



LEEDS  
BECKETT  
UNIVERSITY

# Course Specification

## Postgraduate Certificate International Hospitality Management

Course Code: PIHMC

2026/27

# PG Certificate International Hospitality Management (PIHMC)

## Applicant Facing Course Specification for 2026/27 Entrants

Confirmed at 11/2025

### General Information

<b>Award</b>	Post Graduate Certificate International Hospitality Management
<b>Awarding body</b>	Leeds Beckett University
<b>Level of qualification and credits</b>	Level 7 of the Framework for Higher Education Qualifications, with 60 credit points at Level 7 of the Higher Education Credit Framework for England.
<b>Course lengths and standard timescales</b>	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"><li>• 12 months (full time, campus based)</li><li>• 24 months (part time, campus based)</li></ul>
<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 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.
<b>Location(s) of delivery</b>	The majority of teaching will be at Headingley campus but on occasion may be at City 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="https://www.leedsbeckett.ac.uk/student-information/course-information/recognition-of-prior-learning/">https://www.leedsbeckett.ac.uk/student-information/course-information/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 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 <a href="mailto:Fees@leedsbeckett.ac.uk">Fees@leedsbeckett.ac.uk</a> .

### 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.

### 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 Milka Ivanova

**Your course administrator**

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

### 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.

## 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.

## 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.

### Level 7 – Full Time

#### *Compulsory modules*

Module title	Credits	Semester/ teaching period
Exploring Hospitality	20	Trimester 1
Number of credits of compulsory modules	20	

#### *Option modules*

Module title	Credits	Semester/ teaching period
Developing Strategy	20	Trimester 1
Marketing the Hospitality Experience	20	Trimester 1
Human Resource Management	20	Trimester 2
Hospitality Operations Management	20	Trimester 2
Number of credits of compulsory modules	40	

### Level 7 – Part Time

#### *Compulsory modules*

Module title	Credits	Semester/ teaching period
Exploring Hospitality	20	Trimester 1 – Year 1
Number of credits of compulsory modules	20	

#### *Option modules*

Module title	Credits	Semester/ teaching period
Developing Strategy	20	Trimester 1 – Year 1 or Year 2
Marketing the Hospitality Experience	20	Trimester 1 – Year 1 or Year 2
Human Resource Management	20	Trimester 2 – Year 1 or Year 2
Hospitality Operations Management	20	Trimester 2 – Year 1 or Year 2
Number of credits of compulsory modules	40	

## 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 7*

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

### Workload

Overall Workload	Level 7
Teaching, learning and assessment	108 hours
Independent study	492 hours
Placement	0 hours