



LEEDS
BECKETT
UNIVERSITY

Course Specification

**BSc (Hons) Hospitality
Business Management**

Course Code: BSHBM

2026/27

leedsbeckett.ac.uk

BSc (Hons) Hospitality Business Management (BSHBM)

Applicant Facing Course Specification for 2026/27 Entrants

Confirmed at 01/2026

General Information

Award	Bachelor of Science (Hons) Hospitality Business Management If you opt to undertake a full year placement and this is completed successfully you will have the words 'with placement year' added to the award title including for any contained awards that you are eligible for.
Contained awards	Bachelor of Science Hospitality Business Management (Level 6) Diploma of Higher Education Hospitality Business Management (Level 5) Certificate of Higher Education Hospitality Business Management (Level 4)
Awarding body	Leeds Beckett University
Level of qualification and credits	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). If you have opted to undertake a full year placement and complete this successfully you will achieve an additional 120 credit points at level 5. This will be included in your transcript.
Course lengths and standard timescales	Start dates will be notified to students via their offer letter. The length and mode of delivery of the course is: <ul style="list-style-type: none">• 3 years (full time, campus based)• 4 years (full time, campus based, with placement year)• 6 years (part time, campus based)
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 from that defined within this information set but the modules offered within each level are consistent. Please note that a work placement option is not generally available to PT students.
Location(s) of delivery	The majority of teaching will be at Headingley campus but on occasion may be at City campus.
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: <https://www.leedsbeckett.ac.uk/student-information/course-information/recognition-of-prior-learning/>

Admissions enquiries may be directed to:
AdmissionsEnquiries@leedsbeckett.ac.uk.

Course fees

Course fees are confirmed in your offer letter. A breakdown of any additional costs is included on the online prospectus entry for this course.

Fees enquiries may be directed to Fees@leedsbeckett.ac.uk.

Policies, Standards and Regulations

<https://www.leedsbeckett.ac.uk/our-university/public-information/academic-regulations/>

Standard regulations apply to this course.

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.

'In Year' Work Placement Information

Summary

Optional Placement Year: Minimum 40 weeks, undertaken between year 2 and year 3 (Level 5 and Level 6).

Placement Delivery

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.

Location

Students are responsible for obtaining their own placement, with assistance from the University. The locations will vary, dependent on the opportunity.

Approval

Whilst students source their own placements, they will need to meet requirements which will be outlined before module enrolment.

Timetable

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.

Key Contacts

Your course director

Dr Julia Calver

Your course administrator

Your Course Administrator can be contacted on
ETHMUGadmin@leedsbeckett.ac.uk

Course Overview

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, work-based learning, 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	Demonstrate professional reflective practice in order to make informed decisions and respond flexibly to a dynamic globalised hospitality industry.
2	Demonstrate enhanced cross-cultural competency by an ability to work effectively in diverse teams, communicate and market complex ideas to a variety of audiences, drawing on a nuanced understanding of cultural contexts.
3	Demonstrate a range of interdisciplinary skills including creative idea generation, communication, marketing, entrepreneurship, critical thinking, and collaboration to identify, propose and implement appropriate processes, solutions or innovations that contribute towards positive change within the hospitality industry.
4	Demonstrate cognitively complexity and communication skills in a manner appropriate at all levels within and outside hospitality organisations.
5	Identify, design, and utilize appropriate and innovative research methods, technology, and digital tools effectively to analyse and evaluate a wide range of hospitality data, drawing appropriate conclusions, reaching informed decisions, and enhancing existing knowledge and practice.
6	Demonstrate a nuanced and in-depth understanding of the complex ethical and social responsibilities of hospitality planning and management practitioners, including the ability to appreciate and respect diverse ethical stances of all involved in hospitality.

Teaching and Learning Activities

Summary

The teaching methods used throughout the course are diverse and include lectures, seminars, tutorials, workshops, practical experiences and work based learning. This variety of teaching methods is designed to enhance student achievement, satisfaction and employability, ensuring our students are prepared to join graduate programmes with hospitality organisations locally, nationally and internationally .

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.

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.

Level 4

Compulsory modules

Module title	Credits	Semester/ teaching period
Hospitality Consumer Behaviour	20	Semester 1
Hospitality Industry and Society	20	Semester 1
Professional and Academic Skills for Hospitality	20	Semester 1
Finance & Revenue Management	20	Semester 2
Hospitality Marketing		Semester 2
Hospitality Operations (in partnership with Industry)	20	Semester 2
Number of credits of compulsory modules	120	

Option modules

None

Level 5

Compulsory modules

Module title	Credits	Semester/ teaching period
Corporate Events and Hospitality	20	Semester 1
Delivering Hospitality Experiences (in partnership with Industry)	20	Semester 1
Destination Management	20	Semester 1
Experience Design	20	Semester 2
Product Development and Innovation	20	Semester 2
Talent Development	20	Semester 2
Number of credits of compulsory modules	120	

Option modules

None

Level 5 Placement Year

Compulsory modules

Module title	Credits	Semester/ teaching period
CSS Placement Year	120	Semester 1 and 2
Number of credits of compulsory modules	120	

Level 6

Compulsory modules

Module title	Credits	Semester/ teaching period
Managing Risk for Hospitality	20	Semester 1
Consultancy Project	40	Semester 1 and 2
Number of credits of compulsory modules	60	

Option modules (Choose 2)

Module title	Credits	Semester/ teaching period
Experiential Marketing	20	Semester 1
Food And Drink Tourism	20	Semester 1
Entrepreneurship	20	Semester 2
Individual Project	20	Semester 2
Innovative Fundraising	20	Semester 2
Responsible Hospitality Businesses	20	Semester 2
Sponsorship in Events	20	Semester 2
Practical Workplace Solutions	20	Semester 2
Number of credits of option modules a student should choose	60	

Assessment 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

Level 4

Level 4 is assessed by a broadly even mix of coursework and practical assessment.

Level 5

Level 5 is assessed by a broadly even mix of coursework and practical assessment.

The Level 5 placement year is assessed by coursework.

Level 6

Level 6 is assessed by a broadly even mix of coursework and practical assessment.

Workload

Overall Workload	Level 4	Level 5	Level 5 placement (if chosen)	Level 6
Teaching, learning and assessment	288 hours	288 hours	0 hours	234 hours
Independent study	912 hours	912 hours	0 hours	966 hours
Placement	100 hours (negotiated)	100 hours (negotiated)	1,400 hours	0 hours (Optional work based learning module)