Hons)  
Hospitality  
Business  
Management**

**Course Code: BSHBM**

**2020/21**

# ***BSc (Hons) Hospitality Business Management***

## **Material Information Summary for 2020/21 Undergraduate Entrants**

Confirmed at March 2020

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### **General Information**

<b>Award</b>	BSc (Hons) Hospitality Business Management
<b>Contained Awards</b>	BSc Hospitality Business Management Diploma of Higher Education Hospitality Business Management Certificate of Higher Education Hospitality Business Management
<b>Awarding Body</b>	Leeds Beckett University
<b>Level of Qualification &amp; Credits</b>	Level 6 of the Framework for Higher Education Qualifications, with 120 credit points at each of Levels 4, 5 and 6 of the UK Credit Framework for Higher Education (360 credits in total).
<b>Course Lengths &amp; Standard Timescales</b>	3 years (full time, campus based) 4 years (full time, campus based with a one year work placement) 6 years (part time, campus based)
<b>Part Time Study</b>	PT delivery is usually at half the intensity of the FT equivalent course, although there may be flexibility to increase your pace of study to shorten the overall course duration. Some modules may be delivered in a different sequence to that defined within this information set but the modules offered within each level are consistent. Please note that the work placement option is not generally available to PT students.
<b>Location(s) of Delivery</b>	Headingley Campus
<b>Entry Requirements</b>	Admissions criteria are confirmed in your offer letter. Details of how the University recognises prior learning and supports credit transfer are located here: <a href="http://www.leedsbeckett.ac.uk/studenthub/recognition-of-prior-learning">www.leedsbeckett.ac.uk/studenthub/recognition-of-prior-learning</a> .  Admissions enquiries may be directed to: <a href="mailto:AdmissionsEnquiries@leedsbeckett.ac.uk">AdmissionsEnquiries@leedsbeckett.ac.uk</a> .
<b>Course Fees</b>	Course fees and any additional course costs are confirmed in your offer letter. Fees enquiries may be directed to <a href="mailto:Fees@leedsbeckett.ac.uk">Fees@leedsbeckett.ac.uk</a> .

### **Timetable Information**

Timetables will be made available to students during induction week via:

- i) The Student Outlook Calendar
- ii) The Student Portal (MyBeckett)
- iii) The Leeds Beckett app

Any difficulties relating to timetabled sessions may be discussed with your Course Administrator.

## **Policies, Standards and Regulations** ([www.leedsbeckett.ac.uk/public-information](http://www.leedsbeckett.ac.uk/public-information))

There are no additional or non-standard regulations which relate to your course/ or add details of approved regulatory exemptions which apply.

## **Key Contacts**

<b>Your Course Director</b>	Dr Alexandra Kenyon
<b>Your Academic Advisor</b>	An Academic Advisor drawn from the Course Team will be allocated to you at induction.
<b>Your Course Administrator</b>	Tom Greasley <a href="mailto:hospitality@leedsbeckett.ac.uk">hospitality@leedsbeckett.ac.uk</a> 0113 812 1824

## **Sandwich or Other ‘In Year’ Work Placement Information**

**Summary** Leeds Beckett University is dedicated to improving the employability of our students and one of the ways in which we do this is to support them in gaining valuable work experience via work based placements. Our placement teams have developed strong links with companies, many of whom repeatedly recruit our students into excellent placement roles. Our teams support students through every stage of the placement process. Details of how to contact our placement teams may be found here:

[www.leedsbeckett.ac.uk/studenthub/placement-information](http://www.leedsbeckett.ac.uk/studenthub/placement-information)

<b>Length</b>	46 weeks, undertaken between year 2 and year 3 (Level 5 and Level 6)
<b>Location</b>	Students are responsible for obtaining their own placement, with assistance from the University. The locations will vary, dependent on the opportunity.

## **Professional Accreditation or Recognition Associated with the Course**

**Professional Body** Institute of Hospitality (IoH)

### **How is Accreditation/ Recognition Achieved?**

Accreditation by the Institute of Hospitality ensures this course is relevant to the needs of the hospitality, leisure and tourism industries and meets internationally recognised quality standards of professional knowledge, skills and understanding.

**Course Accreditation/ Recognition Period** Current to 01/09/2023

## **Course Overview**

### **Aims**

The aim of the programme is to:

Engage, enable and challenge our students to become creative, entrepreneurial, and critically informed dynamic graduates who can excel in their chosen field of work or study within hospitality business management. Central to our course are the strong links between theory and practice, with carefully designed authentic assessments and student-tutor interaction at the heart of the student experience.

### **Course Learning Outcomes**

At the end of the course, students will be able to:

1. Develop into reflective practitioners who are able to make informed decisions and respond flexibly to a dynamic globalised hospitality industry.
2. Operate as thoughtful hospitality practitioners who act in an ethical and responsible way in order to achieve their own success and that of their organisation.
3. Be creative thinkers who are digitally literate and enterprising, and are accomplished and confident in designing and implementing new and innovative products, services and solutions which will be of benefit to the hospitality industry and its consumers.
4. Think in a cognitively complex way and communicate in a manner appropriate at all levels within and outside hospitality organisations.
5. Use theories and concepts to inform effective professional practice.
6. Initiate and implement change with sensitivity, empathy and attention to detail whilst taking into account the impact on internal and external stakeholders.

## **Teaching and Learning Activities**

### **Summary**

The teaching methods used throughout the course are diverse and include lectures, seminars, tutorials, workshops, practicals and fieldwork. This variety of teaching methods is designed to enhance student achievement, satisfaction and employability.

A 'safe' learning environment is provided throughout the course, but especially at Level 4. Students will be encouraged to experiment in their learning and challenge themselves whilst they have extensive support given by Module Leaders, tutors and Academic Advisers, especially in semester one.

The Professional and Academic Skills module at Level 4 and the Applied Hospitality Research module at Level 5 enable students to explore the hospitality industry first hand. As they progress through the course, students will be encouraged increasingly to become independent learners.

Learning and teaching activities will enable students to succeed at every level and will produce capable Level 6 undergraduates who will then become successful hospitality business managers in an increasingly complex and globalised world.

## **Your Modules**

This information is correct for students progressing through the programme within standard timescales. Students who are required to undertake repeat study may be taught alternate modules which meet the overall course learning outcomes. Details of module delivery will be provided in your timetable.

### **Level 4 Core Modules (2020/21 for FT students and 2020/21 and 2021/22 for standard PT students)**

Hospitality Consumer Behaviour

Hospitality Finance

Organisation Behaviour and Design

Professional and Academic Skills for Hospitality

Responsible Hospitality Operations

The Hospitality Industry and Society

### **Level 5 Core Modules (2021/22 for FT students and 2022/23 and 2023/24 for standard PT students)**

Applied Hospitality Research

Delivering Hospitality Experiences

Managing and Leading People

Marketing and Communications for Hospitality

Responsible Human Resource Management and Development

Sustainable Business Decision Making

### **Level 6 Core Modules (2022/23 for FT students, 2023/24 for sandwich placement students and 2024/25 and 2025/26 for standard PT students)**

Hospitality Business Strategy

Hospitality Entrepreneurship

International Strategic Human Resource Management

Individual Project

Responsible Hospitality Businesses

## **Assessment Balance and Scheduled Learning and Teaching Activities by Level**

The assessment balance and overall workload associated with this course are calculated from core modules undertaken by students on the course.

A standard module equates to 200 notional learning hours, which may be comprised of teaching, learning and assessment, any embedded placement activities and independent study. Modules may have more than one component of assessment.

### Assessment

Level 4 is assessed by coursework predominantly with some practical assessment.

Level 5 is assessed by coursework predominantly with some practical assessment and an examination.

Level 6 is assessed by coursework predominantly with some practical assessment.

### Workload

Overall Workload	Level 4	Level 5	Level 6
Teaching, Learning and Assessment	288 hours	288 hours	234 hours
Independent Study	912 hours	912 hours	966 hours
Placement	0 hours	0 hours	0 hours

### Learning Support

If you have a question or a problem relating to your course, your Course Administrator is there to help you. Course Administrators work closely with academic staff and can make referrals to teaching staff or to specialist professional services as appropriate. They can give you a confirmation of attendance letter and a transcript. You may also like to contact your Course Rep or the Students' Union Advice team for additional support with course-related questions.

If you have any questions about life at our University in general, call into or contact the Student Advice Hub on either campus. This team, consisting of recent graduates and permanent staff, are available to support you throughout your time here. They will make sure you have access to and are aware of the support, specialist services, and opportunities our University provides. There is a Student Advice Hub on the ground floor of the Rose Bowl at City Campus and one in Campus Central at Headingley. You can also find the team in the Gateway in the Leslie Silver Building at City Campus. Email enquiries may be directed to [studentadvicehub@leedsbeckett.ac.uk](mailto:studentadvicehub@leedsbeckett.ac.uk).

Within MyBeckett you will see two tabs (Support and Opportunities) where you can find online information and resources for yourselves. The Support tab gives you access to details of services available to give you academic and personal support. These include Library Services, the Students' Union, Money advice, Disability advice and support, Wellbeing, International Student Services and Accommodation. There is also an A-Z of Support Services, and access to online appointments/registration.

The MyHub tab is the place to explore the options you have for jobs, work placements, volunteering, and a wide range of other opportunities. For example, you can find out here how to get help with your CV, prepare for an interview, get a part-time job or voluntary role, take part in an international project, or join societies closer to home.