

PROGRAMME SPECIFICATION

Foundation Degree Arts in Tourism, Leisure and Hospitality

Awarding institution	Liverpool John Moores University
Teaching institution	City of Liverpool College
JACS Code	N800
Programme Duration	Full-Time: 2 Years
Language of Programme	All LJMU programmes are delivered and assessed in English
Subject benchmark statement	QAA Foundation Degree Qualification Benchmarks and informed by Sport, Leisure, Hospitality and Tourism Subject Benchmarks
Programme accredited by	
Description of accreditation	
Validated target and alternative exit awards	Foundation Degree Arts in Tourism, Leisure and Hospitality Certificate of Higher Education in Tourism, Leisure and Hospitality
Link Tutor	Philip Higson

Educational aims of the programme

The programme aims to:

Produce graduates who can discuss appropriate theories and principles applicable to tourism, leisure and hospitality

Produce graduates who can apply concepts appropriate to tourism, leisure and hospitality integrating both academic knowledge and employment skills.

Produce graduates who can effectively communicate information, arguments and analysis in a variety of forms

Produce graduates who are able to function competently as reflective professionals and who can assume responsibility for themselves and others

Produce graduates who can search for, select, and interpret information from a variety of sources and report results using appropriate communication skills

Produce graduates who can demonstrate an understanding of the intercultural dimensions of tourism, leisure and hospitality

Produce graduates who engage with the development of employability skills by completing a self-awareness statement

Alternative Exit/ Interim Award Learning Outcomes - Certificate of Higher Education

A student who is eligible for this award will be able to:

Demonstrate an understanding of the contribution of disciplines, concepts and principles in explaining the nature and development of the tourism, leisure and hospitality industries

Demonstrate an understanding of the domestic and international dimensions of tourism

Demonstrate an understanding of the structure, operation and organisation of the tourism, leisure and hospitality industries

Analyse, synthesise, summarise and interpret data or information

Design and use various research methods

Communicate results accurately and reliably to audiences using appropriate methods

Manage time and work to deadlines

Apply knowledge and approaches to the solution of familiar and unfamiliar problems

Engage with the development of employability skills by completing a self-awareness statement

Target award Learning Outcomes - Foundation Degree Arts

A student successfully completing the programme of study will have acquired subject knowledge and understanding as well as skills and other attributes.

Knowledge and understanding

A student who is eligible for this award will be able to:

- A1. Discuss appropriate theories and principles applicable to tourism, leisure and hospitality
- A2. Apply concepts appropriate to tourism, leisure and hospitality integrating both academic knowledge and employment
- A3. Demonstrate an understanding of the production, supply and consumption of services in the area of tourism, leisure and hospitality
- A4. Explain the domestic and international dimensions of tourism
- A5. Explain the importance of ethical and sustainable practices to the tourism and leisure industry
- A6. Explain the intercultural dimensions of tourism and leisure

Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated

Interactive lectures, tutor-led tutorials, small group activities, self-directed learning, case studies, problem-based learning scenarios, work-based learning.

Assessment

Essays, reports, examinations, portfolios, presentations, debates.

Skills and other attributes

Intellectual Skills

A student who is eligible for this award will be able to:

- B1. Analyse, synthesise, summarise and interpret data
- B2. Critically assess and evaluate evidence
- B3. Apply knowledge and approaches to the solution of familiar and unfamiliar problems
- B4. Self-appraise and reflect on personal development or achievements
- B5. Discuss management concepts and principles in the workplace context

Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated

Interactive lectures, tutor-led tutorials, small group activities, self-directed learning, case studies, problem-based learning scenarios, work-based learning.

Assessment

Essays, reports, examinations, portfolios, presentations, debates.

Professional practical skills

A student who is eligible for this award will be able to:

- C1. Research and assess information in order to explain or solve problems
- C2. Synthesise, interpret, analyse and evaluate information and data relevant to a professional or vocational context
- C3. Identify creative solutions to organisational challenges
- C4. Recognise and apply safe working practices
- C5. Demonstrate qualities and skills in order to take personal responsibility and decisions in appropriate contexts

Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated

Small group work, seminars, self-directed learning activities and work-based learning.

Assessment

Seminars, small group activities, self-directed learning, case studies, work-based learning evaluation

Transferable / key skills

A student who is eligible for this award will be able to:

D1. Communicate accurately and reliably to audiences using appropriate methods

D2. Manage time and work to deadlines

D3. Use numerical data appropriately

D4. Exploit ICT and resources efficiently and effectively

D5. Plan and execute projects using appropriate techniques and procedures

D6. Work effectively independently and with others

Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated

Interactive lectures, tutor-led tutorials, small group activities, self-directed learning, case studies, problem-based learning scenarios, work-based learning.

Assessment

Essays, reports, portfolios, exams, debates, presentations, debates.

Programme structure - programme rules and modules

Programme rules

Level 5	Potential Awards on completion	Foundation Degree Arts
Core	Option	Award Requirements
5500SSLNLC Professional Development 2 (20 credits) 5501SSLNLC Events Management (20 credits) 5502SSLNLC Principles and Practices of Marketing (20 credits) 5503SSLNLC Research Methods (20 credits) 5506SSLNLC International Food and Beverage Management (20 credits) 5507SSLNLC Revenue Management (20 credits)		120 core credits at level 5 0 option credits at level 5

Level 4	Potential Awards on completion	
Core	Option	Award Requirements
4500SSLNLC Professional Development 1 (20 credits) 4501SSLNLC Personal and Academic Development (20 credits) 4502SSLNLC Consumer Behaviour (20 credits) 4503SSLNLC Management Functions (20 credits) 4506SSLNLC Health, Safety and Law in a Hospitality Context (20 credits) 4507SSLNLC Food Production Management (20 credits)		120 core credits at level 4 0 option credits at level 4

Information about assessment regulations

All programmes leading to LJMU awards operate within the University's Academic Framework.

<https://www.ljmu.ac.uk/about-us/public-information/academic-quality-and-regulations/academic-framework>

Opportunities for work-related learning (location and nature of activities)

The programme is based on extensive work based learning and work focused learning. It is a necessity of the programme that candidates be either in employment in the industry or placed in suitable work environments to complete the Degree.

All modules contain an employability focus either in contextual teaching and assessment. Care has been taken to ensure that teaching, learning and assessment reflect the industry context and employability skills.

Criteria for admission

Other

A Tariff score of 120 points is the minimum entry threshold for September 2016 entry. From September 2017 minimum entry threshold is 48 points based on the new UCAS Tariff System. The points could come from A level or other qualifications but the student must show a strong interest in a career in tourism, leisure or the hospitality industry. The tariff score cannot come solely from Key Skills level 3. Applicants of 18 years of age by 31st August in the year of entry need to have studied level 3 or above for a minimum of two academic years. Mature entrants are required to demonstrate evidence of recent study and/or relevant vocational experience and a genuine interest the industry.

External Quality Benchmarks

All programmes leading to LJMU awards have been designed and approved in accordance with the UK Quality Code for Higher Education, including the Framework for Higher Education Qualifications in the UK (FHEQ) and subject benchmark statements where applicable.

The University is subject to periodic review of its quality and standards by the Quality Assurance Agency (QAA) Published review reports are available on the QAA website at www.qaa.ac.uk

Programmes which are professionally accredited are reviewed by professional, statutory and regulatory bodies (PSRBs) and such programmes must meet the competencies/standards of those PSRBs.

Support for students and their learning

The University aims to provide students with access to appropriate and timely information, support and guidance to ensure that they are able to benefit fully from their time at LJMU. All students are assigned a Personal Tutor to provide academic support and when necessary signpost students to the appropriate University support services.

Students are able to access a range of professional services including:

- Advice on practical aspects of study and how to use these opportunities to support and enhance their personal and academic development. This includes support for placements and careers guidance.
- Student Advice and Wellbeing Services provide students with advice, support and information, particularly in the areas of: student funding and financial matters, disability, advice and support to international students, study support, accommodation, health, wellbeing and counselling.
- Students studying for an LJMU award at a partner organisation will have access to local support services

Methods for evaluating and improving the quality and standards of teaching and learning

Student Feedback and Evaluation

The University uses the results of student feedback from internal and external student surveys (such as module evaluations, the NSS and PTES), module evaluation questionnaires and meetings with student representatives to improve the quality of programmes.

Staff development

The quality of teaching is assured through staff review and staff development in learning, teaching and assessment.

Internal Review

All programmes are reviewed annually and periodically, informed by a range of data and feedback, to ensure quality and standards of programmes and to make improvements to programmes.

External Examining

External examiners are appointed to programmes to assess whether:

- the University is maintaining the threshold academic standards set for awards in accordance with the FHEQ and applicable subject benchmark statements
- the assessment process measures student achievement rigorously and fairly against the intended outcomes of the programme(s) and is conducted in line with University policies and regulations
- the academic standards are comparable with those in other UK higher education institutions of which external examiners have experience
- the achievement of students are comparable with those in other UK higher education institutions of which the external examiners have experience

and to provide informative comment and recommendations on:

- good practice and innovation relating to learning, teaching and assessment observed by external examiners
- opportunities to enhance the quality of the learning opportunities provided to students

Please note:

This specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. More detailed information on the learning outcomes, content, teaching, learning and assessment methods of each module can be found in module and programme guides.