



Queen Margaret University

EDINBURGH

# Programme Specification

Where appropriate outcome statements have be referenced to the appropriate Benchmarking Statement (**BS**)

<b>1</b>	<b>Awarding Institution</b>	Queen Margaret University
<b>2</b>	<b>Teaching Institution</b>	Metropolitan College
<b>3</b>	<b>Professional body accreditation</b>	n/a
<b>4</b>	<b>Final Award</b>	BA Culinary Arts and Food Service Development BA Culinary Arts, Baking and Patisserie CertHE, DipHE
<b>5</b>	<b>Subsidiary exit awards</b>	
	<b>Programme Title</b>	BA Culinary Arts and Food Service Development BA Culinary Arts, Baking and Patisserie
	<b>UCAS code</b> (or other coding system if relevant)	n/a
<b>7</b>	<b>SCQF Level</b>	9
<b>8</b>	<b>Mode of delivery and duration</b>	Full time
<b>9</b>	<b>Date of validation/review</b>	May 2018

## 10. Educational Aims of the programme

The aims of the programme are:

1. To develop a professional and academic understanding of specialized segments of the hospitality industry with a view to enhancing immediate and long-term career opportunities
2. Acquire advanced industry-specific skills that are prevalent and expected in the modern food-service, baking & pastry and food & beverage industry
3. To examine a range of hospitality and food-service development trends on a hands-on environment
4. To develop students' intellectual capabilities: analysis and interpretation, critical evaluation, selection and synthesis, reasoned argument, research and problem-solving.
5. To produce graduates who have a range of generic transferable attributes enabling them to communicate effectively, work individually and in teams to deadlines, be innovative and adaptable to change, be creative in their approach, manage and reflect on their learning; and who can contribute and respond effectively to the demands of their chosen profession.

## 11. Benchmark statements/professional and statutory body requirements covered by the programme

QAA, *Subject Benchmark Statements for Events, Hospitality, Leisure, Sport and Tourism*, November 2016

## 12. Learning Outcomes of the Programme

### A. Knowledge and Understanding

On completion of the programme, the students will have demonstrated knowledge and understanding of:

1. The diverse nature and structure of organisations in key hospitality sub-sectors.
2. Organisational and entrepreneurial developments in the hospitality industry within the context of key food-service subsectors
3. A range of theories, models and conceptual frameworks which serve to underpin the processes and practices of modern culinary arts service, operations and technology
4. Research methods and methodologies appropriate to the analysis and evaluation of official and unofficial data of the hospitality industry
5. The management of resources, including finance, operations, human resources and technology in various subsectors of the hospitality sector
6. The application of information technology and systems of communication in the culinary industry

#### **B. Intellectual Skills**

On completion of the programme, the students will be able to:

1. Apply theoretical, business and management knowledge to the analysis of food-service provision
2. Research and assess subject specific theories, concepts, trends, paradigms, principles and practices
3. Select, summarise and synthesise evidence in order to analyse culinary work from both disciplinary and multi-disciplinary perspectives.
4. Identify, question, critique assumptions and identify underlying values and principles as well as develop rational arguments upon evidence and reflection
5. Critically interpret and appraise data and text from a range of academic and empirical sources
6. Assume responsibility for own learning and continuing professional development.

#### **C. Practical Skills**

On completion of the programme, the students will be able to:

1. Plan, design and execute advanced culinary projects using appropriate techniques and procedures
2. Operate effectively as individuals and within a team and demonstrate effective interpersonal skills
3. Apply communications and management of information within culinary leadership contexts
4. Plan, conduct and present the results of independent investigation and arbitration and develop autonomous, reflective and self-learning skills

#### **D. Transferable Skills**

On completion of the programme, the students will be able to:

1. Communicate and present information effectively in oral, written and electronic formats

2. Successfully interact with others and work in projects as a team
3. Identify and address complex problems of practice and display an acumen to predict and plan solution-models
4. Take innovative approaches in culinary practice and adapt to shifts in the industry

### **13. Teaching and learning methods and strategies**

The learning/teaching strategies adopted by the programme aim to encourage independent and active learning. A wide range of active teaching methods will be employed throughout the programme including

- Practical workshops – enabling experimentation and the analysis and discussion of issues, documents and materials; significant opportunities for growth in the Greek private education sector
- Lectures – providing the opportunity for the presentation of an extended and coherent line of argument;
- Seminars – to generate group and individual creativity, discussion and reflection;
- Guided reading and independent study – to enable participants to engage with relevant and appropriate debate;
- Supported self study using relevant materials – to promote individual enquiry and development;
- Individual tutorials – to enable a more extended, in-depth analysis and support of self study;
- Formative assessment tasks to allow students to monitor their own understanding and engagement will be provided a regular intervals throughout the module.
- Contact with the industry and learning opportunities through the use of specialised items of equipment. Modules in the programme include visits to large-scale food manufacturers where students will have the chance to become familiar with modern approaches and techniques relating to food preparation, development, processing, packaging and end-service.

### **14. Assessment strategies**

This curriculum encourages learning through active participation. Many of the curriculum outcomes found in the guide promote core technical skills, essential and employability skills, and their application. There is a balance between processes and content. As part of our approach to learning and teaching, a variety of assessment types are used within the programme which are summarised below. Importantly, modules within the programme offer a range of assessment types and display consistency in volume of assessment. Assessment types include written exams, practical exams, performance testing, learning journals, essay-writing, case-studies, portfolios, business plans, presentations etc. Given the predominantly vocational nature of culinary training and the need to align learning, industry demands and assessment, project-based assessment forms significant part of summative tasks; project based learning not only evaluates learning but also drives it and can be henceforth considered as substantial means to attain it. It also involves students in the co-construction, interpretation, and reporting of assessment by incorporating their interests.

### **15. Programme structures and features, curriculum units (modules), credits and award requirements (including any periods of placement)**

<b>BA CULINARY ARTS</b>	<b>Term</b>	<b>SCQF Level</b>	<b>Assessment &amp; Weighting</b>
<b>Study Skills</b>	<b>1+2</b>	<b>7</b>	Students are expected to attend the lecturers and the tutorials and submit a formative essay-type assignment on a given topic at the end of semester 1 (1000 words).
<b>Food and Beverage Operations</b>	<b>1</b>	<b>7</b>	50% practical exam/Assessment of performance 50% Recipe Portfolio (1500 words)
<b>Basic Culinary Skills and Methods</b>	<b>1+2</b>	<b>7</b>	60% Practical Exam 40% reflective portfolio
<b>Basic Baking and Pastry Skills</b>	<b>1+2</b>	<b>7</b>	60% Practical Exam 40% Portfolio development
<b>Introduction to the Service Business Environment</b>	<b>1</b>	<b>7</b>	50% exam (MCQ, short answers) 50% Group presentation (Case study based)
<b>Economics for the culinary arts industry</b>	<b>1</b>	<b>7</b>	40% Semester test 1 (20 questions, 30 minutes) 60% End of semester examination (1 hour)
<b>Introduction to Culinary Technology</b>	<b>1</b>	<b>7</b>	40% Group Case study (1500 words) 60% Group Presentation on the case study
<b>Safety and Sanitation in the Food Industry</b>	<b>1</b>	<b>8</b>	100% Practical Assessment
<b>Advanced Culinary Skills and Methods</b>	<b>1+2</b>	<b>8</b>	60% Practical Exam 40% Skills Review (1500 words)
<b>Advanced Baking and Pastry Skills</b>	<b>1+2</b>	<b>8</b>	60% Practical Exam 40% Portfolio development
<b>Food Science and Human Nutrition in Hospitality</b>	<b>1</b>	<b>8</b>	100% Written Exam (2 hours)
<b>Internships in the Food Service Industry</b>	<b>2</b>	<b>8</b>	25% Tripartite Learning Agreement (1,000 words) 75% Reflective Portfolio (3,000 words maximum)

BA CULINARY ARTS AND FOOD SERVICE DEVELOPMENT	(CREDIT RATING)	TERM	SCQF LEVEL	ASSESSMENT AND WEIGHTING
ADVANCED BUSINESS AND MANAGEMENT SKILLS FOR THE CULINARY AND FOOD SERVICE INDUSTRY	15	1	9	50% 2-hour Case-based written exam 50% Group presentation
CATERING, SYMPOSIUM AND VOLUME FOOD SERVICE	15	1	9	50% Case Study (1500 words) 50% Group project (Design, preparation and presentation of a catering project)
FOOD & COMMUNICATION	15	1	9	75% Individual Essay (2000 words) 25% Group Video (1.5-2 min)
CULINARY CONCEPT DEVELOPMENT AND PRODUCTION	30	1+2	9	50% Design Culinary Plan 50% Portfolio
FLAVOUR THEORY AND PRACTICE	15	2	9	50% 2-hour Written Exam 50% Blind Testing Exam
QUICK SERVE FOOD MANAGEMENT	15	2	9	50% Essay / Case study (1500 words) 50% Group Culinary Project (Task and Presentation)
FINE DINING	15	2	9	50% Individual Essay/Case Study (1500 words) 50% Reflective Portfolio (1500 words)
BA CULINARY ARTS, BAKING AND PATISSERIE	(CREDIT RATING)	TERM	SCQF LEVEL	ASSESSMENT AND WEIGHTING
ADVANCED BUSINESS AND MANAGEMENT SKILLS FOR THE CULINARY AND FOOD SERVICE INDUSTRY	15	1	9	50% 2-hour Case-based written exam 50% Group presentation
CATERING, SYMPOSIUM AND VOLUME FOOD SERVICE	15	1	9	50% Case Study (1500 words) 50% Group project (Design, preparation and presentation of a catering project)
FOOD & COMMUNICATION	15	1	9	75% Individual Essay (2000 words) 25% Group (3) Short Video (1.5 - 2 min)
CULINARY CONCEPT DEVELOPMENT AND PRODUCTION	30	1+2	9	50% Design Culinary Plan 50% Portfolio
CREATIVE INTERNATIONAL PASTRY	15	2	9	60% 4-hour practical exam 40% Reflective Portfolio (1500 words)
ADVANCED BAKING TECHNOLOGY	15	2	9	50% 2-hour Case-based Written Exam 50% 2-hour Practical Exam
CAFÉ OPERATIONS AND BEVERAGE SERVICE	15	2	9	80% Business Plan (2500 words) 20% Practical Exam

## 16. Criteria for admission

In accordance to its equality policy AKMI Metropolitan College welcomes applicants from diverse backgrounds (nationality, religion, caste, gender and physical impairments) and shall not preclude any applicant from being considered for a place on the programme.

### *Standard applicants*

The standard entry requirement for students entering the programme is to hold a Greek High-School Diploma. The standard entry requirement for students entering the first year will be a Greek Secondary School diploma (Apolytirion of Lykeio) with a minimum average of 10 (equivalent of 50%). Non-Greek nationals who have obtained this qualification through attendance in the Greek schooling system will be eligible for admission on the same basis as Greek nationals. Greek nationals who have been schooled overseas may be admitted to the programme on demonstrating that:

1. They hold a qualification recognised by QMU for admission to undergraduate programmes, as documented in the University Admissions Regulations.
2. They have demonstrated command of the Greek language through possession of an appropriate qualification recognised by the Greek educational authorities

Any other diverse application can be considered on a case-to-case basis in conjunction with the relevant ALP.

## **17. Support for students and their learning**

Metropolitan College strives for excellence in supporting students in many ways and provides the following student support:

- Personal Academic Tutors
- Student handbooks
- Access to the Academic Learning Centre. Library and IT support
- Access to Student Services: Careers Office, English Language Support, Counselling
- Representation through Student-Staff Committees

## **18. Quality Assurance arrangements**

This programme is governed by QMU's quality assurance procedures. See the QMU website for more detail: <https://www.qmu.ac.uk/about-the-university/quality/quality-enhancement-and-external-context/quality-enhancement/>