



# Hospitality Management & the Culinary Arts - HND (Full-Time)

This programme will suit students wishing to develop a broad range of hospitality, events and business skills. It will provide you with the necessary knowledge and insight to develop an understanding of managing hospitality and catering organisations more effectively. This is located in the Catering, Hospitality and Agriculture (CHA) department.

This course is run in partnership with the University of Wales Trinity Saint David.

**UCAS Code:** 062N

## Entry Requirements

Entry criteria detail a typical offer but the College considers all applications on an individual basis which means that we could make offers based on qualifications, personal profile and experience. If you have any queries regarding your offer please contact our Admissions Team. Typical offer: 1 A Level at C Grade or above 2 A Levels at E Grade or MP/PPP profile from a BTEC Level 3 qualification and five GCSEs at Grade C or above, to include English and Maths (or equivalent qualifications).

## Career Prospects

The recognised progression route is the third Year of the BA (Hons) Hospitality Management and the Culinary Arts. Graduates have employment prospects in a wide range of tourism and events disciplines, for example: conferencing and events management, tourism and planning consultancy, tour operations, the airline industry, marketing and consultancy.

## Course Modules

Year 1 Modules include: Applied Professional and Personal Development, Organisational Behaviour, Introduction to Hospitality, Tourism and Events, Marketing for Tourism Hospitality, Events and the Culinary Arts, Event Operations Practices, Contemporary Hospitality. Year 2 Modules include: Practical Event Management, Contemporary Human Resource Management in Context, Work Placement for Hospitality Management and the

Coleg Afan	<b>01639 648200</b>	Afan College
Coleg Bannau Brycheiniog	<b>01686 614400</b>	Brecon Beacons College
Coleg Castell-nedd	<b>01639 648000</b>	Neath College
Coleg Y Drenewydd	<b>01686 614200</b>	Newtown College



Culinary Arts, Professional Kitchen Techniques, Hotel and Guest Services, Conferencing and Banqueting Management.

## Assessment

The programme will include lectures, fieldwork, practical and tutorial sessions. The programme employs a variety of assessment techniques including reports, presentations, assignments, debates, practical work and examinations.

## Additional Costs

There will be additional course-related costs.

## STUDY MODE

FT

## LOCATION

Neath College - 01639 648000

## COURSE LENGTH

2Y

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