



Course Specification

MSc International Hospitality Management

Course Code: MIHOM

2024/25

leedsbeckett.ac.uk

MSc International Hospitality Management (MIHOM)

Applicant Facing Course Specification for 2024/25 Postgraduate Entrants

Confirmed at December 2023

General Information

Award	Master of Science International Hospitality Management
Contained Awards	Post Graduate Diploma International Hospitality Management Post Graduate Certificate International Hospitality Management
Awarding Body	Leeds Beckett University
Level of Qualification and Credits	Level 7 of the Framework for Higher Education Qualifications, with 180 credit points at Level 7 of the Higher Education Credit Framework for England.
Course Lengths and Standard Timescales	<p>Start dates will be notified to students via their offer letter. The length and mode of delivery of the course is confirmed below:</p> <ul style="list-style-type: none">• 12 months (full time, campus based, September start)• 15 months (full time, campus based, January start)• 24 months (full time, campus based, September start, with one year work placement)• 28 months (part time, campus based, September start)
Part Time Study	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.
Location(s) of Delivery	The teaching on your course will take place at Headingley campus.
Entry Requirements	<p>Admissions criteria are confirmed in your offer letter. Details of how the University recognises prior learning and supports credit transfer are located here:</p> <p>https://www.leedsbeckett.ac.uk/student-information/course-information/recognition-of-prior-learning/</p> <p>Admissions enquiries may be directed to:</p> <p>AdmissionsEnquiries@leedsbeckett.ac.uk.</p>

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.

There is a placement option for the September start of this course and the cost of this for students entering in 2024/25 will be £1,980 for UK students and £3,500 for international students.

Timetable Information

Timetables for Semester 1 will be made available to students during induction week via:

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

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

Policies, Standards and Regulations (<https://www.leedsbeckett.ac.uk/our-university/public-information/academic-regulations/>)

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

Key Contacts

Your Course Director

Dr Milka Ivanova

Your Academic Advisor

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

Your Course Administrator

Tom Greasley hospitality@leedsbeckett.ac.uk

Sandwich or Other 'In Year' Work Placement Information

Summary

Students starting the course in September may opt to take a sandwich placement. The placement option is not available for the January start of this course. (Please see above for placement costs).

Students who enrol onto the placement route will commence placement when they have studied seven modules and 140 credits. Students cannot proceed to placement until reassessments have been completed and they have achieved at least 120 credits with no overall module mark lower than 40%. The placement is not credit worthy but is assessed on a Pass/Fail basis via a reflective portfolio.

Length

46 weeks, taken between Semester 2 and 3

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 MSc International Hospitality Management course are to enable students:

- To research a range of management concepts including strategy, marketing, human resources and operations and apply them within an international context.
- To develop an in-depth critical awareness of the current and future international and local political, social, cultural, environmental, economic and ethical forces that inform hospitality leaders and enable them to drive hospitality businesses and/or industry forward.
- To equip students with the skills to develop and critically evaluate valid and reliable methods of enquiry and/or instruments to collect and analyse data.
- To critically examine and evaluate advances in current theories, strategies and methodologies for an extended piece of research and for the purposes of making informed recommendations for the hospitality industry.

Course Learning Outcomes

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

1. Critically apply management concepts to international hospitality organisations.
2. Demonstrate a critical awareness of current issues in the international hospitality industry which is informed by research and practice.
3. Critically examine and evaluate the impact current and future forces have on the international hospitality industry.
4. Apply key academic concepts to a range of complex situations and investigate contemporary issues facing international hospitality operations and management.
5. Evaluate complex strategic issues facing international hospitality organisations and develop appropriate responses to these issues.
6. Develop methods of research and enquiry to enhance knowledge within the international hospitality industry.
7. Acquire and analyse information and data and synthesise it for a range of new situations related to an extended piece of research in and around the international hospitality industry.

Teaching and Learning Activities

Summary

Teaching methods used within the course are diverse and provide variety to the student learning experience; students will attend lectures and participate in small-group seminars, workshops and tutorials.

Each module will normally involve a total of 36 hours of contact. In support of their studies, students will also conduct their own research on the topics in question, consult digital and other information resources and complete directed readings and other tasks. Teaching activities have been selected to represent a challenging and stimulating diet of activities for the student. The following learning and teaching activities will be used across the modules:

- Students will attend interactive lectures where they will be expected to contribute having done some preparatory reading in advance;
- Students will participate in tutorials where they will work in small groups to engage with learning activities;
- Students will work independently to research the relevant literature predominantly using electronic databases and search engines;
- Students will complete directed activities and formative assessments which will inform the content of scheduled sessions, providing opportunities for feedback;
- Examples of classroom activities include: seminar discussions around contemporary issues and group activity evaluating global, national and local issues that hospitality businesses are immersed in, driven by and can transform;
- External visits to hospitality businesses and guest industry speakers to provide 'real world' context that will support understanding of key issues, concepts and theories.

These activities are shown in Module Handbooks which are uploaded to the Virtual Learning Environment (VLE) known as MyBeckett. Individual and group learning contracts may be used within the course, where appropriate, as a method of planning student work.

Learning will be in person. Students are expected to attend timetabled face-to-face learning and teaching activities. Live lectures will be recorded.

Your Modules

This information is correct for students progressing through the programme within standard timescales. Option modules listed are indicative of a typical year. There may be some variance in the availability of option modules. 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.

Full Time, September start:

Level 7			
Trimester 1	Core (Y/N)	Trimester 2	Core (Y/N)
Developing Hospitality Strategy (20 credits)	Y	Consultancy Project: Hospitality Businesses in Society (20 credits)	Y
Exploring Hospitality (20 credits)	Y	Human Resources Management in Hospitality (20 credits)	Y
Hospitality Operations Management (20 credits)	Y	Marketing the Hospitality Experience (20 credits)	Y
		Research Methods (20 credits)	Y
Trimester 3	Core (Y/N)		
Masters Research Project (40 credits)	Y		

Full Time, January start:

Level 7			
Trimester 1	Core (Y/N)	Trimester 2	Core (Y/N)
Consultancy Project: Hospitality Businesses in Society (20 credits)	Y	Developing Hospitality Strategy (20 credits)	Y
Human Resources Management in Hospitality (20 credits)	Y	Exploring Hospitality (20 credits)	Y
Marketing the Hospitality Experience (20 credits)	Y	Hospitality Operations Management (20 credits)	Y
Research Methods (20 credits)	Y		
Trimester 3	Core (Y/N)		
Masters Research Project (40 credits)	Y		

Part Time, September start:

Level 7			
Year 1			
Trimester 1	Core (Y/N)	Trimester 2	Core (Y/N)
Exploring Hospitality (20 credits)	Y	Human Resources Management in Hospitality (20 credits)	Y
Hospitality Operations Management (20 credits)	Y	Marketing the Hospitality Experience (20 credits)	Y
Year 2			
Trimester 1	Core (Y/N)	Trimester 2	Core (Y/N)
Developing Hospitality Strategy (20 credits)	Y	Consultancy Project: Hospitality Businesses in Society (20 credits)	Y
		Research Methods (20 credits)	Y
Trimester 3	Core (Y/N)		
Masters Research Project	Y		

*Part-Time students have the option of completing their Research Project over 20 weeks or 40 weeks.

Assessment Balance and Scheduled Learning and Teaching Activities

The assessment balance and overall workload associated with this course are calculated from core modules and typical option module choices undertaken by students on the course. They have been reviewed and confirmed as representative by the Course Director but applicants should note that the specific option choices students make may influence both assessment and workload balance.

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

On this course students will be assessed by coursework predominantly with some practical assessments.

Workload

Overall Workload	
Teaching, Learning and Assessment	262 hours
Independent Study	1,538 hours
Placement	Optional

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.

Student Services

If you have any questions about life at University, call into our Student Services Centre at either campus or contact Student Advice directly. This team, consisting of trained officers and advisers 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. They also work on a wide range of projects throughout the year all designed to enhance your student experience and ensure you make the most of your time with us. Student Advice are located in the Student Services Centre in the Leslie Silver Building at City Campus and on the ground floor of the Priestley Building at Headingley Campus. The team can also be contacted via email at studentadvice@leedsbeckett.ac.uk, telephone on 0113 812 3000, or by accessing our online chat link, available on the student homepage.

Support and opportunities

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.