

UNIVERSITY OF CENTRAL LANCASHIRE

Programme Specification

This Programme Specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided.

Sources of information on the programme can be found in Section 17

1. Awarding Institution / Body	University of Central Lancashire
2. Teaching Institution and Location of Delivery	St Helens College
3. University School/Centre	School of Services to People
4. External Accreditation	None
5. Title of Final Award	FdA in Tourism and Hospitality Management
6a. Modes of Attendance offered	Full-time and part-time
6b. Methods of Delivery offered	On campus
7a. UCAS Code	
7b. JACS and HECOS Code	N832/N862 100100/100891 50%/50%
8. Relevant Subject Benchmarking Group(s)	Foundation Degree Benchmark Events, Hospitality, Leisure, Sport and Tourism – National Subject Benchmarks
9. Other external influences	Edexcel, NCFE, City & Guilds Edexcel About Edexcel Pearson qualifications Home NCFE Vocational Education and Apprenticeships City & Guilds (cityandguilds.com) Industry influences from tourism, hospitality, events
10. Date of production/revision of this form	March 2023
11. Aims of the Programme	
The specific aims of this course are to:	
Prepare students, through theoretical/practical study, for a career within Tourism and Hospitality	
Study the key methods and theories commonly referenced within Tourism and Hospitality	
Enhance technical, communication and evaluative skills through professional practice in a real working environment	

12. Learning Outcomes, Teaching, Learning and Assessment Methods
A. Knowledge and Understanding
A1. Evaluate tourism from an integrative perspective, appreciating the importance of theoretical positions A2. Exhibit knowledge and awareness of domestic and global tourism and hospitality industry and its structure. Including, characteristics, destinations and links between them. A3. Explain the requirements, standards and interconnected nature of today's industry A4. Investigate, critique, and utilise key sources of contemporary data and topical issues in the subject area.
Teaching and Learning Methods
Across all modules and at all levels, teaching and learning are synthesised from a variety of activities and opportunities. Knowledge and Understanding is characterised by a familiarity of the history and background of practice and practitioners. Learning situations include: • Lectures • Case studies • Seminars and discussion groups • Practical tutor – led workshops • Technical guidance • Group tutorials and verbal feedback • One-to-one tutorials and written feedback
Assessment methods
Assessment occurs through the application of knowledge and theory in: • A creativity project • Formal reports and essays • Group presentations • Case study analysis • Conference poster presentations • Logbooks of evidence • Reflective reports • Bespoke travel itineraries • Assessed conversations • A tender/bid proposal • A vlog
B. Subject-specific skills
B1. Develop a range of academic, personal, research and transferable skills associated to the area of study B2. Recognise the systems necessary for successful provision in accommodation and sound operational practice of food and beverage facilitation using practical solutions in “real world” industry challenges B3. Examine a range of creative components and technologies appropriate to studying and working in the industries. B4. Apply operational management principles, the importance of food and beverage delivery and techniques to examples within the Global Hospitality Industry
Teaching and Learning Methods
Practical study occurs within the on-site fine dining restaurant, workshops, masterclasses, lectures. It is supported through critiques sessions and RWE's and through self-reflection and group evaluation.
Assessment methods
Assessment occurs through the application of knowledge and theory in: • A creativity project • Formal reports and essays • Group presentations • Case study analysis • Conference poster presentations • Logbooks of evidence • Reflective reports

• Bespoke travel itineraries • Assessed conversations • A tender/bid proposal • A vlog
C. Thinking Skills
C1. Recognise the behaviours and motivations of contemporary tourists and travellers and the formulation of typologies C2. To reflect on the development of personal and academic and professional skills appropriate to be successful in a university career and across THE in professional practice. C3. Evaluate how contemporary issues impact the delivery of service in practice C4. Explain the requirements and standards required in industry
Teaching and Learning Methods
Thinking skills within this course are the intellectual qualities related to cognitive ability through the acquisition of critical and contextual knowledge. The application of these qualities occurs in all teaching and learning situations and at this level these are focussed upon the stating of ideas from one or more contexts using specialist vocabulary and critical language.
Assessment methods
Assessment occurs through the application of knowledge and theory in: • A creativity project • Formal reports and essays • Group presentations • Case study analysis • Conference poster presentations • Logbooks of evidence • Reflective reports • Bespoke travel itineraries • Assessed conversations • A tender/bid proposal • A vlog
D. Other skills relevant to employability and personal development
D1. Communicate ideas accurately, persuasively and succinctly in writing, orally and in a variety of mediums D2. Make efficient use of resources including time, working space, materials and equipment. D3. Perform effectively in a team (informed by work-based learning), recognising their own strengths and development areas, evaluating, and applying them successfully. D4. Locate and use critically information from several sources, including the use of IT based information sources
Teaching and Learning Methods
Teaching and learning methods include traditional lectures, seminars, directed study, demonstrations, guided practical sessions, workshops and project work.
Assessment methods
Assessment occurs through the application of knowledge and theory in: • A creativity project • Formal reports and essays • Group presentations • Case study analysis • Conference poster presentations • Logbooks of evidence • Reflective reports • Bespoke travel itineraries • Assessed conversations • A tender/bid proposal • A vlog

13. Programme Structures*				14. Awards and Credits*
Level	Module Code	Module Title	Credit rating	
Level 5	BM2012	Contemporary Issues in Global Hospitality Industry	40	FdA Tourism and Hospitality Management 240 credits inc. 120 credits at L5 and 120 credits at L4
	BM2013	Tourism Drivers and Trends	40	
	BM2014	Destination Management Field Work	20	
	BM2016	Global Meetings, Industry and Business events	20	
Level 4	BM1010	Tourism Today	40	Exit Award: A named exit award of Foundation Certificate in Tourism and Hospitality Management is available upon completion of a minimum of 120 credits at level 4.
	BM 1001	Creativity, Enterprise, and Scholarship	20	
	BM1008	Global Hospitality Operations	40	
	BM1009	Professional Practice in Tourism, Hospitality and Events	20	
15. Personal Development Planning				
Within the programmes there are many opportunities for students to engage in the PDP process, not least is in any field work modules. This unit gives students the prospect of analysing the current Tourism, Hospitality and Event provision at a destination and provides them with an opportunity to examine contemporary tourism/hospitality and event management issues and to apply theory to practice. The module offers real and practical value to students, both during their studies and in the future as managers. Students are encouraged to define individual goals and intentions for learning or achievement and record their progress in a Progress File. Within the Progress File you should: • consider the 'learning cycle' in which you have engaged; • to become self-aware; • to present this to your tutors for assessment. This module will enable learners to gain knowledge and develop the skills essential if they are to be a successful practitioner, however the course is designed to allow them to choose or negotiate many aspects of their learning in ways that are appropriate to their abilities and vocational intentions. This is referred to as a student-centred learning approach.				
16. Admissions criteria * (including agreed tariffs for entry with advanced standing) <i>*Correct as at date of approval. For latest information, please consult the University's website.</i>				
72-112 UCAS points. Students are also accepted who have appropriate non-standard entry qualifications and/or relevant experience. Please contact the Admissions Tutor for more information. An interview and initial assessment are required for the following situations. Mature students who do not fall into one of the above categories will be invited to attend an informal interview at which their previous learning, industrial experience, needs and aspirations can be thoroughly explored. Direct entry to the second year is possible for suitably qualified applicants. Applicants will be asked to attend an interview with a member of the Admissions Team, normally the Course Leader where an assessment will be made as to whether all or some of the modules can be exempted.				
17. Key sources of information about the programme				
• Departmental web site www.uclan.ac.uk, particularly the Module Catalogue • College tutors KOwens2@sthelens.ac.uk • College websites: www.StHelens.ac.uk				

18. Curriculum Skills Map

Please tick in the relevant boxes where individual Programme Learning Outcomes are being assessed

Level	Module Code	Module Title	Core (C), Compulsory (COMP) or Option (O)	Programme Learning Outcomes															
				Knowledge and understanding				Subject-specific Skills				Thinking Skills				Other skills relevant to employability and personal development			
				A1	A2	A3	A4	B1	B2	B3	B4	C1	C2	C3	C4	D1	D2	D3	D4
LEVEL 5	BM2012	Contemporary Issues in Global Hospitality Industry	Comp	✓				✓	✓			✓	✓		✓	✓	✓	✓	✓
	BM2013	Tourism Drivers and Trends	Comp	✓	✓				✓			✓	✓		✓	✓	✓	✓	✓
	BM2014	Destination Management Field Work	Comp								✓	✓		✓	✓	✓	✓	✓	✓
	BM2016	Global Meetings, Industry and Business events	Comp			✓	✓			✓			✓		✓	✓	✓	✓	✓
LEVEL 4	BM1010	Tourism Today	Comp	✓	✓			✓				✓				✓	✓	✓	✓
	BM1001	Creativity, Enterprise, and Scholarship	Comp				✓	✓		✓			✓			✓	✓	✓	✓
	BM1008	Global Hospitality Operations	Comp		✓	✓			✓		✓			✓		✓	✓	✓	✓
	BM1009	Professional Practice in Tourism, Hospitality and Events	Comp				✓		✓					✓	✓	✓	✓	✓	✓

19. LEARNING OUTCOMES FOR EXIT AWARDS:

Learning outcomes for the award of: Foundation Certificate in Tourism and Hospitality Management

A1.	Develop a range of academic, personal, research and transferable skills associated to the area of study.
A2.	To reflect on the development of personal and academic skills appropriate to be successful in a university career and future employment.
A3.	Investigate, critique and utilise key sources of contemporary data and topical issues in the subject area.
A4.	Examine a range of creative components and technologies appropriate to studying and working in the industries.
B1.	Identify and analyse the profile, characteristics and structure of the global hospitality industry
B2.	Recognise the systems necessary for successful provision in accommodation and sound operational practice of a food and beverage facilitation
B3.	Apply operational management principles and techniques to examples of hospitality.
B4.	Understand the importance of food and beverage delivery within the Global Hospitality Industry
C1.	Reflect on the professional supervisory skills and knowledge required across THE in professional practice
C2.	Evaluate how contemporary issues impact on the delivery of service in practice
C3.	Explain the requirements and standards required in the industry
C4.	Identify practical solutions to “real world” organisations and industry challenges.
D1.	Evaluate tourism from an integrative perspective, appreciating the importance of theoretical positions.
D2.	Exhibit knowledge and awareness of the domestic and global tourism industry and destinations and the links between them.
D3.	Recognise the behaviours and motivations of contemporary tourists and travellers and the formulation of typologies.
D4.	Describe the interconnected nature of today’s global tourism system.