



LEEDS  
BECKETT  
UNIVERSITY

# Course Specification

**BSc (Hons)**

**Hospitality Business  
Management**

**Course Code: BSHBM**

**2019/20**

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

# BSc (Hons) Hospitality Business Management

## Material Information Summary for 2019/20 Entrants

Confirmed at 5<sup>th</sup> October 2018

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### General Information

<b>Award</b>	Bachelor of Science (with Honours) Hospitality Business Management
<b>Contained Awards</b>	Bachelor of Science 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)

### Course Lengths & Standard Timescales

The standard start date for Leeds Beckett University induction week is reproduced below and relates to the majority of students starting a course in September 2019. A proportion of courses have alternate start dates which are displayed on the online prospectus and additionally will be notified to the students concerned via the offer letter. Non-September starters will also have their start dates confirmed in their offer letters.

- 3 years (full time, campus based)  
Starts 23<sup>rd</sup> September 2019/ Ends June 2022
- 4 years (full time, campus based with a one year work placement)  
Starts 23<sup>rd</sup> September 2019/ Ends June 2023
- 6 years (part time, campus based)  
Starts 23<sup>rd</sup> September 2019/ Ends June 2025

<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 advertised within this Course Specification but the modules offered within each level are as advertised. Please note that the work placement option is not available to PT students.
<b>Location(s) of Delivery</b>	Headingley Campus, Leeds (plus location of work placement, if applicable)
<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/">http://www.leedsbeckett.ac.uk/studenthub/recognition-of-prior-learning/</a>
<b>Course Fees</b>	Course fees and additional course costs are confirmed in your offer letter

### **Timetable Information**

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

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

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

**Policies, Standards and Regulations** <http://www.leedsbeckett.ac.uk/public-information/>

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

### **Key Contacts**

<b>Your Course Director</b>	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

## Placement Information

### Summary

<http://www.leedsbeckett.ac.uk/studenthub/placement-information/>

### Length

- Students on sandwich mode will undertake a minimum 46-week placement.
  
- Students on the full-time mode can select the “Professional Solutions for the Industry” module at L6 to receive academic credit for their work experience and related activities.

### Location

Not Specified

## 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 critically evaluative, resilient and reflective practitioners who are able to make robust, informed decisions that will flexibly respond to a constantly changing and dynamic globalised hospitality industry.
2. Operate as balanced, 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.
4. Think in a cognitively complex way yet communicate successfully and influence at all levels within and outside hospitality organisations.
5. Use theories and concepts and integrate this knowledge successfully into an applied and professional setting.
6. Initiate and implement change with 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 will enhance student achievement, satisfaction and employability.

The safe learning environment is provided throughout the course, but especially at level 4. Students will be encouraged to experiment in their learning and 'take risks' but extensive support will be given by module leaders, tutors and personal tutors, especially in semester one of level 4.

For example, in the Professional and Academic Success modules at both Level 4 and 5 the students will be required to choose a research method and students will be responsible for justifying this choice. However, module tutors will ensure this choice is relevant and valid to protect the student whilst taking this "risk". At Level 6, the Hospitality Consultancy Ventures module carries a degree of risk in the choice of project and client. However, tutors will intervene if necessary although at this level it is expected to be less frequent. This level of protection and intervention will provide a safe and secure learning environment whilst ensuring students are participating in challenging and authentic learning tasks.

As students progress through the course, they will be encouraged to become increasingly independent learners and thinkers and the learning environment will become increasingly challenging as they move from level 4 to level 6.

The course is vertically and horizontally integrated and students will build on knowledge, skills and abilities from level 4, throughout level 5 in order to achieve the course learning outcomes at level 6. The learning and teaching activities throughout the course 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, globalised world.

### Your Modules

*(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 (2019/20 for FT students and 2019/20 and 2020/21 for standard PT students)**

Hospitality in the 21st Century

Professional and Academic Success 1

Delighting the Consumer

Delivering Profitability

Organisation Behaviour and Design

Delivering the Hospitality Experience

**Level 5 Core Modules (2020/21 for FT students and 2021/22 and 2022/23 for standard PT students)**

Professional and Academic Success 2

Human Resource Management and Development

Influencing the Consumer

Managing and Leading People

Financially-Based Decision Making

Delivering Successful Hospitality Operations

**Level 6 Core Modules (2021/22 for FT students, 2022/23 for sandwich placement students and 2023/24 and 2024/25 for standard PT students)**

Strategic Decision Making

Hospitality Consultancy Ventures

Individual Project

**Level 6 Option Modules (delivery years as per Level 6 core modules above)**

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

International Hospitality Finance

International Marketing Strategy

International Strategic Human Resource Management

Professional Solutions for Industry

Quality Improvement Strategies

Responsible Hospitality Businesses

Small Business and Entrepreneurship

## 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 and a sample of option module choices undertaken by a typical student. They have been reviewed and confirmed as representative by the Course Director.

A standard module equates to 200 notional learning hours, which may be comprised of teaching, learning and assessment, placement activities and independent study. Sandwich placement years spent out of the University are not be included in the calculation unless they are credit bearing and attributed to a level of the course. Modules may have more than 1 component of assessment.

Assessment Balance	Level 4	Level 5	Level 6
Examination	17 %	7 %	0%
Coursework	76 %	48 %	100%
Practical	7 %	45 %	0%
<b>Overall Workload</b>			
Teaching, Learning and Assessment	288 hours	288 hours	180 hours
Independent Study	912 hours	912 hours	1080 hours
Placement	-	-	-

## Learning Support

If you have a question or a problem relating to your course, your Course Administrator is there to help you. Course Administrators works 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 Hub on either campus to speak to our Student Experience Team. 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 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. The telephone number is 0113 812 3000, and the e-mail address is [StudentHub@leedsbeckett.ac.uk](mailto:StudentHub@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 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.