

# **University of Plymouth**

Faculty of Arts and Humanities

Plymouth Business School

## **Programme Specification**

BSc (Hons) Tourism and Hospitality Management  
Programme Code 3356

September 2019

## 1. **BSc (Hons) Tourism and Hospitality Management**

### **Final award title**

BSc (Hons) Tourism and Hospitality Management

**UCAS code** N802

**JACS code** N800

**HECOS code (Tourism)** 100100 **(Hospitality)** 100084

## 2. **Awarding Institution:** University of Plymouth

**Teaching institution(s):** University of Plymouth

## 3. **Accrediting body(ies):** Institute of Hospitality

Summary of specific conditions/regulations: none

Date of re-accreditation: August 2024

## 4. **Distinctive Features of the Programme and the Student Experience**

The BSc (Hons) Tourism and Hospitality Management is a qualification designed for students who wish to combine their interests in tourism with an understanding of the hospitality industry. The hospitality and tourism industries offer a wide range of employment opportunities, from international companies, such as Marriott and Disney World, to small owner-managed businesses. Tourism and Hospitality graduates from the University of Plymouth can target a diversity of challenging and rewarding careers all over the world. These can include working with hospitality multinationals; corporate hospitality companies; national tourism organisations, and specialist tour operators.

The course aims to equip students with appropriate knowledge and understanding of tourism and hospitality and to develop skills needed for employment or further study. Students will commence their study in the first year (level 4) with an immersive 4 week module that is designed to introduce students to their programme and create the best conditions for students to start their Undergraduate programme.

## 5. **Relevant QAA Subject Benchmark Group(s)**

Students will have a comprehensive knowledge of hospitality (in line with the national benchmark for **hospitality**, contained within the 'hospitality, leisure, sport and tourism' benchmark) with areas of specialisation, determined by choice of project work. See the Threshold Benchmark statement (Appendix 1) and the Subject Benchmark and Module Skills Map (Appendix 2)

More information can be seen on Subject Benchmarks at this website:

<http://www.qaa.ac.uk/Publications/InformationAndGuidance/Documents/HLST08.pdf>

## 6. Programme Structure

<b>Programme Structure: BSc Tourism and Hospitality Management (THM)</b>			
Students will study at three levels, one for each year of study. All modules are 20 credits except the Honours Project which is 40 credits and runs across two semesters. An additional Career Investment Project (CIP) module is run at each stage, this module carries 0 credits.			
	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
<b>Semester 1 60 Credits</b>	An Intro to Sustainable Tourism, Hospitality, Events and Cruise Management (HTM151)	Contemporary Business Management for Hospitality Organisations (HTM234)	Honours Project (HTM314)
	Tourism Principles and Practice (HTM152)	Tourism Planning and Management (HTM248)	Crime and Sustainable Tourism (HTM335)
	Hospitality Operations (HTM141)	Elective Module	Elective Module
<b>Semester 2 60 Credits</b>	Special Interest Tourism (HTM150)	Tourism Technologies (HTM247)	Honours Project (HTM314)
	Spa and Resort Management (HTM144)	Food and Drink Management (HTM232)	Elective module
	Tourism Environments and Tourist Behaviour (HTM111)	Tourism, Hospitality and Events Research Methods (HTM238)	Elective Module
<b>CIP Modules All Year (0 credits)</b>	Career Investment Programme 1 (HTMP100)	Career Investment Programme 2 (HTMP202)	Career Investment Programme 3 (HTMP301)
<b>Elective Modules</b>  You will choose <b>one</b> elective module in Stage 2 and <b>three</b> elective modules in Stage 3		<b>Semester 1 Electives</b>	<b>Semester 1 Electives</b>
		Tourism, Development and Culture (HTM216)	Managing Service Innovation (HTM322)
		Contemporary Food Concerns (HTM233)	Business Strategy and Consultancy for the Tourism, Hospitality and Events Sectors (HTM342)
		Language (Spanish or French) All year	Leadership (HTM339)
			Professional and Academic Communication (ELC315) #
			<b>Semester 2 Electives</b>
			Cruise Operations Continuity Planning (HTM311)
			Hospitality Dynamics (HTM333)
		Crisis and Disaster Management in the Hospitality, Tourism and Event Industries (HTM310)	
		Film, Literary and Heritage Tourism (HTM312)	

			Language (Spanish or French) All year
			English for Global Communication (ELC312) #
			International Business Communication (ELC314) #

# only available to International students for whom English is not their native language

## 7. Programme Aims

All tourism and hospitality programmes provide students with the opportunity to:

- demonstrate knowledge and understanding of those disciplines relevant to their programme of study;
- develop capabilities of analysis, synthesis and evaluation appropriate to their level of study;
- work effectively both as individuals and team members;
- plan and manage learning;
- apply knowledge, understanding and skills to the solution of problems relevant to their discipline(s);
- communicate effectively;
- apply appropriate practical and IT skills.

In addition, for BSc (Hons) Tourism and Hospitality Management students, the programme provides them with the opportunity to:

- use technical and interpersonal skills and knowledge to propose and evaluate practical and theoretical solutions to complex problems in the core areas of hospitality;
- recognise and value the centrality of the hospitality consumer and meet and respond to their needs;
- identify and respond appropriately to the diversity that prevails within the hospitality industry in relation to stakeholders such as: hospitality consumers, hospitality employees, hospitality organizations, government and external agencies;
- evaluate and apply, within the hospitality context, appropriate theories and concepts from the generic management areas of: operations management, finance and management accounting, human resources and organisational behaviour, services marketing, information systems and technology, strategic management;
- analyse and evaluate the business environment and its impact on the hospitality industry;
- demonstrate an understanding of the concepts and characteristics of tourism as an area of academic and applied study;
- demonstrate an understanding of the products, structure of and interactions in the tourism industry;
- demonstrate an understanding of the nature and characteristics of tourists.

## **8. Programme Intended Learning Outcomes**

### **8.1. Knowledge and understanding**

On successful completion graduates should be able to:

- 1) evaluate critically, from a strategic perspective, the interaction of hospitality systems within the business environment;
- 2) evaluate critically the complex interaction of the hospitality customer, the hospitality employee, and the hospitality resource;
- 3) demonstrate an understanding of the underpinning principles of business and the ability to apply them creatively;
- 4) apply learning and understanding of food operations to meet the needs of society, industry and consumers for high quality, safe and innovative food products;
- 5) integrate subject specific knowledge and transferable skills to develop a specialism in depth, conduct a research investigation, and effectively report the findings.

### **8.2. Cognitive and intellectual skills**

On successful completion graduates should be able to:

- 1) analyse new and/or abstract information and situations without guidance, using a range of appropriate techniques;
- 2) transform abstract information and concepts towards a given purpose;
- 3) critically evaluate evidence to support conclusions and/or recommendations, reviewing its reliability, validity and significance;
- 4) deal with contradictory information and identify reasons for contradictions;
- 5) be confident and flexible in defining complex problems and apply appropriate knowledge and skills to their solutions

### **8.3. Key and transferable skills**

On successful completion graduates should have developed the ability to evidence:

- 1) transferable communication skills
- 2) Interpersonal and team working skills
- 3) Self-management and professional development skills
- 4) ICT skills
- 5) Numeracy skills

### **8.4. Employment related skills**

On successful completion graduates should have developed:

- 1) Problem solving and research methods skills
- 2) Understand a variety of common responses to gather relevant information
- 3) Learning skills (reflection/evaluation synthesis)

## 8.5. Practical skills

On successful completion graduates should have developed:

- 1) Presentation and oral communication skills
- 2) Written Communication skills
- 3) Computer and Information Management Technology Skills

## 9. Admissions Criteria, including APCL, APEL and DAS arrangements

All applicants must have GCSE (or equivalent) Maths and English at Grade C or above.

Entry Requirements for BSc (Hons) Tourism and Hospitality Management	
A-level/AS-level	Normal minimum entry requirements are 82-96 UCAS points at A-level. Including a minimum of two A levels (excluding general studies)
BTEC National Diploma/QCF Extended Diploma	Overall merit/distinction profile to equate to 82-96 UCAS points
Access to Higher Education at level 3	Access to HE Diploma at Level 3 - pass required.
Welsh Baccalaureate	96 points
Scottish Qualifications Authority	96 points
Irish Leaving Certificate	Passed at Higher Level - acceptable only when combined with other qualifications
International Baccalaureate	26 overall to include 4 at any subject at Higher Level. If overseas and not studying English within IB, must have IELTS 6.0 overall with 5.5 in all other elements.

Other qualifications may be accepted for entry; information is provided on Programme Course pages specifying what these are and the level at which they need to be achieved

## 10. Progression criteria for Final and Intermediate Awards

As per University regulations

## 11. Non Standard Regulations None

## 12. Transitional Arrangements: n/a

## Appendices

### Programme Specification Mapping (UG) – core/elective modules

**Appendix 1: Programme Specification Mapping (UG): module contribution to the meeting of Award Learning Outcomes**  
**CORE MODULES: tick those Award Learning Outcomes the module contributes to through its assessed learning outcomes. Insert rows and columns as required.**

Core Modules		Award Learning Outcomes contributed to (for more information see Section 8)																		Compensation Y/N	Assessment Element(s) and weightings [use KIS definition] E1- exam E2 – clinical exam T1- test C1- coursework A1 – generic assessment P1 - practical				
		Knowledge & understanding					Cognitive & intellectual skills					Key & transferable skills					Employment related skills					Practical skills			
		1	2	3	4	5	1	2	3	4	5	1	2	3	4	5	1	2	3			1	2	3	
Level 4	HTM151	x	x	x			x	x				x	x	x	x			x	x	x	x	x	Y	C1 100%	
	HTM152	x			x		x	x				x	x		x		x	x	x	x	x	x	Y	C1 50% P1 50%	
	HTM141	x	x	x			x	x				x	x	x		x	x	x	x		x		Y	C1 100%	
	HTM150		x				x	x				x		x	x						x	x	x	Y	C1 100%
	HTM144	x	x	x				x	x				x	x				x	x		x		Y	C1 100%	
	HTM111		x				x	x		x	x	x	x	x			x	x	x		x		Y	C1 100%	
Level 4 LOs		x	x	x	x		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Level 5	HTM238					x	x	x	x			x			x	x	x				x	x	Y	C1 100%	
	HTM247	x	x				x	x	x	x	x	x	x	x		x	x	x	x	x	x	x	Y	C1 100%	
	HTM234		x	x			x		x	x	x	x	x	x		x	x	x	x		x		Y	C1 70% T1 30%	
	HTM232	x	x	x	x				x					x					x		x		Y	C1 100%	
	HTM248			x					x			x	x				x				x		Y	C1 100%	
Level 5 LOs		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Level 6	HTM314		x		x	x	x	x	x	x	x	x		x	x	x	x	x		x	x	x	N	C1 100%	
	HTM335		x				x	x	x	x	x	x		x				x	x		x		Y	C1 100%	
Level 6 LOs		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Confirmed Award LOs		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			

**ELECTIVE MODULES: tick those Award Learning Outcomes the module contributes to through its assessed learning outcomes.  
Insert rows and columns as required.**

Elective Modules		Award Learning Outcomes contributed to (for more information see Section 8)																					Compensation Y/N	Assessment Element(s) and weightings [use KIS definition] E1 - exam E2 - clinical exam T1 - test C1 - coursework A1 - generic assessment P1 - practical
		Knowledge & understanding					Cognitive & intellectual skills					Key & transferable skills					Employment related skills			Practical skills				
		1	2	3	4	5	1	2	3	4	5	1	2	3	4	5	1	2	3	1	2	3		
Level 5	HTM233	x	x	x	x	x	x		x		x	x	x	x			x	x	x	x	x		Y	C1 80% P1 20%
	HTM216		x	x			x	x	x	x		x	x				x		x	x	x		Y	C1 100%
	Languages											x								x	x		Y	P1 100%
<b>Level 5 LOs</b>		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x		
Level 6	HTM322	x	x	x				x	x			x		x						x			Y	C1 50% P1 50%
	HTM333	x	x	x			x					x	x		x					x		x	Y	C1 50% P1 50%
	HTM339	x		x								x	x	x					x	x	x		Y	C1 70% P1 30%
	HTM310	x	x			x	x	x	x	x	x	x	x	x				x	x	x	x		Y	C1 100%
	HTM311	x	x	x	x		x	x	x	x	x	x	x	x			x	x	x	x	x	x	Y	C1 50%; C2 50%;
	HTM312		x				x	x	x	x	x	x	x		x	x	x		x	x				C1 100%
	HTM342	x	x	x	x		x					x	x	x			x	x	x	x	x		Y	C1 100%
	ELC312											x		x				x		x				
	ELC314			x								x								x				
	ELC315								x			x		x						x	x			
	Languages											x								x	x		Y	P1 100%
<b>Level 6 LOs</b>		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x		
<b>Confirmed Award LOs</b>		x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x		



