



LEEDS  
BECKETT  
UNIVERSITY

# Course Specification

**BSc (Hons) Hospitality  
Business Management with  
Foundation Year**

**Code: BHBUF**

**2021/22**

[leedsbeckett.ac.uk](https://leedsbeckett.ac.uk)

# ***BSc (Hons) Hospitality Business Management with Foundation Year (BHBUF)***

## **Applicant Facing Course Specification for 2021/22**

### **Undergraduate Entrants**

Confirmed at 22.03.2021

#### **General Information**

**Award** Bachelor of Science (with Honours) Hospitality Business Management

**Contained Awards** Bachelor of Science Hospitality Business Management  
Diploma of Higher Education Hospitality Business Management  
Certificate of Higher Education Hospitality Business Management  
Foundation Certificate

**Awarding Body** Leeds Beckett University

**Level of Qualification & Credits** Level 6 of the Framework for Higher Education Qualifications, with 120 credit points at each of Levels 0, 4, 5 and 6 of the UK Credit Framework for Higher Education (480 credits in total).

#### **Course Lengths & Standard**

**Timescales** Start dates will be notified to students via their offer letter. The length of the course is confirmed below and modes of delivery will be confirmed prior to the start date in line with Government guidance:

- 4 years, full time
- 5 years full time, with a one year work placement

**Location(s) of Delivery** Headingley Campus, Leeds

## Entry Requirements

Admissions criteria are confirmed in your offer letter. Details of how the University recognises prior learning and supports credit transfer are located here: [www.leedsbeckett.ac.uk/studenthub/recognition-of-prior-learning](http://www.leedsbeckett.ac.uk/studenthub/recognition-of-prior-learning).

Admissions enquiries may be directed to: [AdmissionsEnquiries@leedsbeckett.ac.uk](mailto:AdmissionsEnquiries@leedsbeckett.ac.uk).

## Course Fees

Course fees and any additional course costs are confirmed in your offer letter. Fees enquiries may be directed to [Fees@leedsbeckett.ac.uk](mailto:Fees@leedsbeckett.ac.uk).

## 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/academicregulations](http://www.leedsbeckett.ac.uk/academicregulations))

There are no additional or non-standard regulations which relate to your course.

## Key Contacts

### Your Course Director

Dr Julia Calver

### Your Academic Advisor

An Academic Advisor drawn from the Course Team will be allocated to you at induction.

### Your Course Administrator

[hospitality@leedsbeckett.ac.uk](mailto:hospitality@leedsbeckett.ac.uk)

## Sandwich or Other 'In Year' Work Placement Information

### Summary

Students on sandwich mode will undertake a minimum 46-week placement between Level 5 and Level 6. Students must have met the standard required to progress to Level 6 before they can undertake the placement (see Academic Regulations Section 4: Progression and Award <https://www.leedsbeckett.ac.uk/academicregulations>).

### Length

46 weeks

## **Location**

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)

### **Accreditation/ Recognition Summary**

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 Overview**

### **Aims**

The aims of the foundation year are to:

- Increase opportunities for accessing HE to different groups
- Prepare students to make informed choices regarding the study of and success in subsequent careers in the events, tourism and hospitality industries
- Increase understanding of the multi-disciplinary cognate areas
- Increase students' awareness of support systems and structures to assist with success in HE

The aim of the Bachelor of Science (with Honours) Hospitality Business Management 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.

We will support you to achieve the learning outcomes of your course and its constituent modules through any means available to us but recognise the value of face-to-face contact in enabling your learning experience. As such, we will place an emphasis on face to face contact to the extent that public health guidance allows, finding an appropriate balance between on-line, face-to-face and blended teaching and learning activities that both fully supports you and keeps you safe as the current pandemic situation develops.

### 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 0

Semester 1	Core (Y/N)	Semester 2	Core (Y/N)
Introduction to Study Skills (20 credits)	Y	Events Principles and Practice (20 credits)	Y
Introduction to Careers in Events, Tourism and Hospitality (20 credits)	Y	Hospitality Principles and Practice (20 credits)	Y

Tourism Principles and Practice (20 credits)	Y	Customer Service Experiences (20 credits)	Y
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#### Level 4

Semester 1	Core (Y/N)	Semester 2	Core (Y/N)
Hospitality Consumer Behaviour (20 credits)	Y	Hospitality Finance (20 credits)	Y
Professional and Academic Skills for Hospitality (20 credits)	Y	Organisation Behaviour and Design (20 credits)	Y
The Hospitality Industry and Society (20 credits)	Y	Responsible Hospitality Operations (20 credits)	Y

#### Level 5

Semester 1	Core (Y/N)	Semester 2	Core (Y/N)
Delivering Hospitality Experiences (20 credits)	Y	Applied Hospitality Research (20 credits)	Y
Marketing and Communications for Hospitality (20 credits)	Y	Managing and Leading People (20 credits)	Y
Responsible Human Resource Management and Development (20 credits)	Y	Sustainable Business Decision Making (20 credits)	Y

#### Level 6

Semester 1	Core (Y/N)	Semester 2	Core (Y/N)
Hospitality Business Strategy (20 credits)	Y	International Strategic Human Resources Management (20 credits)	Y
Hospitality Entrepreneurship (20 credits)	Y	Responsible Hospitality Businesses (20 credits)	Y
Individual Project (40 credits)	Y	Individual Project (continued)	Y

The option modules listed are indicative of a typical year. There may be some variance in the availability of option modules.

### 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.

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 0 is assessed by coursework predominantly with some practical assessments and an examination.

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**

<b>Overall Workload</b>	<b>Level 0</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
Teaching, Learning and Assessment	288 hours	288 hours	288 hours	234 hours
Independent Study	912 hours	912 hours	912 hours	966 hours
Placement	0 hours	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 Opportunities 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.