

Course Information Form

This Course Information Form provides the definitive record of the designated course

General Course Information

Course Title	International Tourism with Hospitality Management International Tourism with Hospitality Management (with Professional Practice Year) International Tourism with Hospitality Management (with Foundation Year)
Qualification	BSc(Hons)
FHEQ Level	Levels 4-6 For further guidance see: http://www.qaa.ac.uk/en/Publications/Documents/Framework-Higher-Education-Qualifications-08.pdf
Intermediate Qualification(s)	
Awarding Institution	University of Bedfordshire
Location of Delivery	AA University Square Campus
Mode(s) of Study and Duration	Full-time over 3 years With Professional Practice Year over 4 years
Professional, Statutory or Regulatory Body (PSRB) accreditation or endorsement	N/A
UCAS Course Code	
External Benchmarking	QAA Subject Benchmark Statements: Hospitality, Leisure, Sport and Tourism (2016) available on: http://www.qaa.ac.uk/en/Publications/Documents/SBS-Events-Hospitality-Leisure-Sport-Tourism-16.pdf
Entry Month(s)	September and February Students starting in February will be taught through the summer

	(semester three) allowing them to progress to the 2 nd year in September.
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Why study this course

This course will provide you with the skills for a critical understanding of the hospitality industry within its tourism sector context. It will develop an awareness of the different approaches to management in the hospitality industry that reflects its global nature. The course will be both thematic and issues-based. This approach reflects the critical interdependence of economic, environmental, cultural, societal, and environmental facets of the tourism and hospitality industry and the people involved in it. The skills and knowledge gained will underpin the ethical, professional, and technical approaches necessary for a successful career in tourism and hospitality management.

Educational Aims

The course is aimed at developing a sound understanding of the principles and practices of the global tourism and hospitality industry and the ability to apply theory to contemporary issues. In addition to this you will become an independent and reflexive learner, using an awareness of opportunities for careers or further study in the setting and monitoring of personal objectives. To meet this, it is expected that you will evaluate different perspectives to inspect global political, economic, social, technological, legal, ecological and business environments.

This course therefore expects students to:

- Solve problems by the application of appropriate tools and techniques, and research.
- Understand and apply the body of knowledge fundamental to hospitality and tourism management.
- Work effectively in teams or individually using appropriate professional standards of conduct and behavior.
- Challenge the business of hospitality and tourism with a rigorous approach to practice informed by relevant theory and learning.

Course Structure

The Units which make up the course (including the Professional Practice Year as applicable) are:

Unit Code	Level	Credits	Unit Name	Core or option
<i>New</i>	4	30	Business Practice Explored	Core
MAR013-1	4	15	Intercultural Competence in Business	Core
<i>New</i>	4	15	Business of Tourism and Hospitality	Core
<i>New</i>	4	30	Using Data to Build Business Practice	Core
MAR011-1	4	15	Consumer Behaviour	Core
TAL021-1	4	15	Understanding Tourism and Hospitality	Core
<i>New</i>	5	30	Cultural Tourism and Heritage Management	Core
TAL031-2	5	15	Managing Service in the Hospitality Sector	Core
<i>New</i>	5	15	Careers in Practice	Core
<i>New</i>	5	30	Events and Destination Marketing	Core
TAL030-2	5	15	International Hospitality Operations	Core
<i>New</i>	5	15	Tourism and Society	Core
<i>New</i>		0	Professional Practice Year	Option
<i>New</i>	6	30	Critical Issues in Tourism and Hospitality	Core
<i>New</i>	6	15	Research Methods	Core
<i>New</i>	6	15	Continuing Professional Development	Core
<i>New</i>	6	30	Research Project	Core
<i>New</i>	6	15	Strategic Management in Hospitality and Events	Core
TAL015-3	6	15	Hospitality and Sustainable Development	Core

Course-Specific Regulations

N/A

Entry requirements

- Standard entry requirements for UK students – <http://www.beds.ac.uk/howtoapply/ukugentryreqs>
- Students from the European Union - <http://www.beds.ac.uk/howtoapply/eu/guides>
- International students - <http://www.beds.ac.uk/howtoapply/international/apply>

Additional Course Costs

Over the three year programme there will be several field trips within the country and overseas. Such activities are optional; however, participation will incur additional costs.

Graduate Impact Statements

The course has been designed to develop graduates who are able to:

- apply subject knowledge and understanding and use specific technical skills to tackle problems within the global tourism and hospitality industries.
- to collaborate effectively with people from diverse cultures, disciplines and contexts which is the basis of the international tourism and hospitality industry.
- show inventiveness and originality when solving problems and create new opportunities to advance working practices in the international tourism and hospitality industry.

Course Learning Outcomes

1. Interpret the concepts and characteristics of international tourism as an area of academic and applied study and develop an understanding of global practices.
2. Define the nature and characteristics of international tourists in relation to the industry's global products, services and operations.
3. Demonstrate understanding of the relationships between tourism and hospitality and the communities and environments in which it takes place.
4. Use technical and interpersonal skills such as planning, leadership skills, research, group working to build your knowledge to propose and evaluate practical and theoretical solutions to complex problems in the core areas of tourism and hospitality.

5. Identify and respond to the diversity that prevails within the tourism and hospitality industry through appropriate communication to stakeholders, and do so in a variety of context such as fieldwork, visits, visiting speakers and other professionals in the field, and 'live' case studies.
6. Evaluate the nature, contribution and impacts of tourism in social, economic, environmental, political, cultural and other terms within the tourism industry central to international tourism management.

In order to qualify for the award of BSc (Hons.) International Tourism with Hospitality Management (with Professional Practice year) students will need to meet all of the outcomes above and:

7. Demonstrate knowledge and analytical understanding of professional practice by successfully completing an approved period of approved work place practice.

PSRB details

N/A

Learning and Teaching

The learning and teaching you experience expresses the Business School's commitment to a practice-based education. There are a number of ways in which this happens: lectures, seminars, and workshops, fieldwork, practice weeks, external visits, on-line activities, individual and group work tasks and invited guest speakers from the tourism industry. You will experience, for example, in your first year of study a range of integrated, project based activities which will set the tourism and hospitality industry in the context of business. In your second year, we develop a more international flavour to your course, helping you appreciate the world cultures, and the sensitive and positive effects cultures have on tourism and hospitality. In your final year, we start to elaborate on the sustainable aspects of international tourism and hospitality. The teaching and learning you experience are informed by research and professional practice that your tutors draw upon to illustrate current issues in the tourism and hospitality industry globally.

Assessment

In line with the Business School's commitment to practice-based education, a large part of the assessment will relate to your demonstration of your ability to synthesise class room learning with real life scenarios within the international tourism and hospitality industry. We will want to see that you understand the theory and have developed critical thinking skills which help you evaluate the relevance of what you have learned. To assess this range of integration of theory and skills into sound practice, we use a range of methods. You will be expected to complete one or two assessments per unit, which depends on the number of credits allocated to the unit. You will encounter many different kinds of assessment methods, for example: written exams, written assignments, portfolios, reports, individual or group oral presentations and practical skills assessment. All of which will enable you to gain valuable experience to use within the workplace.

Assessment Map

Semester 1

Code	Unit Name	C/O	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Level 4																	
New	Business Practice Explored	C						CW-RW			FB/G				CW-POR T		
	Business of Tourism and Hospitality	C								WR-I			FB/G	Ex-PT			FB/G
New	Intercultural Competence in Business	C								WR-I		FB/G			Ex-OT		
Level 5																	
New	Cultural Tourism and Heritage Management	C						WR-I			FB/G			PR-Oral/ CW-CS			FB/G
TAL031-2	Managing Service in the Hospitality Sector	C							CW-Data				FB/G				WR-Prob
TAL030-2	International Hospitality Operations	C									PR-Oral/ WR-I					WR-Bus	
Level 6																	
New	Research Methods	C						CW-LR			FB/G			CW-OT			FB/G
New	Continuing Professional Development	C							CW-Port			FB/G			CW-RW	I	
New	Critical Issues in Tourism and Hospitality	C								WR-POS T/CW -RW			FB/G			PJ-Exhib	

Semester 2

Code	Unit Name	C/O	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Level 4																	
New	Using Data to Build Business Practice	C													CW- POR T		
TAL021-1	Understanding Tourism and Hospitality	C							WR-I			FB/G		CW- CS			FB/G
MAR011-1	Consumer Behaviour	C								CW- ePort			FB/G			Ex- Cs	
Level 5																	
New	Tourism and Society	C						CW- RW				FB/G			PR- Oral		FB/G
New	Events and Destination Marketing	C							WR-I			FB/G					CW- Port
	Careers in Practice	C												CW- Port			
Level 6																	
New	Research Project	C						WR- Post/ PR- Viva					FB/G			PJ- Diss	
New	Strategic Management in Hospitality and Events	C							WR-I			FB/G					EX
New	Hospitality and Sustainable Development	C								CW- CS			FB/G	WR-I			FB/G

Semester 3

Code	Unit Name	C/O	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Level 4																	
New	Business Practice Explored	C						CW- RW			FB/G						CW - PO RT
	Business of Tourism and Hospitality	C								WR _I				Ex- PT			
New	Intercultural Competence in Business	C								WR -I					Ex- OT	Ex-Pt	

Developing your employability

The teaching strategy will help to develop your employability skill by involving you in the application of concepts in industry-related scenarios and practice-based experiences. In this way, you will develop and apply the skills necessary to work in the international tourism and hospitality industry. The distinctiveness of the course is reflected in the practice-based employability initiatives of the Business School, which you will be engaged in throughout your degree programme. These include company visits, talks from people within the industry, workshops and personal advice on developing a good CV, an intensive assessment centre exercise and, at the end of your course, activities to prepare for entering the workplace globally. This course offers a professional practice year opportunity for you to draw upon real life industry practice. In your final year of study you will be able to expand upon your career aspirations by conducting an in depth research project in your area of interest.

Students who register for the degree with professional practice year will additionally attend a series of workshops and activities related to securing a suitable placement and compulsory briefings at the end of year 2 to ensure that all legal requirements for health and safety, safeguarding etc. training have been met. This will be explained more fully in your professional practice handbook once you have registered with the Careers and Employability Service's Student Development and Awards Team in your first year. If you will be working with children and/or vulnerable people you will be required to have a DBS check and undertake Safeguarding and Prevent training

After Graduation

On completion of the course you are likely to progress into the following areas:

Tour operator staff

Hospitality industry

Business and conference organisers

Outdoor activities/education manager

Tour manager

Tourism officer

Tourism information centre manager

Travel agency manager

Further study:

In terms of further study a number of possibilities exist, both within the University and beyond:

MSc International Tourism Planning and Management

MSc Events Management

PhD

Additional Information

Students starting in February will be taught through the summer (semester three) allowing them to progress to the 2nd year in September.

Peer Assisted Learning (PAL) will be timetabled in Year one. The PAL scheme at University of Bedfordshire is based upon 2nd/3rd year students (PAL Leaders) working in pairs or trios, to facilitate friendly, weekly PAL sessions with first year students. PAL is intended to help new first year students:

- Adjust quickly to university life
- Make friends and connections
- Create an informal learning community for student scholars
- Acquire a clear view of course direction and expectations
- Improve your study skills/adjust their study habits to meet the requirements of higher education
- Enhance your understanding of the subject matter of your course through collaborative group discussion
- Prepare better for assessed work and exams

You will have the opportunity to participate in residential field trips to various destinations both within the UK and outside the country. Field trips are your opportunity to explore and investigate issues such as tourism impacts, market segmentation and diversification, seasonality management and many more.

Student Support during the course

We adopt a business-style approach to supporting your academic development and want you to be a strong independent learner, taking responsibility for your own success.

Student support services. The following links provide access to the University of Bedfordshire's student support services: <http://www.beds.ac.uk/studentlife/student-services>, <http://www.beds.ac.uk/studentlife/student-services/academic> and for international support: <http://www.beds.ac.uk/studentlife/international2>

In addition to the course handbook, a range of services are available to you as a student on this course:

Library Services (<http://lrweb.beds.ac.uk>) and the **Student Information Desk** (<http://www.beds.ac.uk/studentlife/student-support/sid>) will usually be your first point of reference and two of the places you will visit most often. For an overview of those services, including **Health and Well Being** as well as **Career Services** please visit: <http://www.beds.ac.uk/studentlife/student-support>.

A **Personal Academic Tutor (PAT)** will be allocated to you. Your PAT will be your coach during your studies. You will receive help in learning and in becoming more self-aware.

BREO: Bedfordshire Resources for Education Online (BREO) includes the University's virtual learning environment (Blackboard) and a range of other technologies. Through BREO you will have access to a range of materials and resources to help and support you in each of the units you study and it is important that you access BREO regularly to find out about any changes.

Professional Academic Development (PAD): It is not unusual to need some extra advice and guidance on developing your academic skills. The University has a specialist support area- Professional Academic Development (PAD) who can help and support you in a range of areas including:

- The quality of your written assignments
- Your understanding of mathematical or statistical concepts
- Your organisational skills and how you approach studying
- Your time management and prioritising
- The strategies you use when reading
- Your language skills
- Aspects of your IT skills
- How you prepare for exams

There is no cost for PAD services and if you feel that you would benefit from some additional help with your studies then do contact them. You can visit their web site at <http://lrweb.beds.ac.uk/pad> to find out the dates of workshops on a range of topics or to book one-to-one appointments. You will also find a Professional Academic Development link on your home page within BREO which provides access to a range of additional on-line resources.

Course-specific support includes the following:

Your **Course Coordinator** will be there to advise you on:

- Specific information regarding your Course, particular Units, options, regulations, etc.
- Accuracy of your results
- Obligations regarding re-assessment and repeats
- Materials including the Course Handbook, and Induction information.

You will have an **induction** during your first week where all relevant information regarding this course will be presented and you will have an opportunity to meet your Course Coordinator, and a number of your tutors.

English Language Support through the Language Centre with daily drop in service and free language classes

Course Equality Impact Assessment

Question	Y/N	Anticipatory adjustments/actions
Is the promotion of the course open and inclusive in terms of language, images and location?	Y	
Are there any aspects of the curriculum that might present difficulties for disabled students? For example, skills and practical tests, use of equipment, use of e-learning, placements, field trips etc.	Y	If you will be undertaking a Professional Practice experience and have particular requirements related to disability, learning difficulties or other protected characteristics, you are invited to complete a needs assessment form prior to undertaking your search for an appropriate Professional Practice. This will enable you and the university can work with employers to reduce barriers wherever possible.
Are there any elements of the content of the course that might have an adverse impact on any of the other groups with protected characteristics ¹ ?	N	
If the admission process involves interviews, performances or portfolios how have you demonstrated fairness and avoid practices that could lead to unlawful discrimination?	N/A	
Have you framed the course learning outcomes and Graduate Impact Statements in a non-discriminatory way?	Y	
Does the course handbook make appropriate reference to the support of disabled students?	Y	

¹ Age, Gender reassignment, Marriage and civil partnership, Pregnancy and maternity, Race, Religion and belief, Sex, Sexual orientation

Administrative Information – Faculty completion

Faculty	UBBS
Portfolio	UG Tourism
Department/School	International Business, Marketing and Tourism
Course Coordinator	Dr Caroline Tie
Semester pattern of operation	Oct (Trimester 1), Feb (Trimester 2), June (Trimester 3)]
PSRB renewal date (where recognised)	N/A
Version number	1/18
Approved by (c.f. Quality Handbook ch.2)	Periodic Review
Date of approval (dd/mm/yyyy)	2 nd November 2017
Implementation start-date of this version (plus any identified end-date)	October 2018
Study model type (e.g. study centre)	N/A

	Name	Date
Form completed by	Caroline Tie	04/02/2018
Signature of Chair of Faculty TQSC		

Course Updates – ensure that the revised CIF is given a new version number each time a change is made

Date	Nature of Update	FTQSC Minute Ref:

Administrative Information – Academic Registry completion**Route code (post approval)****JACS / HECoS code (KIS)****SLC code (post approval)****Qualification aim (based on HESA coding framework)**

Annexes to the Course Information Form

*These annexes will be used as part of the approval and review process and **peer academics** are the target audience.*

General course information

Course Title	International Tourism with Hospitality Management International Tourism with Hospitality Management (with Professional Practice Year) International Tourism with Hospitality Management (with Foundation Year)
Qualification	BSc
Route Code (SITS)	
Faculty	UBBS
Department/School	International Business, Marketing and Tourism
Version Number	1/18

Annex A: Course mapping of unit learning outcomes to course learning outcomes

Unit code	BBSxxx-1	BBSxxx-1	BTH	ICB	TAL021-1	CB	CTHM	TAL031-2	TAL036-2	EDM	TAL030-2	T&S	CITH	RM	CPD	RP	SMHE	HTDM	
Level	4	4	4	4	4	4	5	5	5	5	5	5	6	6	6	6	6	6	
Credits	30	30	15	15	15	15	30	15	15	30	15	15	30	15	15	30	15	15	
Core or option	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	
Course Learning Outcome (number)	<i>Insert LO1 and/or LO2 for each unit into cell corresponding to the course learning outcome</i>																		
1	1/2	1/2	1/2				1/2		1	1/2		1/2	1/2	1		1/2	1/2	1/2	
2	1/2	1/2	1/2		1/2	1/2	1/2	1/2		1/2	1/2		1/2	1/2		1/2	2	1/2	
3							1/2		1/2	1/2	1/2	1/2	1/2	1/2		1/2	1/2	1/2	
4							2	2	2	2	2	2	2	2	2	2	2	2	
5														1/2	2	1/2			
6							1/2		1/2		1/2	1/2	1/2	1/2		1/2	1/2	1/2	
7															1/2				

Annex B: Named exit or target intermediate qualifications

This annex should be used when Schools wish to offer intermediate qualifications which sit under the main course qualification as named exit or target awards, rather than unnamed exit/default awards.

Section 1: General course information

Intermediate Qualification(s) and titles	
Mode(s) of Study and Duration	
Type of Intermediate Qualification(s)	
Route Code(s) (SITS) of Intermediate Qualification(s)	

Section 2: Qualification unit diet

One table to be used for each intermediate qualification

Confirmation of unit diet for:		
The units to achieve the credits required may be taken from any on the overall diet for the main course qualification		<input type="checkbox"/>
A combination of units from a restricted list must be taken to achieve the credits required (specify the list below)		<input type="checkbox"/>
A specific set of units must be taken to achieve the credits required (specify units below)		<input type="checkbox"/>

Unit Code	Unit Name	Core/ Option	Period of study	Credits

Confirmation of unit diet for:		
The units to achieve the credits required may be taken from any on the overall diet for the main course qualification		<input type="checkbox"/>
A combination of units from a restricted list must be taken to achieve the credits required (specify the list below)		<input type="checkbox"/>
A specific set of units must be taken to achieve the credits required (specify units below)		<input type="checkbox"/>

Section 3: Course structure and learning outcomes

One table to be used for each intermediate qualification

Intermediate qualification and title														
The Units which make up this course are:					Contributing towards the learning outcomes									
					<i>Insert LO1 and/or LO2 for each unit into cell corresponding to the course learning outcome</i>									
Unit Code	Level	Credits	Unit Name	Core or option	1	2	3	4	5	6	7	8	9	10

Intermediate qualification and title														
The Units which make up this course are:					Contributing towards the learning outcomes									
					<i>Insert LO1 and/or LO2 for each unit into cell corresponding to the course learning outcome</i>									
Unit Code	Level	Credits	Unit Name	Core or option	1	2	3	4	5	6	7	8	9	10

Annex C: Course mapping to FHEQ level descriptor, subject benchmark(s) and professional body or other external reference points

One set of mapping tables to be produced for the course and each named intermediate qualification

Course (or intermediate) qualification and title	<p>International Tourism with Hospitality Management</p> <p>International Tourism with Hospitality Management (with Professional Practice Year)</p> <p>International Tourism with Hospitality Management (with Foundation Year)</p>
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FHEQ Descriptor for a higher education qualification	Descriptor for a higher education qualification at level 6: Bachelor's degree with honours.	Course Learning Outcome(s)					
		1	2	3	4	5	6
A systematic understanding of key aspects of their field of study, including acquisition of coherent and detailed knowledge, at least some of which is at, or informed by, the forefront of defined aspects of a discipline.		√	√	√			
An ability to deploy accurately established techniques of analysis and enquiry within a discipline.			√	√			
Conceptual understanding that enables the student: <ul style="list-style-type: none"> - to devise and sustain arguments, and/or to solve problems, using ideas and techniques, some of which are at the forefront of a discipline. - to describe and comment upon particular aspects of current research, or equivalent advanced scholarship, in the discipline. 		√	√	√			
An appreciation of the uncertainty, ambiguity and limits of knowledge.		√					
The ability to manage their own learning and to make use of scholarly reviews and primary sources (for example, refereed research articles and/or original materials appropriate to the discipline).		√	√	√			
Apply the methods and techniques that they have learned to review, consolidate, extend and apply their		√	√	√			

knowledge and understanding, and to initiate and carry out projects.							
Critically evaluate arguments, assumptions, abstract concepts and data (that may be incomplete), to make judgements, and to frame appropriate questions to achieve a solution - or identify a range of solutions - to a problem.	√	√	√				
Communicate information, ideas, problems and solutions to both specialist and non-specialist audiences.	√	√	√				
The qualities and transferable skills necessary for employment requiring: - the exercise of initiative and personal responsibility - decision-making in complex and unpredictable contexts - the learning ability needed to undertake appropriate further training of a professional or equivalent nature.				√			

Subject Benchmark Statement(s)	<i>Events, Hospitality, Leisure, Sport and Tourism (November 2016)</i>	Evidence and/or Course Learning Outcome(s) <i>How the course takes account of relevant subject benchmark statements</i>
Demonstrate an understanding of the concepts and characteristics of tourism as an area of academic and applied study.		LO1
Demonstrate understanding of the nature and characteristics of tourists.		LO2
Demonstrate an understanding of the products, structure of and interactions in the tourism industry.		LO3
Demonstrate understanding of the relationships between tourism and the communities and environments in which it takes place.		LO2/LO3

The format of the following mapping tables may be adjusted.

Qualification Characteristic	<i>(insert title and year where appropriate)</i>	Evidence <i>How the course takes account of relevant qualification characteristics documents</i>

Professional body or other external reference points		Evidence <i>How the course takes account of Professional body or other external reference points</i>

Annex D: Diet Template

Course Title:	International Tourism with Hospitality Management International Tourism with Hospitality Management (with Professional Practice year) International Tourism with Hospitality Management (with Foundation year)		
Route Code:		Mode: e.g. Full Time	Full time
Length of course:	Full-time over 3 years With placement over 4 years		

Please note a separate diet sheet is needed for each location of delivery (i.e. Luton, Bedford, partner location), each start date (i.e. October, February), each course length (i.e. 12 month, 15 month) & each attendance mode (i.e. Full Time).

Location of delivery (please tick):

Luton AA	√	
Bedford AB		
Milton Keynes AD		
Other (please state)		

Delivery pattern - please highlight all applicable start months, if other please state):

<u>Semesterised</u>	OCT	FEB	JUN	Exception.....			
<u>PG Block delivery (intake months ONLY)</u>	BLK1 OCT	BLK2 NOV	BLK3 FEB	BLK4 APR	BLK5 JUN	BLK6 AUG	
<u>Yearlong delivery</u>	OCT (TY)	FEB (FY)					
<u>Other (outside of agreed patterns)²</u>							

A list of valid available period codes can be found on the intranet at <https://in.beds.ac.uk/registry/student-records/srs-training-and-development/sits>. Please refer

² Where you are proposing a teaching pattern outside of the University agreed patterns, you should provide a mapping document for the course against the University standard patterns of assessment points, exam boards, terms dates and breaks

to this when completing the diet sheet below. If your diets differ year to year e.g. SET A, SET B, please indicate clearly the academic year and set applicable.

If your diet includes units which have not yet been assigned codes, please ensure this is clear by using NEW in the unit code column, followed by the correct prefix to be used e.g. ASS. Student Records will then assign a new unit code. Please note that a change in the credit value of an existing unit will require a new unit code to be created.

Course title: BSc (Hons) International Tourism with Hospitality Management**ROUTE CODE:****MODE: FULL TIME****Location: Luton****Start: October****Units for Year 1 for Academic Year 2018/2019**

Unit Code	Unit Name	Unit Location	Core/ Option	Period of study	Credits
October start					
	Business Practice Explored	Luton	Core	1	30
MAR013-1	Intercultural Competence in Business	Luton	Core	1	15
	Business of Tourism and Hospitality	Luton	Core	1	15
	Using Data to Build Business Practice	Luton	Core	2	30
MAR011-1	Consumer Behaviour	Luton	Core	2	15
TAL021-1	Understanding Tourism and Hospitality	Luton	Core	2	15

Units for Year 2 for Academic Year 2019/2020

Unit Code	Unit Name	Unit Location	Core/ Option	Period of Study	Credits
	Cultural Tourism and Heritage Management	Luton	Core	1	30
TAL031-2	Managing Service in the Hospitality Sector	Luton	Core	1	15
TAL030-2	International Hospitality Operations	Luton	Core	1	15
	Events and Destination Marketing	Luton	Core	2	30
	Careers in Practice	Luton	Core	2	15
	Tourism and Society	Luton	Core	2	15

Optional Professional Practice Year for Academic Year 2020/2021

Unit Code	Unit Name	Unit Location	Core or option	Period of Study	Credits
<i>New</i>	Professional Practice Year	N/A	Option	TY	0

Units for Year 3 or 4 for Academic Year 2020/2021 (without Professional Practice Year) or 21/22 (with Professional Practice Year)

Unit Code	Unit Name	Unit Location	Core/ Option	Period of Study	Credits
	Critical Issues in Tourism and Hospitality	Luton	Core	1	30
	Research Methods	Luton	Core	1	15
	Continuing Professional Development	Luton	Core	1	15
	Research Project	Luton	Core	2	30
	Strategic Management in Hospitality and Events	Luton	Core	2	15
	Hospitality and Sustainable Development	Luton	Core	2	15

Course title: BSc (Hons) International Tourism with Hospitality Management**ROUTE CODE:****MODE: FULL TIME****Location: Luton****Start: February****Units for Year 1 for Academic Year 2018/2019**

Unit Code	Unit Name	Unit Location	Core/ Option	Period of study	Credits
February start					
	Using Data to Build Business Practice	Luton	Core	2	30
MAR011-1	Consumer Behaviour	Luton	Core	2	15
TAL021-1	Understanding Tourism and Hospitality	Luton	Core	2	15
	Business Practice Explored	Luton	Core	3	30
MAR013-1	Intercultural Competence in Business	Luton	Core	3	15
	Business of Tourism and Hospitality	Luton	Core	3	15

Units for Year 2 for Academic Year 2019/2020

Unit Code	Unit Name	Unit Location	Core/ Option	Period of Study	Credits
	Cultural Tourism and Heritage Management	Luton	Core	1	30
TAL031-2	Managing Service in the Hospitality Sector	Luton	Core	1	15
TAL030-2	International Hospitality Operations	Luton	Core	1	15
	Events and Destination Marketing	Luton	Core	2	30
	Careers in Practice	Luton	Core	2	15
	Tourism and Society	Luton	Core	2	15

Optional Professional Practice Year for Academic Year 2020/2021

Unit Code	Unit Name	Unit Location	Core or option	Period of Study	Credits
<i>New</i>	Professional Practice Year	N/A	Option	TY	0

Units for Year 3 or 4 for Academic Year 2020/2021 (without Professional Practice Year) or 21/22 (with Professional Practice Year)

Unit Code	Unit Name	Unit Location	Core/ Option	Period of Study	Credits
	Critical Issues in Tourism and Hospitality	Luton	Core	1	30
	Research Methods	Luton	Core	1	15
	Continuing Professional Development	Luton	Core	1	15
	Research Project	Luton	Core	2	30
	Strategic Management in Hospitality and Events	Luton	Core	2	15
	Hospitality and Sustainable Development	Luton	Core	2	15