

LIBF

BSc (Hons) Hospitality Management

Programme Specification



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General Information

UCAS Code	Award	Programme Title	Expected Duration	Study Mode
N/A	BSc (Hons)	Hospitality Management	3 years 4 years 6 years	Full-time Part-time 1 Part-time 2
		Programme Code UK-LIBF-BAHME		
	Exit Awards	<ul style="list-style-type: none"> • BSc (non-Hons) • Diploma of Higher Education • Certificate of Higher Education 		

Credit Count	360 FHEQ credits
Awarding Institution	The London Institute of Banking & Finance
Teaching Institution	The London Institute of Banking & Finance
Delivery Modes	<ul style="list-style-type: none"> • Face-to-face • On-campus • Online – Synchronous • Online – Asynchronous

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Record of modifications			

Programme Overview

Programme Summary

The BSc (Hons) Hospitality Management programme spans three years and provides a thorough education to prepare you for success in the vibrant hospitality industry. You will build a strong foundation by studying essential subjects including Principles of Hospitality Management, Managerial Economics, Food and Beverage Management, Planning and Development of Hospitality Businesses, and Distribution in Hospitality and Tourism. Additionally, you engage with modules such as International Marketing, which equip you with skills to navigate the global business environment.

The availability of elective courses empowers you to customise your education, enabling you to gain specialised knowledge aligned with your career goals. Elective options cover diverse areas such as marketing, sustainability, event management, and human resources. Furthermore, you can gain practical experience and apply theoretical concepts in real-world contexts through internships and project-based modules.

Overall, the programme offers a comprehensive education designed to meet the demands of the hospitality sector. Upon completion, you are equipped for diverse career opportunities within the industry or pursue further studies.

Programme Aims

The BSc (Hons) Hospitality Management programme aims to

- provide you with in-depth knowledge of the broad theories, concepts, and principles underpinning the hospitality industry;
- equip you with the core skills and competencies necessary to advance in your career and the industry;
- enable you to determine the most efficient management strategies required for diverse situations and apply them in your daily, professional practices;
- enhance your understanding of diverse and culturally different makeup of the workforce as well as the relevance of ethical behaviour in business; and
- encourage you become a lifelong learner and stay informed about current trends, technological advancements, and innovations shaping the hospitality industry.

Employability & Graduate Outcomes

Graduates of this programme are likely to pursue careers in a number of areas in the hospitality industry and management field, including hotel management, event coordination, tourism, and hospitality consulting. This programme of study supports graduates in developing the following employability skills:

- collaboration skills
- problem-solving skills
- decision making skills
- leadership skills
- cultural awareness and communication

Intended Learning Outcomes of the Programme

This programme has been developed in accordance with the QAA Subject Benchmark Statement for Bachelor's Degrees in Events, Hospitality, Leisure, Sport and Tourism (2019).

Please note: The programme's intended learning outcomes below are described at the Bachelor with Honours level (Level 6).

On successful completion of this programme, you will be expected to:

- L01** Demonstrate a critical understanding of the broad theories and concepts underpinning the hospitality industry.
- L02** Apply ethical principles within the daily operations of business and hospitality.
- L03** Critically analyse contemporary issues in the hospitality industry to make informed decisions.
- L04** Apply effective techniques in customer relationship, management, and practice.
- L05** Critically analyse the changing environment and future trends in the hospitality industry.
- L06** Apply innovative and flexible management approaches to address problems in the hospitality industry.
- L07** Demonstrate proficiency in utilising numerical and analytical techniques to make informed and effective financial business decisions.

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- L08** Apply problem-solving skills within hospitality operations.
- L09** Navigate cultural differences effectively in professional settings, comprehending the diverse and culturally rich composition of today's workforce.
- L010** Independently conduct research and analyse data, encompassing the formulation of research questions, data collection methods, and the interpretation of findings and communicate the findings to stakeholders with varying level of expertise.

The Structure of the Programme

The BSc (Hons) Hospitality Management programme is offered as a 3-year full-time programme or in part-time mode over a 4 or 6-year period.

The programme is divided into modules which include both compulsory and elective modules with a weighting of 15 credits each and a thesis with a weighting of 30 credits. All modules in the programme are assigned to one of three levels (L4/L5/L6) which reflect the depth of learning required in the relevant level and year of study.

To achieve a full-honours award, you need to complete modules with a combined weight of 360 credits, including the final thesis.

Table 1: Structure of the Programme

FT	PT 1	PT 2	Module Code	Module Name	Level	Credit	Compulsory / Elective
Semester 1	Semester 1	Semester 1	LIBFOARPBWHO1-01_E	Principles of Hospitality Management	4	15	C
			LIBFEXDLBBAB_E	Business 101	4	15	C
	Semester 2	Semester 2	LIBFOARPDLBHORDM_E	Rooms Division Management	4	15	C
			LIBFEXDLBMAE	Management Accounting	4	15	C
			LIBFEXDLBBWME_E	Managerial Economics	4	15	C

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			LIBFEXDLBHOFBM_E	Food and Beverage Management	4	15	C		
			Semester 3	Semester 4	LIBFOARPDLCSCW	Collaborative Work	4	15	C
					LIBFEXDLBDSEIMB1	International Marketing	4	15	C
			Semester 3	Semester 4	Semester 5	LIBFAWDLBCSIW	Introduction to Academic Work	5	15
LIBFWACSDLBCSIDM	Intercultural and Ethical Decision-Making	5				15	C		
Semester 6	Semester 6	LIBFWACSDLBHOPEH_E		Planning and Development of Hospitality Businesses	5	15	C		
		LIBFAWDLBHORM_E		Hospitality Revenue Management	5	15	C		
Semester 4	Semester 5	Semester 7	LIBFWACSDLBTOVHT_E	Distribution in Hospitality and Tourism	5	15	C		
			LIBFAWBWHO2-01_E	Strategic Hospitality Management	5	15	C		
	Semester 6	Semester 8	Elective from Group A				15	E	
			Elective from Group A				15	E	
Semester 5	Semester 6	Semester 9	LIBFWAWADLBWPLS_E	Leadership 4.0	6	15	C		
			LIBFWAREDLBHMATTHE_E	Seminar: Current Issues in Tourism, Hospitality, and Events	6	15	C		
	Semester 7	Semester 10	Elective from Group B				15	E	
			Elective from Group B				15	E	

Semester 6	Semester 8	Semester 11	Elective from Group C			15	E
		Semester 11	Elective from Group C			15	E
	Semester 12	LIBFBTDLBBT	Bachelor Thesis	6	30	C	

Table 2: List of Electives

Module Code	Module Name	Level	Credit	Subject Area*
Electives A				
LIBFIRPFSINTER1	Internship I ¹	5	15	n/a
LIBFIRPFSINTER2	Internship II ¹	5	15	n/a
LIBFAWDLBSTA-01_E	Statistics	5	15	n/a
LIBFAWDLBDBCM_E	Change Management	5	15	n/a
LIBFAWDLBCFIE	Corporate Finance and Investment	5	15	n/a
LIBFAWDLBTODM_E	Destination Management	5	15	n/a
LIBFAWDLBWPWPS_E	Business Psychology	5	15	n/a
Electives B				
LIBFWAREDLBIOPEMAA2	Digital Methods in Market Research	6	15	ODM
LIBFWAWADLBMSM1-01_E	Online Marketing	6	15	ODM

¹ Check eligibility before booking module.

LIBFWAWADLBDSEIMB2	International Brand Management	6	15	BM&A
LIBFWAREDLBPRWCCPR1_E	Corporate Communication	6	15	BM&A
LIBFWAWADLBLONQM1_E	Sustainability and Quality Management	6	15	SHM
LIBFWAPRDLBCCPNKP_E	Project: Sustainability from the Consumer Perspective	6	15	SHM
LIBFPDLBHOGUC1_E	Gastronomy Management	6	15	GEM
LIBFPBWEM1_E	Event Management: Planning and Execution	6	15	GEM
LIBFWAWADLBNWENW_E	Introduction to New Work	6	15	HR
LIBFWAWADLBBWOB_E	Organizational Behavior	6	15	HR
Electives C				
LIBFWAPRDLBWPDMKP2_E	Project: Digital Methods in Market Research	6	15	ODM
LIBFWAWADLBMSM2-01_E	Social Media Marketing	6	15	ODM
LIBFAWDLFIAC_E	International Accounting	5	15	BM&A
LIBFWAWABPUE-01_E	Corporate Planning and Control	6	15	BM&A
LIBFWAWADLBHMNMTHM_E	Sustainability Management in Tourism, Hospitality, and Events	6	15	SHM
LIBFWACSDLBHMKMTHE_E	Crisis Management in Tourism, Hospitality, and Events	6	15	SHM
LIBFWAWADLBHOGUC2_E	Catering Management	6	15	GEM
LIBFWAWABWEM2_E	International Event Management	6	15	GEM
LIBFWAWADHR	Digital HR	6	15	HR
LIBFWACSDLBINTIHR_E	International HR Management	5	15	HR

*

ODM = Online and Digital Marketing	BM&A = Brand Management and Accounting	SHM = Sustainable Hospitality Management
GEM = Gastronomy and Event Management	HR = Human Resources	

Teaching, Learning & Assessment

Information about teaching, learning, and assessment can be found in the Learning, Teaching and Assessment Strategy.

Our programmes are designed to:

- integrate theory with practice,
- develop your ability to critique and challenge models and theoretical frameworks,
- stimulate debate, discussion, and research,
- foster a variety of academic skills,
- be accessible and inclusive, and
- develop global citizens.

You are expected to undertake a considerable amount of independent study, including reading, industry-related research, and personal reflection.

Teaching Formats

The programme is designed to be offered in various teaching formats, for example online or via on-campus learning. The currently available delivery methods for this programme can be found on its dedicated page on the LIBF website.

You will have access to both asynchronous and synchronous teaching formats.

Via the Course Feed in the virtual learning environment, myCampus, you will be able to contact the module tutor in a flexible and accessible way.

This is also where Intensive Live Sessions are conducted synchronously with video-based elements. They serve to answer students' individual questions as well as to allow for group discussions.

Additionally, Learning Sprints² will offer a seven-week intense learning experience in which the lecturers guide students through the learning material in a very structured manner, with the goal of successfully preparing them to take the final assessment at the end. During this time, frequent synchronous online meetings are held, offering keynote speeches and interactive tasks.

Both the Intensive Live Sessions and Learning Sprints are recorded to further assist asynchronous learning.

In the on-campus format, teaching and learning combines online and in-person learning in a *flipped* classroom concept. Traditional classroom activities like lectures are conducted online via the learning platform, while in-class time is used for interactive work. On-campus elements like study groups and library study time complement this approach.

Learning Resources

You will have access to a wide range of resources, which may include the following:

- myCampus: This Moodle-based central information and digital learning platform is organised based on programmes and modules. On the respective module pages in myCampus, you can access all study materials (e.g., course books (i.e., text books), reading lists, practice exams and video galleries) as well as the links to all related resources and databases (e.g., MS Teams, links to the library for further reading, contact details of lecturers, links to the booking tool for online exams and the Turnitin submissions page). In the on-campus model you have access to the same learning platform, with slight adaptations made to accommodate, for example, differences in study sequence.
- Learnhub App: You can access your learning materials in a digital app and have all your notes and highlights synchronised. The app supports different learning formats, such as reading and annotating course books, using different colour codes, assessing knowledge with interactive self-tests, or watching the latest videos of the current module.
- Our comprehensive online library is aligned with the study content and kept up to date. Compulsory and further reading is mentioned in the course and module descriptions available for the students and aims to provide them with unlimited access.

² Offered only when the minimum number of participants is reached.

Assessment & Feedback

Regulations relating to progression and assessment, including information on late submissions, are as set out in LIBF's General and Academic Regulations for Students.

Assessment strategies follow LIBF's Higher Education Accessible and Inclusive Learning Policy.

Assessment consists of both formative and summative approaches, and feedback and feedforward are provided as outlined in LIBF's Higher Education Assessing Learning & Feedback Policy. The different types of assessment used by LIBF are described in the Higher Education Types of Summative Assessment Guidance.

Module assessment methods are included in Module Handbooks which are made available in myCampus.

Credit and Award

Credit Framework

The BSc (Hons) Hospitality Management programme is made up of 360 FHEQ credits. One credit approximates to 10 student effort hours; therefore, the total course requires an average of 3,600 hours of effort. Typically, one ECTS credit is the equivalent to two UK credits, although this may vary depending on the individual European state's requirements.

Award

On successful completion of the full programme, you will be awarded the

Bachelor's Honours Degree	360 credits, of which at least 90 credits must be at Level 6 and 30 credits must be obtained through the Bachelor Thesis
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Regulations

LIBF's General and Academic Regulations for Students detail

- regulations governing the award of credit,

- how grades for awards are granted,
- time limits for completion of programmes of study,
- capping of marks and regulations relating to the resitting of assessment components,
- academic misconduct (e.g., malpractice), and
- accreditation of prior learning (APL).

Exit Awards

In line with LIBF's General and Academic Regulations for Students, the following applies:

Bachelor's Degree (non-Honours)	minimum of 300 credits, of which at least 60 credits must be at Level 6
Diploma of Higher Education	minimum of 240 credits, of which at least 90 credits must be at Level 5
Certificate of Higher Education	minimum of 120 credits, of which at least 90 credits must be at Level 4

Note: LIBF does not award interim qualifications. For example, a student registered for the bachelor's degree will not automatically be awarded a Diploma or Certificate of Higher Education on completion of the required number of credits.

Professional Recognition

Credits gained via accreditation of prior learning (APL) into our awards may mean that students will not get certain exemptions from other institutions' higher education or professional awards that may recognise our programmes.

Criteria for Admission

All applications will be considered holistically and offers will be based on qualifications, subjects studied, any relevant work experience and personal statements demonstrating a desire to work in the relevant industry.

Students must be able to satisfy the general admissions criteria of LIBF. Entry requirements for all proposed undergraduate programmes are:

- 2 A Levels, and
- GCSE Maths 4 (C in old grading system) or above, and
- GCSE English 4 (C in old grading system) or above, and
- English language competence equivalent to IELTS 6.0 with no less than 5.5 in any element. An online English test is offered (SPEEX) if IELTS not available.

Overseas qualifications may be accepted and will be subject to evidence of equivalency normally verified through ECCTIS (UK ENIC).

If applicants do not satisfy these criteria, they can communicate with the LIBF Admissions Team and discuss entry requirements.

Suitable work experience may be accepted as an alternative on an individual basis.

Mature students who do not meet the entry criteria may be eligible to enrol under the LIBF mature student process. Applicants should contact a member of the Admissions Team if they do not meet the criteria.

Benchmarks

External

- QAA UK Quality Code, including:
 - Subject Benchmark Statement for Events, Hospitality, Leisure, Sport and Tourism (2019)
 - Level 6 descriptors in the Framework for Higher Education Qualifications in England, Wales, and Northern Ireland
 - Higher Education Credit Framework for England

Internal

- LIBF Code of Practice
- LIBF General and Academic Regulations for Students

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In addition, research with the relevant sector has been undertaken to ensure that the learning outcomes of the programme address identified skills and knowledge gaps.

Links

[Teaching, Learning and Assessment Strategy](#)

[The London Institute of Banking & Finance's General and Academic Regulations for Students](#)

[The London Institute of Banking & Finance's Code of Practice for Quality Assurance, Chapter 3: Accreditation of Prior Learning \(APL\)](#)

[Accessible and Inclusive Learning Policy](#)

[Types of Summative Assessment](#)

[Higher Education Assessing Learning & Feedback Policy](#)

[Subject Benchmark Statement for Events, Hospitality, Leisure, Sport and Tourism](#)

[Framework for Higher Education Qualifications in England, Wales and Northern Ireland](#)

[Higher Education Credit Framework for England](#)

Curriculum Map of Modules Against Intended Learning Outcomes of the Programme

Module Code	Module Name	C / E*	Intended Learning Outcomes of the Programme											
			LO1	LO2	LO3	LO4	LO5	LO6	LO7	LO8	LO9	LO10		
LIBFOARPBWHO1-01_E	Principles of Hospitality Management	C	X					X						
LIBFEXDLBBAB_E	Business 101	C	X							X				
LIBFOARPDLBHORDM_E	Rooms Division Management	C	X				X							
LIBFEXDLBMAE	Management Accounting	C	X								X			
LIBFEXDLBBWME_E	Managerial Economics	C	X							X				
LIBFEXDLBHOFBM_E	Food and Beverage Management	C	X		X			X						
LIBFOARPDLBBCSCW	Collaborative Work	C	X					X					X	
LIBFEXDLBDSEIMB1	International Marketing	C		X										
LIBFAWDLBCSIAW	Introduction to Academic Work	C									X			X
LIBFWACSDLBCSIDM	Intercultural and Ethical Decision-Making	C		X									X	
LIBFWACSDLBHOPEH_E	Planning and Development of Hospitality Businesses	C	X								X			
LIBFAWDLBHORM_E	Hospitality Revenue Management	C	X		X	X			X	X	X			
LIBFWACSDLBTOVHT_E	Distribution in Hospitality and Tourism	C	X				X							
LIBFAWBWHO2-01_E	Strategic Hospitality Management	C	X	X	X									
LIBFAWDLBSTA-01_E	Statistics	E								X	X			
LIBFAWDLBDBCM_E	Change Management	E	X		X	X		X	X		X			
LIBFAWDLBCFIE	Corporate Finance and Investment	E								X	X			
LIBFAWDLBTODM_E	Destination Management	E	X		X									
LIBFAWDLBWPWPS_E	Business Psychology	E						X	X				X	
LIBFIRPFSINTER1	Internship I	E							X		X	X		

LIBFIRPFSINTER2	Internship II	E						X		X	X	
LIBFWAWADLBWPLS_E	Leadership 4.0	C		X				X		X	X	
LIBFWAREDLBHMTTHE_E	Seminar: Current Issues in Tourism, Hospitality, and Events	C	X	X				X		X		
LIBFWAREDLBIOPEMAA2	Digital Methods in Market Research	E	X									X
LIBFWAWADLBMSM1-01_E	Online Marketing	E	X		X			X				
LIBFWAWADLBDSEIMB2	International Brand Management	E	X		X							
LIBFWAREDLBPRWCCPR1_E	Corporate Communication	E			X							
LIBFWAWADLBLONQM1_E	Sustainability and Quality Management	E	X		X	X	X					
LIBFWAPRDLBCCPNKP_E	Project: Sustainability from the Consumer Perspective	E		X	X	X	X	X				
LIBFPDLBHOGUC1_E	Gastronomy Management	E	X			X						
LIBFPBWEM1_E	Event Management: Planning and Execution	E	X			X						
LIBFWAWADLBNWENW_E	Introduction to New Work	E	X								X	
LIBFWAWADLBBWOB_E	Organizational Behaviour	E								X	X	
LIBFWAPRDLBWPDMKP2_E	Project: Digital Methods in Market Research	E					X	X		X		X
LIBFWAWADLBMSM2-01_E	Social Media Marketing	E	X				X	X				
LIBFAWDLFIAC_E	International Accounting	E	X						X			
LIBFWAWABPUE-01_E	Corporate Planning and Control	E						X	X			
LIBFWAWADLBHMNMTHE_E	Sustainability Management in Tourism, Hospitality, and Events	E	X				X	X				
LIBFWACSDLBHMKMTHE_E	Crisis Management in Tourism, Hospitality, and Events	E	X		X					X		
LIBFWAWADLBHOGUC2_E	Catering Management	E	X			X						
LIBFWAWABWEM2_E	International Event Management	E	X			X						

LIBFWAWADHR	Digital HR	E					X			X		
LIBFWACSDLBINTIHR_E	International HR Management	E						X		X	X	
LIBFBTDLBBT	Bachelor Thesis	C	X						X	X		
<p>This table shows the distribution of the programme's intended learning outcomes (as specified in the programme specification) across the programme modules.</p> <p>*Compulsory / Elective</p>												

Mapping of Teaching Formats and Types of Media Used in the Programme Modules

	Module Code	Module Name	Type of Assessment ¹	Teaching Formats ²			Types of Media ³					
				CF	ILSE	LS ⁴	CB	OT	RB	V	PE	
Year 1	LIBFOARPBWHO1-01_E	Principles of Hospitality Management	OARP	X	X	X	X	X		X		
	LIBFEXDLBBAB_E	Business 101	EX	X	X	X	X	X		X	X	
	LIBFOARPDLBHORDM_E	Rooms Division Management	OARP	X	X	X	X	X		X		
	LIBFEXDLBMAE	Management Accounting	EX	X	X	X	X	X		X	X	
	LIBFEXDLBBWME_E	Managerial Economics	EX	X	X	X	X	X		X	X	
	LIBFEXDLBHOFBM_E	Food and Beverage Management	EX	X	X	X	X	X		X	X	
	LIBFOARPDLCSCW	Collaborative Work	OARP	X	X	X	X	X		X		
	LIBFEXDLBDSEIMB1	International Marketing	EX	X	X	X	X	X		X	X	
Year 2	LIBFAWDLBCSIW	Introduction to Academic Work	AW	X	X	X	X	X		X		
	LIBFWACSDLBCSIDM	Intercultural and Ethical Decision-Making	WACS	X	X	X						
	LIBFWACSDLBHOPEH_E	Planning and Development of Hospitality Businesses	WACS	X	X	X	X	X		X		
	LIBFAWDLBHORM_E	Hospitality Revenue Management	AW	X	X	X	X	X		X		
	LIBFWACSDLBTOVHT_E	Distribution in Hospitality and Tourism	WACS	X	X	X						
	LIBFAWBWHO2-01_E	Strategic Hospitality Management	AW	X	X	X	X	X		X		
	Elective from Group A											
	Elective from Group A											
Year 3	LIBFWAWADLBWPLS_E	Leadership 4.0	WAWA	X	X	X	X	X		X		
	LIBFWAREDLBHMATTHE_E	Seminar: Current Issues in Tourism, Hospitality, and Events	WARE	X	X	X						
	Elective from Group B											
	Elective from Group B											
	Elective from Group C											

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