

DEFINITIVE COURSE RECORD

Course Title	FdA Hospitality and Event Management
Awarding Bodies	University of Suffolk
Level of Award ¹	FHEQ Level 5
Professional, Statutory and Regulatory Bodies Recognition	None
Credit Structure ²	240 Credits Level 4: 120 Credits Level 5: 120 Credits
Mode of Attendance	Full-time and Part-time
Standard Length of Course ³	2 years full-time
Intended Award	FdA Hospitality and Event Management
Named Exit Awards	None
Entry Requirements ⁴	Typical Offer: 80 UCAS tariff points (or equivalent)
Delivering Institution	University of Suffolk at West Suffolk College
UCAS Code	NN28

This definitive record sets out the essential features and characteristics of the FdA Hospitality and Event Management course. The information provided is accurate for students entering level 4 in the 2017-18 academic year⁵.

Course Summary

The distinctive element of foundation degrees such as FdA Hospitality and Event Management is the way in which they utilise work-based learning and integrate this with university-based ('academic') learning. The philosophy is that people can learn and develop relevant skills in various situations and through a range of learning experiences other than formal classroom-based education. University-based ('academic') learning is important but equally important is work-based learning which is complementary to it and regarded as of equal status. For FdA Hospitality and Event Management, work experiences (and the opportunity to reflect upon them) will enrich the process of learning. The structure of FdA Hospitality and Event Management enables students to make very real and effective linking of academic theory to professional practice through a combination of academic study and work-based learning.

¹ For an explanation of the levels of higher education study, see the [QAA Frameworks for Higher Education Qualifications of UK Degree-Awarding Bodies \(2014\)](#)

² All academic credit awarded as a result of study at the University adheres to the [Higher education credit framework for England](#).

³ Where the course is delivered both full-time and part-time, the standard length of course is provided for the full-time mode of attendance only. The length of the part-time course is variable and dependent upon the intensity of study. Further information about mode of study and maximum registration periods can be found in the [Framework and Regulations for Undergraduate Awards](#).

⁴ Details of standard entry requirements can be found in the [Admissions Policy](#)

⁵ The University reserves the right to make changes to course content, structure, teaching and assessment as outlined in the [Admissions Policy](#).

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Course Aims

- To provide a programme of study of general hospitality and event management that integrates the development of work-based skills with academic learning, and enhances the personal development, employability and vocational effectiveness of students
- To provide a flexible programme of study that is built upon a partnership with employers, meets the needs of modern business organisations, and is responsive to contemporary management issues and changing contingencies
- To produce foundation degree graduates who have developed a vocationally oriented knowledge of business, hospitality and event management, together with a range of transferable business skills

To provide an academically rigorous and vocationally oriented course of study that will: contribute to a widening of participation in higher education; constitute a basis for students' lifelong learning, skills acquisition and personal development; and will provide opportunities for progression to more advanced study where appropriate

Course Learning Outcomes

The following statements define what students graduating from the FdA Hospitality and Event Management course will have been judged to have demonstrated in order to achieve the award. These statements, known as learning outcomes, have been formally approved as aligned with the generic qualification descriptor for level 5 awards as set out by the UK Quality Assurance Agency (QAA)⁶.

On successful completion of Level 5 students should be able to:

1. Locate, analyse and critically evaluate relevant literature
2. Demonstrate understanding of formal methods of enquiry and select and justify appropriate methods to investigate academic or work-based problems
3. Reflect on how research findings have, and can, inform and enhance professional practice
4. Undertake fieldwork with due regard for safety and risk assessment
5. Identify attainment of the graduate key skills through the use of the Graduate Headstart facility on MySuffolk
6. Professionally present information relating to transferable skills, personal development and subject specific knowledge
7. To review and critically evaluate various food and beverage systems and trends within the hospitality industry
8. To plan, develop and cost menus and wine lists with reference to context
9. Analyse the roles and functions of conferences, exhibitions and specialised events, Identify a suitable client and establish their specific requirements

⁶ As set out in the [QAA Frameworks for Higher Education Qualifications of UK Degree-Awarding Bodies \(2014\)](#)

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10. Organise, manage and review an identified event
11. Collect, classify and analyse cost information using a range of techniques
12. Use financial accounting records and other sources to gather and analyse cost information
13. Demonstrate an understanding of the methods used for reporting the financial performance of organisations
14. Evaluate the uses and limitations of using published financial information as an indicator of business effectiveness
15. To analyse theories of organisational behaviour and their application to the study of the management of people in the workplace
16. Understand and have some critical awareness of, the moral, ethical and legal issues which underpin best practice

Course Design

The design of this course has been guided by the following QAA Benchmark:

- Hospitality, Leisure, Sport and Tourism (2008)

Course Structure

The FdA Hospitality and Event Management comprises modules at levels 4 and 5.

Module Specifications for each of these modules are included within the course handbook, available to students on-line at the beginning of each academic year.

	Module	Credits	Module Type ⁷
Level 4			
	Management and Academic Skills	20	M
	Hospitality in Context	20	R
	Principles of Event Management	20	M
	Work Based Learning 1	20	M
	Finance and Data Analysis	20	O
	Principles and Functions of Management	20	R
	Principles of Marketing*	20	O
Level 5			
	Research Methods	20	M
	Management and Organisational Behaviour	20	R
	Accounting for Managers	20	R

⁷ Modules are designated as either mandatory (M), requisite (R) or optional (O). For definitions, see the [Framework and Regulations for Undergraduate Awards](#)

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	Food & Beverage Management	20	R
	Event Management in Practice	20	R
	Work Based Learning 2	20	M

*The default option module for this course is currently Principles of Marketing, however a student may elect to undertake Finance and Data Analysis instead dependent on previous learning and desired future progression

Awards

On successful completion of the course, students will be awarded a FdA Hospitality and Event Management.

Course Delivery

The course is delivered at West Suffolk College. Students studying full-time on Hospitality and Event Management are likely to have approximately 210 contact hours per year supplemented by tutorial support. The contact hours will be a mix of lecture, seminar and practical activity and students will also be required to participate in 120 hours of work placement. Students will be expected to find their own placement although the University may also arrange placements or offer to increase the opportunities for meaningful work experience. Students will normally be expected to undertake 24 hours of guided and independent study in an average week, but should be prepared for this to vary based on assignment deadlines and class exercises.

Course Assessment

A variety of assessments will be used on the course to enable students to experience and adapt to different assessment styles. The assessment methods used will be appropriate to assess each module's intended learning outcomes. Assessment on the course overall will be approximately 90% coursework (including essays, reports, presentations, group work, reflective learning journals and research projects) and 10% examinations.

Course Team

The academic staff delivering this course are drawn from a team that includes teaching specialists and current practitioners. All staff are qualified in their subjects with their own specialist knowledge to contribute.

Course Costs

Students undertaking Hospitality and Event Management Foundation degree will be charged tuition fees as detailed below.

Student Group	Tuition Fees
Full-time UK/EU	£8,220 per year
Part-time UK/EU	£1,370 per 20 credit module
Full-time International	£10,080 per year
Part-time International	£1,680 per 20 credit module

Payment of tuition fees is due at the time of enrolment and is managed in accordance with the Tuition Fee Policy.

Students are likely to incur other costs for equipment, materials and optional field trips amounting to approximately £100 per year.

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Academic Framework and Regulations

This course is delivered according to the Framework and Regulations for Undergraduate Awards and other academic policies and procedures of the University and published on the [website](#).