



Foundation Degree Hospitality Management

PATHWAYS

- Hotels, Resorts and Restaurants Management
- Bars, Clubs and Night Clubs Management
- Events Management
- Culinary Arts Management

OVERVIEW

A two-year full-time course that includes a six-month work placement for career development in the Hospitality and Catering industry. Graduates may be able to continue onto the one-year top-up degree in Service Sector Management which can be taken at New College Nottingham. Additional qualifications can be taken during the course to enhance your graduate profile.

COURSE AIMS

- To prepare the student for work in the Hospitality and Catering industry
- To give the student an experience of Higher Education
- To equip students with key skills and management expertise

TOPICS OF STUDY

All students study the following modules:

- Developing Business Skills
- Decision Making
- Managing the Service Encounter
- Entrepreneurship
- Industrial Placement
- Legal Environment
- Managing Research and Information
- Human Resource Management
- Management Techniques

In addition, students study two further modules, depending on the pathway they have chosen.

Hotels, Resorts and Restaurants Management

- International Hotels, Resorts and Restaurant Operations
- International Hotels, Resorts and Restaurant Management

Bars, Clubs and Night Clubs Management

- Bar, Kitchen and Cellar Operations
- Licensed Trade Management

Events Management

- Operational Events Operations
- Events Production, Design and Management

Culinary Arts Management

- Culinary Operations
- Gastronomy

COURSE EQUIPMENT

(Information for students following the Hotels, Resorts and Restaurants Management and Culinary Arts Managements pathways.)

Practical classes are held in the Adams Restaurant (and kitchen) that is open to the public. Students must wear approved uniforms. You will be required to purchase this uniform and items of equipment. (This cost will be additional to your fees.)

ASSESSMENT

A variety of methods of assessment including:

- Presentations (group and individual)
- Reports
- Essays
- Examinations
- Practical tests

WORK PLACEMENT/EXPERIENCE

A six-month paid placement period which can be anywhere in the world. Placement can be arranged by the College, or students may wish to find their own. Previous students have been to New York, California, Cape Cod, Vermont, Maryland, China, Switzerland and France, as well as the UK.

In addition the course includes optional study tours to Disneyland Paris, Barcelona, and New York.



COURSE STRUCTURE

The hours of study include 15 hours of contact time with a tutor and a minimum of 20 hours private study each week.

Your studies will also include English Language support. All international students are expected to take advantage of this additional learning since it will support you whilst on programme and when making an application for further HE study.

The skills learnt on this course are transferable to many other service sector industries.

The first year is split between College attendance from September–March and from March to the following September students are on work placement.

In year 2 students are in College for the full year.

ENTRY CRITERIA

- A minimum of one 'A' Level qualification at Grade C, or international equivalent
- Relevant industrial experience will be considered
- A good standard of English: IELTS 5.5 or equivalent is the minimum requirement (with no component less than 5.0)

CAREERS

The course offers a choice of four career pathways:

- Hotel, resort and restaurant management
- Event, exhibition and competition management, including venue management and fund raising
- Culinary Arts – executive chef, restaurant management and creative dish design
- Pub, club and nightclub management

PROGRESSION

Graduates would need an overall profile of merits on the course to be considered for a place on our top-up degree in Service Sector Management. There is also opportunity for progression to other university courses to top-up to a degree level.

GRADUATION

A Graduation Ceremony takes place for all successful students in the October of the final year, therefore students who start in September 2007 will attend the graduation in October 2009. The visa letter we prepare does take this event into account.

The Ceremony is held at a very prestigious building in the centre of Nottingham, The Albert Hall, and is attended by students with their families and friends, staff and honoured guests. Students receive their certificates on stage and wear graduation robes, and have the opportunity to enjoy some final time with friends and tutors – it really is a memorable occasion.

STUDENT PROFILE

"I came to New College Nottingham to improve my English. After passing my Cambridge exams I started the HND Hospitality Management* course. The course gave me theoretical and practical experiences but also an opportunity to work world-wide in the Hospitality Industry. I then took the BA Service Sector Management course.

"During my stay in the UK I made friends with interesting people from England and all over the world. I also found out what I really wanted to do in my life. For me, my time spent in Nottingham and in **ncn** is the best experience of my life, which I would like to share with everyone. I have just graduated with a 2.2 degree."



Magdalena Dolska, Poland

* The Hospitality Management Foundation Degree replaces the HND Hospitality Management course.

HOW TO APPLY

At **ncn** we can advise on individual applications and answer questions about the course you are interested in. Please contact us at the address below:

The International Office
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The Adams Building
Stoney Street
The Lace Market
Nottingham NG1 1NG

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Web: www.ncn.ac.uk/international

If you are applying to more than one institution, you must apply through UCAS (Universities and Colleges Admissions Service) www.ucas.com