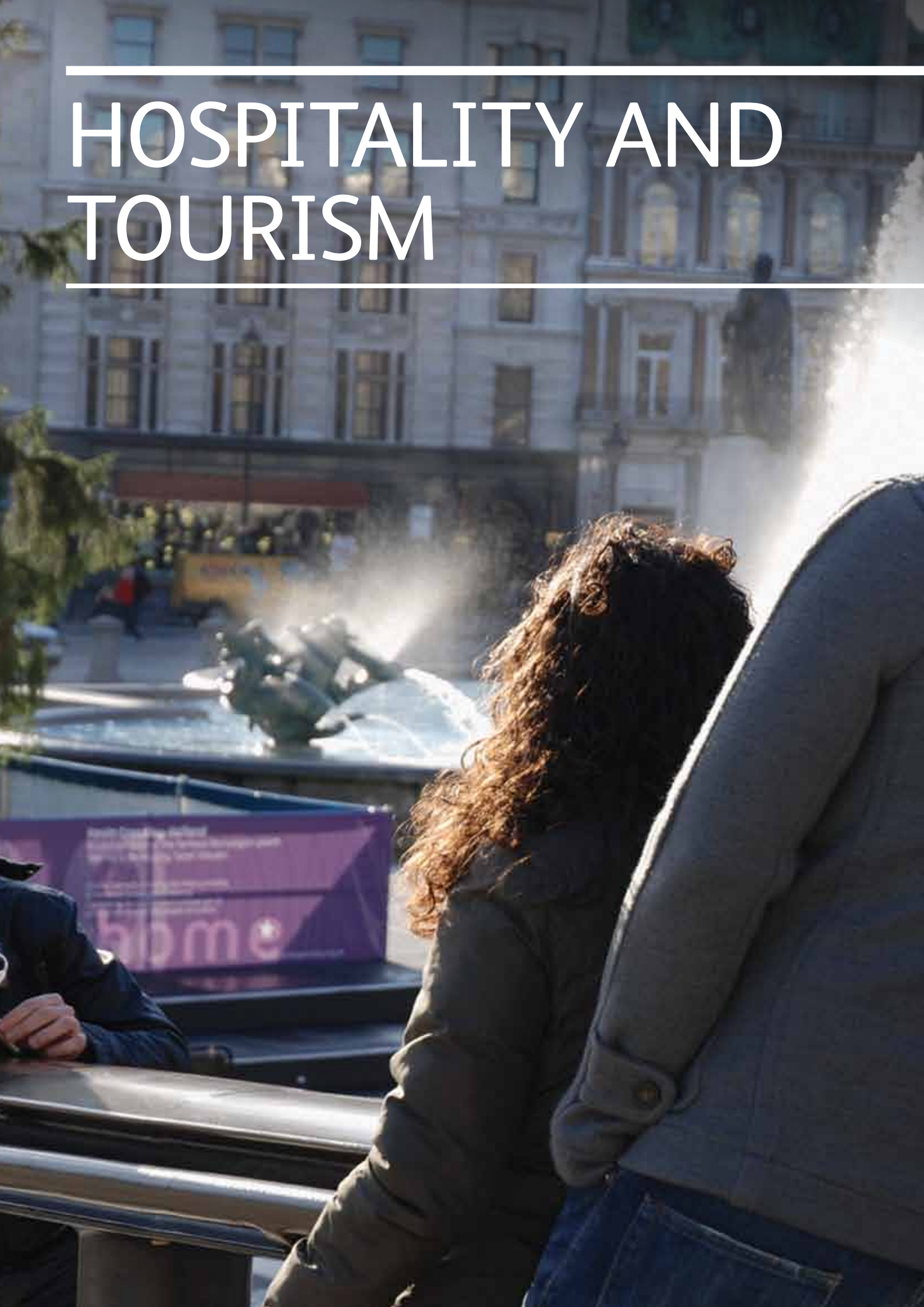

HOSPITALITY AND TOURISM



A group of people walking on a city street, seen from behind and in profile, with a building in the background. The scene is captured in a cinematic style with soft lighting. The people are dressed in winter clothing, including jackets and scarves. The background shows a large, ornate building with many windows.

The London School of Hospitality and Tourism has been in the business of providing expert training and development to the sector for over 60 years. Our School has an excellent reputation, which is based on our high standard of courses and teaching.

Course	Award	UCAS Code	Location	Page
Airline and Airport Management	BA (Hons)	N854 BA/AAM	Ealing	96
Business Travel and Tourism	BA (Hons)	NN18 BA/BT	Ealing	96
Cruise Ship Management	FdA	Direct application	Ealing	97
Culinary Arts Management	BSc (Hons)	NW27 BSc/CAMgt	Ealing	97
Event Management	FdA	N822 Fda/EvM	Ealing	98
Event Management	BA (Hons)	N821 BA/EMgtS	Ealing	98
Events Management with Hospitality	FdA	Direct application	Ealing	99
Events Management with Hospitality	BA (Hons)	Direct application	Ealing	99
Events Management with Tourism	FdA	Direct application	Ealing	100
Events Management with Tourism	BA (Hons)	Direct application	Ealing	100
Food and Professional Cookery	FdA	Direct application	Ealing	101
Food Service Business Design and Management*	FdA	Direct application	Ealing	101
Hospitality Management	FdA	Direct application	Ealing	102
Hospitality Management	BA (Hons)	N220 BA/HMgt	Ealing	102
Hospitality Management and Food Studies	BA (Hons)	ND26 BA/HFSt	Ealing	103
International Culinary Arts	BA (Hons) – Top-up	Direct application	Ealing	103
International Culinary Arts – Kitchen and Larder	FdA	Direct application	Ealing	104
International Culinary Arts – Pastry	FdA	Direct application	Ealing	104
International Hotel Management	BA (Hons)	N221 BA/IHMgt	Ealing	105
Travel and Tourism	FdA	N810 FdA/TT	Ealing	105
Travel and Tourism Management	BA (Hons)	N801 BA/TT	Ealing	106

*Subject to validation

AIRLINE AND AIRPORT MANAGEMENT

BA (Hons)

UCAS code: N854 BA/AAM

Duration: Full-time – Four years (including work placement)
Part-time – Five and a half years (including work placement)
Part-time intensive – Four and a half years (including work placement)

Starting: September and February

Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

Accredited by the Institute of Travel and Tourism, this course is centred on two of the most dynamic management sectors of the travel and tourism industry: airlines and airports. The course is located within a few miles of the world's busiest international airport, Heathrow, and offers students an excellent combination of academic learning and practical industry-focused study, leading to excellent employment opportunities within the global aviation industry. Students also have access to our unique teaching centre based at London's Heathrow Airport.

At Level 4, the course examines the structure, nature and operating characteristics of the international aviation industry. Students will focus on contemporary issues and the decision-making processes integral to the airline and airport business. Their skills and knowledge of the aviation sector will be further enhanced through a one year work placement. The final year of study will develop students' knowledge of planning and policy, and they will also focus on an area of particular interest to themselves through a range of optional modules.

CAREER OPPORTUNITIES

On completion of the course, students can expect to find employment in a range of aviation sectors. These include airline operations and marketing, airport operations and planning, airline and airport policy, business planning, sales, staff recruitment and training, and destination development.

BUSINESS TRAVEL AND TOURISM

BA (Hons)

UCAS code: NN18 BA/BT

Duration: Full-time – Four years (including work placement)
Part-time – Five and a half years (including work placement)

Starting: September and February

Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

Accredited by the Guild of Business Travel Agents and the Institute of Travel and Tourism, this course focuses on a particular market sector of the travel and tourism industry – business tourism. Business tourism and the business tourist are serviced by their own infrastructure of specialist suppliers and marketing intermediaries, many of which are quite distinct from those that support leisure tourism. These include conference and exhibition providers, meetings and convention executives and incentive travel organisers. As business tourism is often the major form of tourism in many urban destinations, with its own unique physical facilities, its analysis as a field of study requiring specialist management knowledge becomes clear.

At Level 4, the course explores the nature of business tourism, together with the aspirations and demands of the business traveller. Understanding the facilities required by the business traveller, together with their operating characteristics, forms the basis of more advanced study during Level 5. At the final level of the course, students will analyse the mechanics of corporate travel planning and evaluate current business travel policy.

Guest speakers, outside trips and visits, and a one year period of work experience linked to Level 5 of the course, ensure both a contemporary and practical approach to study. A range of specialist options are available at Level 6, allowing students to link their interests to their career aspirations.

The course is designed to appeal to those who seek a recognised qualification in business travel and tourism. These include 'new entrants' who wish to establish a career in this market sector, existing practitioners who wish to participate as part of an ongoing staff development programme, and employees from other market sectors of the tourism industry, keen to understand the specific management requirements of dealing with business travellers.

CAREER OPPORTUNITIES

On completion of this course, successful graduates can expect to find employment in a variety of different areas, including conference marketing and sales, incentive travel, events management, destination development, financial appraisal, staff recruitment and training, and corporate travel planning.

CRUISE SHIP MANAGEMENT

FdA

UCAS code:	Direct application
Duration:	Part-time – Four years (including work placement)
Starting:	September and February
Location:	Ealing

ENTRY CRITERIA

160 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

Cruising is one of the fastest growing types of holiday package, with more cruise ships being built and more people being attracted to cruising as a holiday option.

This course aims to provide students with the skills and knowledge necessary to be effective in cruise ship management. It covers a range of subject areas including cruise ship management, destination planning, and food and beverage operations. These subjects are supported by business related modules such as marketing, human resource management and strategic management.

This combination of modules ensures that students are provided with a complete set of skills and competencies, which will ensure their success within the field upon completion of the course.

CAREER OPPORTUNITIES

This course aims to provide students with the practical and intellectual skills to enable them to work at a senior level within cruise ship companies. Upon completion of the course, many opportunities exist for employment on luxury cruise liners.

CULINARY ARTS MANAGEMENT

BSc (Hons)

UCAS code:	NW27 BSc/CAMgt
Duration:	Full-time – Three years
Starting:	September and February
Location:	Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry requirements, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course is designed for those with an interest in international food and the global hospitality industry.

The course gives students up-to-date technical and traditional skills, and advanced business and management skills, which allow them to operate at the highest professional levels.

During Level 4, students will be introduced to a range of skills and competencies, some of which students will be required to practise in a recognised industrial environment, serving high standards of food and beverage. During this time, students will be set tasks to satisfy the work-based learning requirements of the course, particularly during their first two years of study.

CAREER OPPORTUNITIES

Successful graduates should expect to gain positions as commis chefs, progressing to chefs de partie, sous chefs and eventually executive chefs, or in the food and beverage department as a commis waiter, progressing to station headwaiter, restaurant supervisor and eventually food and beverage manager.

Opportunities also exist in food companies supplying the hospitality industry as product development chefs, or product designers for supermarket chains. Graduates may also pursue career opportunities in the public sector, for example as a catering manager in a university hall of residence.

EVENT MANAGEMENT

FdA

UCAS code: N822 FdA/EvM
Duration: Full-time – Two years
Part-time – Three years
Starting: September
Location: Ealing

ENTRY CRITERIA

160 UCAS points in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course provides an opportunity for students to develop skills in event management. It focuses on the key event practices and principles required in order to create an understanding of how events are planned and developed, how to win bids for event contracts, the impact that events have, and the design techniques used to create event experiences.

Students will learn how to plan and manage events at community, national and international levels in areas such as exhibitions, brand experiences, sports awards, ceremonies, festivals, weddings and conferences.

FURTHER STUDY

On completion of the course, students can choose to progress onto the final year of the BA (Hons) Event Management course.

EVENT MANAGEMENT

BA (Hons)

UCAS code: N821 BA/EMgtS
Duration: Full-time – Three years
Part-time – Four and a half years
Starting: September and February
Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

From conferences, exhibitions, weddings and sporting occasions to charity, arts and live music events, this course covers all the key aspects of events management needed for a successful career in this rapidly expanding and exciting industry, both nationally and internationally.

Close to world-class facilities such as the O2 Arena, Wembley Stadium and the Excel Centre, as well as some of the world's largest conference hotels and venues, we are ideally located to provide all the academic and practical skills students will need to progress in the industry.

We have excellent links with the industry, helping students to gain the required 400 hours of work experience during the course and secure a good position at the end of the course.

The first six modules of the course will give a comprehensive insight into and understanding of the events industry, and build relevant skills such as managing hospitality services and event bidding. The course then builds upon this foundation with a further six modules, including managing accounts, sales and marketing, and project management. The final six modules take a strategic approach, looking at event impact analysis, strategic financial management, human resource management, consultancy and future trends.

CAREER OPPORTUNITIES

On completion of the course, students will be prepared for careers in a range of areas, for example: exhibitions, roadshows, conferences, corporate hospitality and festivals. They will also be fully prepared to set up as freelance events organisers or wedding planners.

EVENTS MANAGEMENT WITH HOSPITALITY

FdA

UCAS code: Direct application
Duration: Part-time – Three years
Starting: September and February
Location: Ealing

ENTRY CRITERIA

160 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course provides an opportunity to develop skills in event management together with knowledge of the hospitality sector. Events and hospitality are mutually linked as nearly all events offer some form of hospitality, from the basic to the lavish.

The course is built around a central theme of event management principles and practices, and students can expect to learn how events are planned and developed, the economic impact of events and the artistry used to create event celebrations. Students will learn the day-to-day processes and systems used to plan and manage events at community, national and international levels, in areas such as exhibitions, brand experiences, awards ceremonies, festivals, weddings and conferences.

In addition to event and hospitality specific modules, students will study essential business modules that will provide them with an understanding of areas such as managing people, project management, sales and marketing, and accounting.

FURTHER STUDY

On successful completion of the course, students can choose to progress to the final year of the BA (Hons) Event Management or the BA (Hons) Events Management with Hospitality course.

CAREER OPPORTUNITIES

The event management and hospitality industries both offer challenging and enjoyable career options, within a wide range of sectors.

EVENTS MANAGEMENT WITH HOSPITALITY

BA (Hons)

UCAS code: Direct application
Duration: Part-time – Four and a half years
Starting: September and February
Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course provides an opportunity to develop skills in event management together with knowledge of the hospitality sector. Events and hospitality are mutually linked as nearly all events offer some form of hospitality, from the basic to the lavish.

This course is built around a central theme of event management principles and practices that lead to an understanding of how events are planned and developed, the economic impact events have and the artistry used to create event celebrations. Students will learn the day-to-day processes and systems used to plan and manage events at community, national and international levels in areas such as exhibitions, brand experiences, sports awards, ceremonies, festivals, weddings and conferences. To complement the event modules, students will also study a set of four distinct hospitality modules that look at the provision and management of food and beverage services.

On successful completion of the course, students will be able to demonstrate how to work within and lead a team, how to develop and progress a business, how to implement change effectively and how to design and implement key policies in a range of event environments.

CAREER OPPORTUNITIES

Event management offers a challenging and enjoyable career. It is intensely people oriented and combines the need for strong business awareness with good interpersonal and communication skills.

EVENTS MANAGEMENT WITH TOURISM

FdA

UCAS code: Direct application
Duration: Part-time – Three years
Starting: September and February
Location: Ealing

ENTRY CRITERIA

160 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course provides an opportunity to develop skills in event management together with knowledge of the tourism sector. Together events and tourism are a major source of employment and income generation in the UK.

The course is built around a central theme of event management principles and practices, and students can expect to learn how events are planned and developed, the economic impact of events and the artistry used to create event celebrations. Students will learn the day-to-day processes and systems used to plan and manage events at community, national and international levels, in areas such as exhibitions, brand experiences, awards ceremonies, festivals, weddings and conferences.

In addition to event and tourism specific modules, students will study essential business modules that will provide them with an understanding of areas such as managing people, project management, sales, marketing, accounting and decision-making.

FURTHER STUDY

On successful completion of the course, students can choose to progress onto the final year of the BA (Hons) Event Management or the BA (Hons) Events Management with Tourism course.

CAREER OPPORTUNITIES

The event management and tourism industries both offer challenging and enjoyable career options, within a range of sectors.

EVENTS MANAGEMENT WITH TOURISM

BA (Hons)

UCAS code: Direct application
Duration: Part-time – Four and a half years
Starting: September and February
Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course provides an opportunity to develop skills in event management together with knowledge of the tourism sector. Together events and tourism are a major source of employment and income generation in the UK.

This course is built around a central theme of event management principles and practices that lead to an understanding of how events are planned and developed, the economic impact events have and the artistry used to create event celebrations. Students will learn the day-to-day processes and systems used to plan and manage events at community, national and international levels in areas such as exhibitions, brand experiences, sports awards, ceremonies, festivals, weddings and conferences. Students will also study a set of four specific tourism modules that will enable them to apply event management principles to tourist based events, and to understand the role events play in developing tourist destinations.

On successful completion of the course, students will be able to demonstrate how to work within and lead a team, how to develop and progress a business, how to implement change effectively and how to design and implement key policies in a range of event environments.

CAREER OPPORTUNITIES

Event management offers a challenging and enjoyable career. It is intensely people oriented and combines the need for strong business awareness with good interpersonal and communication skills.

FOOD AND PROFESSIONAL COOKERY

FdA

UCAS code:	Direct application
Duration:	Part-time – Two years (74 weeks) – one day per week
Starting:	September
Location:	Ealing

ENTRY CRITERIA

180 UCAS points normally in a minimum of two subjects, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry requirements, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course is designed for those who are interested in professional cookery, especially those who wish to change career or intend to teach cookery in schools. It is a practical skills-based course with an in-depth underpinning focused on theories, concepts and factual knowledge, encouraging students to become active practitioners. The course is specifically designed to ensure that students will gain the confidence to teach and give demonstrations to a wide range of audiences.

The course is based on a classical foundation, combined with modern cooking trends and techniques. It covers a wide range of subjects which include:

- Butchery
- Methods of cookery and food production
- Stocks, sauces and soups
- Cold preparation
- Fish
- Meat
- Vegetables
- Vegetarian
- Pastry
- International dishes
- Practical gastronomy
- Food production management
- Professional development demonstration
- Training techniques and application.

CAREER OPPORTUNITIES

On completion of the course, students will have developed a wide range of culinary skills. They will be able to apply for posts as teachers of cookery and food in schools, or commis chef positions in various sectors of the hospitality industry.

FOOD SERVICE BUSINESS DESIGN AND MANAGEMENT

FdA*

UCAS code:	Direct application
Duration:	Part-time – Two years
Starting:	September and February
Location:	Ealing

ENTRY CRITERIA

160 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course has been designed with the support of the industry and food service consultancy. It aims to equip students with the practical and intellectual business skills required by consultants, to advise companies on production and service systems design, to enable efficient and productive operations for a range of hospitality outlets.

The course covers a range of subject areas including food hygiene, economics of the industry, food trends and management of resources. Students will also be required to complete a consultancy project, based on a relevant subject. Students will be assessed through a range of methods including industrial input and work-based assessment, reports, projects, presentations and a continuous assessment portfolio.

*Subject to validation

HOSPITALITY MANAGEMENT

FdA

UCAS code: Direct application
Duration: Part-time – Two years
Starting: September, February and April
Location: Ealing

ENTRY CRITERIA

160 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent. Applicants should also be working in a hospitality role.

For detailed information on alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

For students who want to develop their careers in one of the most rapidly expanding sectors of the UK, this course offers a sound theoretical base of knowledge. It is designed for those already in employment and is structured so that attendance is only required one full day a week.

The course has been developed with industry mentors and in accordance with the Institute of Hospitality (formerly the HCIMA) standards. It integrates employment skills with academic study and students will have the opportunity to:

- learn supervisory, managerial and technical aspects of the hospitality business
- develop skills in subject specific areas such as rooms division, food and beverage, human resources, finance, marketing and customer service
- learn how to effectively manage resources, people and information
- demonstrate their understanding of subjects by investigating work issues and producing academic reports.

There is a Personal Development module at the beginning of the course, to help students acquire or refresh their academic skills, enabling them to complete their assignments. Assessment is through regular coursework submitted throughout the course.

FURTHER STUDY

This course gives students the opportunity to develop the skills and knowledge required for management in the hospitality industry. On successful completion of the course, students can choose to transfer onto the final year of the BA (Hons) Hospitality Management.

HOSPITALITY MANAGEMENT

BA (Hons)

UCAS code: N220 BA/HMgt
Duration: Full-time – Four years (including work placement)
Part-time – Two years (final year top-up only)
Part-time intensive – Four years and a half (including work placement)
Starting: September and February
Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course develops students' capability in technical, supervisory and managerial aspects of the hospitality business, and equips them with both the academic and practical skills necessary to build a professional career in the hospitality industry. It takes a multidisciplinary approach to the management of hospitality products and services, and encourages students to develop a strategic approach to the ever-changing business, economic and social demands placed on the industry.

Students will undertake a work placement between Levels 5 and 6 of the course. The work placement may be undertaken in any sector of the hospitality industry, either in the UK or abroad.

CAREER OPPORTUNITIES

This course gives students the opportunity to develop the skills and knowledge needed for management within the diverse hospitality industry. Graduates typically join international hotel and leisure groups, or pursue careers in restaurant companies, the contract or licensed sectors, or run their own hospitality businesses.

HOSPITALITY MANAGEMENT AND FOOD STUDIES

BA (Hons)

UCAS code: ND26 BA/HFSt
Duration: Full-time – Four years (including work placement)
Starting: September and February
Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course has been designed to appeal to students who wish to work in the hospitality industry and are particularly interested in issues relating to food and drink. It gives them the opportunity to develop the skills and knowledge needed for management within the diverse hospitality industry.

The course helps students to develop a strategic approach to the ever-changing business, economic and social demands placed on the industry. It offers a combination of modules relating to food studies and is most appropriate for those with an interest in food, or those who have the intention of pursuing a career relating to the development and promotion of food within hospitality businesses.

CAREER OPPORTUNITIES

The food service sector offers excellent employment prospects for successful graduates of this course.

INTERNATIONAL CULINARY ARTS

BA (Hons) – Top-up

UCAS code: Direct application
Duration: Part-time – Two years
Starting: September
Location: Ealing

ENTRY CRITERIA

A foundation degree or an advanced diploma in International Culinary Arts or City and Guilds 706/3, plus three years of relevant work experience.

COURSE OVERVIEW

This course prepares students for a career in the international hospitality industry and enables them to seek positions as chefs de partie, sous chefs or head chefs on graduation.

The course covers a range of modules including:

- Food and Beverage Management
- Gastronomy
- Food Policy
- Strategic Management.

CAREER OPPORTUNITIES

On completion of this course, students will have developed the skills and knowledge needed for management in a variety of kitchen settings.

INTERNATIONAL CULINARY ARTS – KITCHEN AND LARDER

FdA

UCAS code: Direct application
Duration: Part-time – Two years
Starting: September
Location: Ealing

ENTRY CRITERIA

NVQ Level 3 within a relevant field or equivalent, plus relevant work experience.

COURSE OVERVIEW

This course is designed for those already in employment and is endorsed by the Academy of Culinary Arts and the Craft Guild of Chefs. It reflects, in part, the classical cuisine of Escoffier, which is the essential foundation of modern cooking trends. With this knowledge, students develop a sound foundation, so that they can be introduced to the culinary concepts of the modern business environment.

In addition to culinary theory and science, students will be taught kitchen management, staff management and motivation, and dish development. Other aspects that affect the professional food environment will also be introduced to students, such as sustainability, the tensions that arise between cost and quality, ethics and food sourcing.

This is a work-based course and students are expected to undertake self-directed study at home and at work. It includes a Plan, Manage and Monitor Own Personal Development module, which is designed to support students with their future aspirations, as well as to encourage them to develop their study skills and academic writing.

FURTHER STUDY

On successful completion of the course, students can choose to progress onto the BA (Hons) International Culinary Arts – Top-up course.

CAREER OPPORTUNITIES

On successful completion of the course, students will be employable as sous chefs, head chefs, development chefs or as lecturers.

INTERNATIONAL CULINARY ARTS – PASTRY

FdA

UCAS code: Direct application
Duration: Part-time – Two years
Starting: September
Location: Ealing

ENTRY CRITERIA

NVQ Level 3 Professional Patisserie and Confectionery or equivalent, plus relevant work experience.

COURSE OVERVIEW

This course is designed for those already in employment and is endorsed by the Academy of Culinary Arts and the Craft Guild of Chefs.

On this course, students will receive hands-on training and be given intensive instructional material, which will provide the essentials required to be successful in their culinary careers, from classical to contemporary styles. The teaching facility offers an exciting environment in which to expand students' abilities, whilst providing the harmony and encouragement needed to enhance creativity.

This is a work-based course, and as such students are expected to undertake self-directed study and research at home and at work. It includes a Plan, Manage and Monitor Own Personal Development module, which is designed to support students with their future aspirations, as well as to encourage them to develop their study skills and academic writing.

FURTHER STUDY

On successful completion of the course, students can choose to progress onto the BA (Hons) International Culinary Arts – Top-up course.

CAREER OPPORTUNITIES

On successful completion of the course, students will be employable as sous chefs, head chefs, development chefs or lecturers.

INTERNATIONAL HOTEL MANAGEMENT

BA (Hons)

UCAS code: N221 BA/IHMgt
Duration: Full-time – Four years (including work placement)
Starting: September and February
Location: Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course gives students the opportunity to develop the specialist skills and knowledge needed for management within the international hotel industry. Taking a multidisciplinary approach to the management of international hotel products and services, it helps them to develop a strategic approach to hotel management within the constantly changing global environment.

The course is intended for those who wish to focus on the hotel sector and offers students the opportunity to combine their studies with various options in each year.

This course includes a one year placement working in the industry, however if students have appropriate work experience, they may be exempt from the placement. The work placement will be spent working for an international hotel group abroad. Non-UK students may complete their work placement in the UK.

CAREER OPPORTUNITIES

International hotel companies offer excellent opportunities for employment, along with the possibility of working in other countries and experiencing other cultures.

TRAVEL AND TOURISM

FdA

UCAS code: N810 FdA/TT
Duration: Full-time – Three years (including work placement)
Part-time – Four years (including work placement)
Starting: September and February
Location: Ealing

ENTRY CRITERIA

160 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

This course is designed around one of the world's most exciting and vibrant industries – tourism. Located in west London, the heart of Britain's tourist sector, this course offers an excellent combination of academic learning and practical, industry-focused study, opening up excellent employment opportunities.

The course provides students with an understanding of the structure, nature and operating characteristics of the international tourism industry. It examines a range of contemporary issues associated with the travel and tourism industry, such as visitor attractions, tour operators, travel agencies, transportation for tourism, and governments and tourism.

The course further develops students' skills and knowledge of travel and tourism through a one year work placement.

FURTHER STUDY

On completion of the course, students can choose to progress onto the final year of the BA (Hons) Travel and Tourism Management course.

TRAVEL AND TOURISM MANAGEMENT

BA (Hons)

UCAS code:	N801 BA/TT
Duration:	Full-time – Four years (including work placement) Part-time – Five and a half years (including work placement)
Starting:	September and February
Location:	Ealing

ENTRY CRITERIA

200 UCAS points normally in a minimum of two subject areas, plus GCSE English and Maths or equivalent.

For detailed information on international equivalences and alternative entry qualifications, please refer to page 169.

We also welcome applicants with no formal qualifications. These applications will be considered on an individual basis.

COURSE OVERVIEW

Accredited by the Institute of Travel and Tourism, this course is designed around one of the world's most exciting and vibrant industries – tourism. Located in west London, the heart of Britain's tourist sector, this course offers an excellent combination of academic learning and practical, industry-focused study, opening up excellent employment opportunities.

The course provides students with an understanding of the structure, nature and operating characteristics of the international tourism industry. It examines a range of contemporary issues associated with the travel and tourism industry, such as visitor attractions, tour operators, travel agencies, transportation for tourism, and governments and tourism.

The course further develops students' skills and knowledge of travel and tourism through a one year work placement.

CAREER OPPORTUNITIES

On completion of this course, successful graduates can expect to find employment in a variety of different areas, including tour operation, retail travel, the hotel industry, visitor attractions, the airline industry, the cruise sector and public sector tourism agencies.