REGENT'S
UNIVERSITY LONDON

Luxury Hospitality Management

Course Specification

Academic Year 2024/2025

Contents

1. Course Overview

Full course/award title(s)	BA (Hons) Luxury Hospitality Management
Course Code	UBAA_0069_FR
Location of study	Regent's University London campus
Off campus elements / locations	Off-site placements (normally partner hotels).
Fees	Please see the tuition fees on the Regent's University London website (https://www.regents.ac.uk/admissions/tuition-fees)
Additional costs	Regular field trips to greater London based hotels and hospitality events will be a fundamental portion on this course. Students are responsible for their travel expense for these visits.
Awarding institution	Regent's University London
Date of original validation / revalidation	April 2024
Validated until	Sept 2029
Framework for Higher Education Qualification level of final award	Level 6
Number of credits in award	360 credits
HECoS Code	100084 hospitality management
Relevant QAA subject benchmark statements	Events, Hospitality, Leisure, Sport and Tourism November 2019
Other external and internal references	Regent's University London Academic Regulations Regent's University London Learning, Teaching and Assessment Strategy Regent's Learning Outcomes (RLOs) (2021) Regent's Assessment Framework (2022)

	Regent's Learning Design Framework: RADAR (2020)
	Regent's Course Design Process (2023)
	QAA: Frameworks for Higher Education Qualifications (FHEQ)
	AdvanceHE: Principles of Inclusive Curriculum Design
	Office for Students
Professional, statutory or regulatory body recognition/ accreditation	Not applicable
Language of study	English
Date of production / revision of this course specification	April 2024

Course intakes, modes of study, UCAS codes, expected and maximum duration of course

Mode of Study	Intake Month	Level of entry	UCAS Code	Expected Duration in Months	Maximum duration in months*
Full-time	Sep/Jan	Foundation		48	72
Full-time	Sep/Jan	Level 4		36	69

* In exceptional circumstances only – refer to Regent's University London Academic Regulations for details.

2. Why study this course, including course aims and objectives

This highly practical course aims to shape you into an experienced hospitality professional – confident to serve, manage and lead in the luxury space. Graduates will also cultivate a skill set making them a valuable asset in any field where high touch customer service acumen are essential. The objective of study is being able to successfully enter the Luxury Hospitality industry with a skill set allowing graduates to function in operational settings.

Developed in collaboration with some of the world's most recognized hospitality partners, this highly practical course has been purpose-built to address the unique challenges and opportunities presented at the forefront of this industry. Exploring all aspects of hospitality and business – from operations and organizational development to accounting, marketing, safety and guest experience.

The core teachings of this course focus on how luxury hospitality distinguishes itself through superior service quality, personalized experiences, high-end amenities, and

premium pricing, often located in prime areas with unique design and exclusive services. In contrast, to other programmes of this type which solely focus on the operational aspects of hospitality.

You will experience hands-on learning throughout, with opportunities to visit and work at some of London's most prestigious properties recognized by Wapole the UK's defining body of the luxury sector. You will apply your skills practically while developing your institutional intelligence and your network of contacts. As your confidence grows, so will your ability to exercise judgments, take risks, handle crises and adapt to change.

With luxury business, financial, and hospitality hubs on your doorstep, you will have unparalleled access to exciting brands and businesses (including restaurants and hotels) and constant exposure to industry networks and opportunities.

The course aims to provide students with hands-on experience of the luxury hospitality sector –enhancing their academic learning through on-site learning.

The course involves sampling food and beverages which some students may opt out of as an activity for any reason (e.g. allergy, religion, dietary requirements, age-restrictions). Students opting out of such sampling will still be able to meet the course aims, and outcomes through appropriately adjusted teaching and learning activity.

3. Course structure

This is a guide to the overall structure of your course, mandatory elements, modules (including terms when delivered) and periods of assessment.

We have designed our curriculum so that you can gain a deeply personalised education. BA (Hons) Luxury Hospitality Management is built on latest academic thinking, informed by in-house research. You will expand your knowledge, skills, practice and thinking with three building blocks to make you a great practitioner:

Subject Core: You will gain deep expertise in luxury hospitality management through a range of specialised modules. You will have the opportunity to work in top London hotels as you learn key subjects such as food & beverage management, rooms division management, finance and marketing etc. Core subjects also include certification to industry recognised standards in food hygiene (HAACP), safe alcohol service and lifting and carrying to ensure the safety of students and guests they may interact with in their training.

Industry and Entrepreneurship: Each level of your study includes a learning component that enables you to discover and plan your professional goals:

- During the Autumn and Spring Terms of Level 4 you will take modules with practical labs. These modules will see you placed on site at a top luxury hotel in London 2 days a week for practical training with the best in the industry.
- In the Autumn and Spring Term of Level 5, you will experience a real challenge from the world of work by choosing an "Industry Placement" where you will have the opportunity to acquire a range of work-based skills by taking an approved work placement, enhanced in the second term with management shadowing.

- The Industry and Entrepreneurship learning you would have acquired in the previous two years of your studies is integrated into the final year (Level 6) Major Project. For your Major Project you will have the option to build and develop your unique idea into a full enterprise project or to engage in a more academic Major Project that has an element of Industry/professional application.

Special Electives: You will be able to choose from a range of electives that go beyond your core discipline and gain even more future-focused skills. The Special Electives take a i) skills focus; ii) interdisciplinary focus; or iii) specialist subject focus and are designed to respond to your interests and emerging global trends. These are not tied to a specific discipline and are available to every Undergraduate student in Regent's. They are designed to be hyper-relevant to the world we live and work in – now and into the future. In this way, you will consider your core subjects from new angles or add more value to your personal brand with a secondary discipline or language.

Languages are central to the university's identity and throughout your degree you will be able to choose to study one of these: Arabic, Chinese, French, German, Italian, Japanese, Russian or Spanish. Language study enhances your personal and professional development. It enables you to understand and imagine new worlds and to communicate with others to build connections.

At Level 4 you will take one elective. You can choose to study a language in both or take "Global Perspectives" in Spring.

At Levels 5 and 6 you will take one Special elective plus one Language Elective (or a further Special Elective) in each term. A choice of twenty special electives is offered at each level (see table on page 11).

In combination your experience in these three blocks will challenge your thinking in unexpected ways.

At Level 4, you will also take "Learning Perspectives", a common module for all undergraduate Regent's courses. This module will induct you to Regent's pedagogic approach. You will acquire discipline specific and interdisciplinary skills, knowledge and approaches to learning which you will apply during your university studies and beyond.

Additionally, you have the option to apply to study abroad in the Spring term of Level 5 at one of the University's international partner institutions. In this way you will immerse yourself into a new culture while expanding your knowledge and skills in your field.

Optional Integrated Foundation Year (Level 3)
The optional integrated Foundation year will prepare you for degree-level study, introducing the basics of your destination degree area and a range of key skills and exciting topics that will serve as an introduction to the unique Regent's degree model.

While your subject modules will be with students heading towards the same or related degrees, the skills and topics modules will include students preparing for a variety of degree

courses enabling you to mix, learn and co-operate with peers who will bring a range of different perspectives, knowledges and approaches to the classroom and beyond. Through that experience you will be able to bring that broader understanding back into the learning in your subject modules, just as you will experience at degree level, with the interaction between your core modules and the Special Electives and Industry and Entrepreneurship modules outlined above.

In your first term you will take a core module related to your destination degree for 20 credits alongside four shared modules covering key skills and knowledges each 10 credits. The shared modules will cover 'Writing for Success', 'Critical Thinking', 'Cultural Understanding', and 'Politics, Society and Citizenship'.

In your second term you will again take another core module related to your destination degree (20 credits) alongside four shared modules covering key skills and knowledges each 10 credits. The shared modules are: 'Communications', 'Creativity and Entrepreneurship', 'Cultural Industries', and 'Making Use of Data'.

Level 3 will provide a rich student experience to ensure that you begin your degree at Level 4 to confidently get the most out of our unique degree experience.

Integrating practical learning experiences at luxury hotels into the curriculum distinguishes this university program in several profound ways. Firstly, it offers students invaluable real-world exposure to the intricacies of hospitality management within upscale settings, equipping them with firsthand knowledge and skills highly sought after in the industry. By immersing students in the operations of luxury hotels, they gain insights into premium service standards, customer relations, and operational intricacies that cannot be fully grasped through traditional classroom learning alone. This hands-on approach not only enhances academic learning but also fosters adaptability and problem-solving abilities crucial for success in dynamic hospitality environments. Moreover, such immersive experiences provide students with a competitive edge in the job market, as they graduate equipped not only with theoretical knowledge but also with practical proficiency gained from prestigious hospitality establishments. Thus, this unique blend of academic rigor and experiential learning at luxury hotels positions the university program as a leader in preparing students for rewarding careers in the hospitality industry.

The academic year for the course follows the regular university undergraduate calendar (https://www.regents.ac.uk/undergraduate-calendar):

- Autumn Term: September to December.
- Spring Term: January to May.

If you are a January starter on Foundation (Level 3), you will able to complete your Foundation year in six months by taking a summer term in order to complete the Foundation year by the end of July. This will allow you to start the second year of your studies (first year of your degree) in September.

Classes take place from Monday to Friday, typically between 09:00 and 19:00.

Assessments are scheduled throughout the academic year. Submission dates can be found on the Blackboard page of the module and in the assessment brief. General assessment periods are also noted on the undergraduate calendar:
https://www.regents.ac.uk/undergraduate-calendar

If you choose to study abroad, you will do so in the Spring Term of Level 5. Some destinations have term times that differ from Regent's University London and may start as late as March and end as late as June.

Industry Placements would normally take place in the Spring Term of Level 5.

Modules

Your course is composed of a number of modules that each have a credit value. On successfully passing each of these modules, you will gain credits that count towards the total needed for your degree.

One credit equates to 10 notional hours of study, which is the average time a student will take to achieve the specified learning outcomes. So, if a module is worth 10 credits, then you would expect to spend 100 hours studying this. These will not all be 'taught' hours. You will receive guidance and instruction through lectures, seminars, workshops etc., but you will also need to engage in self-study. A percentage breakdown of teaching contact hours and self-study required on this course is indicated in Section 6.

On an undergraduate degree course, you can usually expect to study 120 credits per level (or year), with no more than 80 credits per term.

Please note the following modules have a content warning attached. More information is available in the individual module specifications:

- Food & Beverage Concepts
- Applied Food & Beverage Operation
- Rooms Division Management
- Facilities Management, Safety and Security
- Organisational Development

Course modules - Level 3/4/5/6

Level 3		
Term	**Common Modules**	**Credits**

Autumn/Spring	FND301, Critical Thinking	10
Autumn/Spring	FND302, Cultural Understanding	10
Autumn/Spring	FND303, Politics, Society and Citizenship	10
Autumn/Spring	FND304, Writing for Success at University	10
Spring/Summer	FND305, Communication	10
Spring/Summer	FND306, Creativity and Entrepreneurship	10
Spring/Summer	FND307, Cultural Industries	10
Spring/Summer	FND308, Making Use of Data	10
Total Common module credits		**80**

Term	Core Modules	Credits
Autumn/Spring	Business Foundation FND309, Enterprise in Action 1: Business Fundamentals*	20
Spring/Summer	Business Foundation FND310, Enterprise in Action 2: Rising to the Challenge*	20
Total Core module credits		**40**
Total Credits for Level 3		**120**
Exit awards (if appropriate)		

There is no exit award at Level 3. Level 3 is available to students who do not meet the entry requirements into Level 4. This level enables you to bring your academic standing up to an undergraduate level as well as equip you with the necessary knowledge and skills to cope with the demands of higher education. Level 3 credits do not count towards the undergraduate degree credit total.

Level 4		
Term	**Core Modules**	**Credits**
Autumn	LHM402 Food & Beverage Concepts (Includes HAACP, Safe Alcohol Service and Safe Lifting and Handling Certifications)	20
Autumn	LHM404 Rooms Division Management	30
Spring	LHM401 Applied Food & Beverage Management	30
Spring	LHM403 Hospitality Accounting, Cost Control, and Inventory Management	20
Total Core module credits		**100**
Term	**Common Modules**	**Credits**

Autumn	PER401, Learning Perspectives	10
Total Common module credits		**10**

Term	Elective Modules	Credits
Spring	Languages Elective OR PER403, Global Perspectives	10
Total Elective module credits		**10**
Total Credits for Level 4		**120**
Exit awards (if appropriate)		
Certificate of Higher Education (CertHE)		

Level 5		
Term	**Core Modules**	**Credits**
Autumn	LHM502 Marketing, Branding & Guest Experience	20
Autumn	LHM503 Organizational Development	20
Spring	LHM501 Facilities, Safety and Security Management	20
Total Core module credits		**60**
Term	**Common Modules (choose ONE of the following)**	**Credits**
Autumn	IAE503, Experiencing Industry and Entrepreneurship: Industry Placement 1	20
Spring	IAE503, Experiencing Industry and Entrepreneurship: Industry Placement 2	20
Total Common module credits		**20**
Term	**Elective Modules** (for list of languages modules or special electives, see table below)	**Credits**
Spring	Languages Elective OR Special Elective	10
Spring	Languages Elective OR Special Elective	10
Total Elective module credits		**40**
Total Credits for Level 5		**120**
Exit awards (if appropriate)		

Diploma of Higher Education (DipHE)

Level 6		
Term	**Core Modules**	**Credits**
Autumn	LHM601 Organisational Change and Project Management	20
Spring	LHM602 Revenue Management and Pricing Strategy	20
Autumn/Spring	IAE601, Major Project I	20
Autumn/Spring	IAE602, Major Project II	20
Total Core module credits		**80**
Term	**Elective Modules** (for list of languages or special elective modules, see table below)	**Credits**
Autumn	Languages Elective OR Special Elective	10
Autumn	Special Elective	10
Spring	Languages Elective OR Special Elective	10
Spring	Special Elective	10
Total Elective module credits		**40**
Total Credits for Level 6		**120**
Exit awards (if appropriate)		
Ordinary degree, without honours		

Special Electives and Language Modules		
Please note, not all elective modules will be offered in every term, due to timetabling, resourcing and other constraints.		
Term	**Level 5 Special Elective Modules**	**Credits**
Autumn/Spring	SEL505, Creativity and Imagination	10
Autumn/Spring	SEL512, Inspiring your Audience	10
Autumn/Spring	SEL503, Being Human	10
Autumn/Spring	SEL514, Future Cities Now	10
Autumn/Spring	SEL510, Creating a Brand Identity	10
Autumn/Spring	SEL520, Why We Post: Social Media and Us	10

Autumn/Spring	SEL508, Financial Innovation and Technology	10
Autumn/Spring	SEL517, Photography Workshop	10
Autumn/Spring	SEL509, How to Think in a Post-Truth World	10
Autumn/Spring	SEL515, Understanding Human Rights	10
Autumn/Spring	SEL516, Literary London	10
Autumn/Spring	SEL502, Behind the Lens: Introduction to Media Production	10
Autumn/Spring	SEL518, Psychology of Emotions	10
Autumn/Spring	SEL507, London as Fashion Capital	10
Autumn/Spring	SEL513, Emerging Technologies: from Web3 to the Metaverse	10
Autumn/Spring	SEL511, Digital Design with Adobe Creative Suite	10
Autumn/Spring	SEL519, The Power of Language in Your Life	10
Autumn/Spring	SEL504, Business Ethics	10
Autumn/Spring	SEL506, Experiencing Theatre	10
Autumn/Spring	SEL501, Understanding the Global Art Market	10
Term	**Level 6 Special Elective Modules**	**Credits**
Autumn/Spring	SEL604, Creative Futures	10
Autumn/Spring	SEL611, Understanding Artificial Intelligence	10
Autumn/Spring	SEL616, Professional Project Management	10
Autumn/Spring	SEL609, Essential Leadership Skills	10
Autumn/Spring	SEL606, Introduction to Environmental Law	10
Autumn/Spring	SEL602, Brand 'Me'	10
Autumn/Spring	SEL617, How to Create a Social Enterprise	10
Autumn/Spring	SEL608, Influencer Marketing Masterclass	10
Autumn/Spring	SEL619, The Blockchain and Cryptocurrency Revolution	10
Autumn/Spring	SEL618, The Art of Data Storytelling	10
Autumn/Spring	SEL614, Cyber-psychology: Understanding Digital Behaviour	10
Autumn/Spring	SEL603, Creative and Professional Writing Masterclass	10
Autumn/Spring	SEL620, How to deal with Uncertainty	10
Autumn/Spring	SEL607, Global Conflict and the Arts	10
Autumn/Spring	SEL601, Material Cultures and Sustainability	10
Autumn/Spring	SEL612, Exploring Sleep and Dreaming	10
Autumn/Spring	SEL613, Understanding the Politics of Migration	10
Autumn/Spring	SEL610, Living Religions in London	10

Term		Credits
Autumn/Spring	SEL605, Decision-making Strategies Masterclass	10
Autumn/Spring	SEL615, Podcasting Masterclass	10
Term	**Languages Elective Modules**	**Credits**
Autumn/Spring	Module codes as below: Language (Grades 1-6) Arabic: ARAXB1/ARAXB2/ARAXB3/ARAXB4/ARAXB5/ARAXB6 Chinese: CHNXB1/CHNXB2/CHNXB3/CHNXB4/CHNXB5/CHNXB6 French: FREXB1/FREXB2/FREXB3/FREXB4/FREXB5/FREXB6 German: GERXB1/GERXB2/GERXB3/GERXB4/GERXB5/GERXB6 Italian: ITAXB1/ITAXB2/ITAXB3/ITAXB4/ITAXB5/ITAXB6 Japanese: JAPXB1/JAPXB2/JAPXB3/JAPXB4/JAPXB5/JAPXB6 Russian: RUSXB1/RUSXB2/RUSXB3/RUSXB4/RUSXB5/RUSXB6 Spanish: SPNXB1/SPNXB2/SPNXB3/SPNXB4/SPNXB5/SPNXB6	10
Autumn/Spring	Module codes as below: Advanced Language for Professionals (Grade 7) Arabic: ARAXB7, Chinese: CHNXB7, French: FREXB7, German: GERXB7, Italian: ITAXB7, Japanese: JAPXB7, Russian: RUSXB7, Spanish: SPNXB7	10
Autumn/Spring	SPNXB8, Advanced Spanish through Film (Grade 8)	10
Autumn/Spring	ENGXB6, Business English: Professional Writing	10
Autumn/Spring	ENGXB4, Business English	10
Autumn/Spring	ENGXB5, Advanced Business English	10

4. Indicative course structure diagram

Autumn Start

Level 3 (where applicable)

Autumn Term Block 01	FND301 Critical Thinking (Common) (10 credits)	FND302 Cultural Understanding (Common) (10 credits)	FND303 Politics, Society and Citizenship (Common) (10 credits)	FND304 Writing for Success at University (Common) (10 credits)	FND309 Enterprise in Action 1: Business Fundamentals* (Core) (20 Credits)

Spring Term Block 02	FND305 Communication (Common) (10 credits)	FND306 Creativity and Entrepreneurship (Common) (10 credits)	FND307 Cultural Industries (Common) (10 credits)	FND308 Making Use of Data (Common) (10 credits)	FND310 Enterprise in Action 2: Rising to the Challenge (Core) (20 credits)

Level 4

Autumn Term Block 11	LHM402 Food & Beverage Concepts (Core) (20 Credits)	LHM404 Applied Rooms Division Management (Core) (30 Credits)	PER401 Learning Perspectives (Common) (10 credits)

Before being able to commence Applied Food and Beverage students must have successfully attained a suitable food hygiene certificate (level 2).

Spring Term Block 12	LHM403 Hospitality Accounting, Cost Control, and Inventory Management (Core) (20 Credits)	LHM401 Applied Food & Beverage Management (Core) (30 Credits)	Languages Elective Module **or** PER403 Global Perspectives (Elective) (10 Credits)

Level 5 elective module choices (special electives and/or languages and Industry and Entrepreneurship electives) to be made during the Spring Term of Level 4.

If undertaking Study Abroad or an Industry Placement (IAE503) during the Spring Term of Level 5, these will need to be applied for and arrangements confirmed during the Spring Term of Level 4.

Level 5

Autumn Term Block 21	LHM502 Marketing branding & Guest Experience (Core) (20 Credits)	LHM503 Organisational Development (Core) (20 Credits)	IAE503 - Experiencing Industry and Entrepreneurship: Placement 1 (Core) (20 Credits))		
Spring Term Block 22	LHM501 Facilities, Safety and Security Management (Core) (20 Credits)	IAE503 - Experiencing Industry and Entrepreneurship: Placement 2 (Core) (20 Credits)		Languages Elective **or** Special Elective (Elective) (10 Credits)	Special Elective (Elective) (10 credits)
Or					
Spring Term Block 22	Study Abroad Period (60 credits)				

Level 6 elective module choices (special electives and/or languages) to be made during the Spring Term of Level 5. This includes students undertaking Study Abroad.

Direct Entrants Level 5 (Autumn start) – Students applying for direct entry will need to confirm during the application process their intention to undertake Study Abroad or an Industry Placement (IAE503) in the Spring Term and present details of their intended partner university/placement organisation for consideration. Or in the case of Study Abroad, undertake as allocated from a limited set of options that the University may have available with selected partner universities. Students will also need to ensure that they have fully enrolled and arrived at the University by the end of Week 1 of the Autumn Term to enable study abroad and or placement arrangements to be finalised. Students who arrive after this point will not be able to undertake Study Abroad or an Industry Placement (IAE503).

Direct entry Level 5 students will need to make Level 5 elective module choices from the available options immediately upon arrival.

Level 6

Autumn Term Block 31	LHM601 Organisational Change and Project Management (Core) (20 Credits)	IAE601 Major Project I (Core) (20 Credits)	Languages Elective **or** Special Elective (Elective) (10 Credits)	Special Elective (Elective) (10 credits)

Spring Term Block 32	LHM602 Revenue Management and Pricing Strategy (Core) (20 Credits)	IAE602 Major Project II (Core) (20 Credits)	Languages Elective **or** Special Elective (Elective) (10 Credits)	Special Elective (Elective) (10 credits)

Direct Entrants Level 6 (Autumn start) – It is not possible for direct entry students at Level 6 to undertake Study Abroad or an Industry Placement (IAE503). These options are only available for students undertaking Level 5 study with the University.

Direct entry Level 6 students will need to make Level 6 elective module choices from the available options immediately upon arrival.

Spring Start – Level 3 entry

Spring Term Block 01	FND301 Critical Thinking (Common) (10 credits)	FND302 Cultural Understanding (Common) (10 credits)	FND303 Politics, Society and Citizenship (Common) (10 credits)	FND304 Writing for Success at University (Common) (10 credits)	FND309 Enterprise in Action 1: Business Fundamentals* (Core) (20 Credits)

Summer Term Block 02	FND305 Communication (Common) (10 credits)	FND306 Creativity and Entrepreneurship (Common) (10 credits)	FND307 Cultural Industries (Common) (10 credits)	FND308 Making Use of Data (Common) (10 credits)	FND310 Enterprise in Action 2: Rising to the Challenge (Core) (20 credits)

Then from start of Level 4 will follow the same structure as Autumn entry above.

This course does not currently offer direct entry for Spring start at levels 4, 5 or 6.

5. Exit awards

Exit (interim) awards can be conferred where:

a) you withdraw from the University without completing all the credits required for your named award,
   and

b) you have successfully completed the volume of credit at the relevant FHEQ level as indicated in Section 3 above,
   and

c) subject to the decision of the relevant Progression and Finalist Board.

Available exit awards for this course are:

- Certificate of Higher Education (120 credits Level 4)
- Diploma of Higher Education (240 credits – Level 4/Level 5)
- Non-Honours Degree (Ordinary Degree) (240 credits Level 4/Level 5 and 60 credits Level 6)

The full criteria for these exit awards can be found in the Assessment and Course Regulations section of Regent's University London Academic Regulations.
regents.ac.uk/policies

Where classification of an award is possible (see Academic Regulations) this will be calculated as follows:

- Completion of 360 credits (120 at Level 4/120 at Level 5/120 at Level 6) as set out in the Academic Regulations based on Level 5 and Level 6 marks only.
  or
- For Level 5 entry, completion of 240 credits (120 at Level 5/120 at Level 6) as set out in the Academic Regulations based on Level 5 and Level 6 marks only.
  or
- For Level 6 entry, completion of 120 credits at Level 6 as set out in the Academic Regulations based on Level 6 marks only.

6. Learning outcomes

This is a guide to the more specific knowledge and skills you will gain if you take full advantage of the learning opportunities available to you.

Learning Outcomes will tell you what we expect you to know and/or be able to do once you have completed a learning process (e.g., a module, a level or the entire course) (QAA, 2018). Teaching and assessments are designed accordingly to enable you to demonstrate that you have adequately met these outcomes.

The learning outcomes that you will be expected to demonstrate at the completion of each level of your studies are listed below. Each module that you will study has developed between two and four distinctive Module Learning Outcomes (MLOs). Each MLO is mapped against an equivalent Regent's Learning Outcome (RLO) from the list below. We have ensured that at each level all the compulsory elements of your course assess in their totality all ten learning outcomes (see Section 16).

Level 3 Learning Outcomes	
RLO 1	**Collaboration:** Determine collaboration and networking opportunities in well-defined settings
RLO 2	**Innovation**: Recognise and describe value propositions, combining curiosity and creativity.
RLO 3	**Professional Development**: Show the value of managing your own learning and of planning your personal and professional development
RLO 4	**Decision-making**: Explain different ideas, including your own, as part of decision making
RLO 5	**Communication**: Communicate appropriately for your audience and purpose in multicultural and/or international settings
RLO 6	**Digital Data and Tools**: Choose appropriate digital tools and data to present your ideas in familiar and well-defined contexts
RLO 7	**Discipline Knowledge**: Explain pre-defined theories, concepts and facts in your field of study relevant to the task
RLO 8	**Discipline Skills**: Use a limited-range of established discipline-specific knowledge, techniques and tools for practical purposes
RLO 9	**Interdisciplinary Perspectives**: Describe perspectives from a range of disciplines in well- defined scenarios
RLO 10	**Human and Environmental Impact**: Demonstrate the impact of human activity on people and on the environment.

Level 4 Learning Outcomes	
RLO 1	**Collaboration:** Explore collaboration and networking opportunities to generate ideas for given situations.
RLO 2	**Innovation**: Define and compare value propositions, combining curiosity and creativity.
RLO 3	**Professional Development**: Identify opportunities for your learning and your personal and professional development
RLO 4	**Decision-making**: Investigate and contrast different ideas, including your own, to inform decision making
RLO 5	**Communication**: Communicate your arguments/reasoning, orally and/or in writing in multicultural and/or international settings within familiar and well-defined contexts

RLO 6	**Digital Data and Tools**: Use digital tools and data in familiar and well-defined contexts
RLO 7	**Discipline Knowledge**: Explain theories, concepts and facts in your field of study relevant to the task
RLO 8	**Discipline Skills**: Use established discipline-specific knowledge, techniques and tools for practical purposes
RLO 9	**Interdisciplinary Perspectives**: Identify and contrast perspectives from different disciplines in given scenarios
RLO 10	**Human and Environmental Impact**: Explore the impact of human activity on people and on the environment.

Level 5 Learning Outcomes	
RLO 1	**Collaboration:** Collaborate and use appropriate networks to solve challenges
RLO 2	**Innovation**: Analyse and develop value propositions, combining curiosity and creativity.
RLO 3	**Professional Development**: Develop a plan for your professional development
RLO 4	**Decision-making**: Analyse and reflect on different ideas, including your own, to inform decision making
RLO 5	**Communication**: Communicate *effectively* both orally and/or in writing in multicultural and/or international settings within unfamiliar and well-defined contexts
RLO 6	**Digital Data and Tools**: Analyse and use digital tools and data responsibly in unfamiliar, well-defined contexts
RLO 7	**Discipline Knowledge**: Examine and apply theories, concepts and facts in your field of study relevant to the task
RLO 8	**Discipline Skills**: Employ discipline-specific knowledge, techniques and tools for practical purposes
RLO 9	**Interdisciplinary Perspectives**: Investigate and apply perspectives from different disciplines in multifaceted scenarios
RLO 10	**Human and Environmental Impact**: Analyse the impact of human activity on people and on the environment.

Level 6 Learning Outcomes	
RLO 1	**Collaboration:** Collaborate and build networks to solve challenges in complex settings
RLO 2	**Innovation**: create and implement value propositions, combining intellectual curiosity and creativity
RLO 3	**Professional Development**: Articulate a plan which encompasses opportunities for your professional development
RLO 4	**Decision-making**: Formulate informed decisions using critical and reflexive thinking
RLO 5	**Communication**: Communicate *effectively* both orally and in writing in multicultural and/or international settings.
RLO 6	**Digital Data and Tools**: Appraise and utilise digital tools and data in your professional and social contexts.

RLO 7	**Discipline Knowledge**: Critique and synthesise theories, concepts and facts in your field of study relevant to the task
RLO 8	**Discipline Skills**: Combine and employ a wide range of discipline-specific knowledge, techniques and tools for practical purposes
RLO 9	**Interdisciplinary Perspectives**: Integrate perspectives from different disciplines in multifaceted scenarios
RLO 10	**Human and Environmental Impact**: Evaluate the impact of human activity, including your own, on people and on the environment

7. Learning and teaching strategy/assessment methods (non-regulatory)

This is a guide to the academic opportunities available to help you achieve the overall aims and objectives of the course as listed in Section 2 and the intended learning outcomes in Section 6. It is also a guide to the assessment methods used to test your achievement of the intended learning outcomes. In order to meet the full intended learning outcomes of the course, you will be expected to study independently, participate in class discussions, ask for support in academic skills if required and engage with your personal tutors.

The Regent's Learning, Teaching and Assessment Strategy (LTAS) outlines the vision of Regent's pedagogic and assessment approach. It strives to provide you with a well-connected, future facing, entrepreneurial, cosmopolitan and personalised education whereby you can achieve your full potential.

The strategy is underpinned by three pillars, informed by the university's Strategic Plan, outlining the future trajectory of learning and teaching at Regent's. These are interwoven and based upon:

Nurturing our students' individual growth, recognising them as our partners and cocreators and helping them reach their full potential by addressing their unique needs and aspirations.

Re-imagined curricula and assessments: We develop durable research, thinking, human and entrepreneurial skills through inclusive, well-designed, innovative, future-facing curricula and assessments.

Excellent teaching and transformative learning: We deliver student-centered, interactive, and digitally enhanced learning & teaching that caters to diverse learning needs, challenges orthodoxies, and encourages alternative ways of thinking.

Your course is premised on the Regent's Curriculum model which defines the structural design of our Undergraduate degrees and allows us to deliver the above learning and teaching priorities.

Your course provides you with in-depth knowledge and skills in your field through specialised subject cores whilst at the same time it exposes you to multi-disciplinary breadth through a range of future facing special electives and language options. Additionally, it develops your professional capabilities through an integrated approach to Industry and Entrepreneurship; at each level you will take modules that enable you to explore the world of work and engage you with real work challenges.

Your course therefore actively encourages you to connect all areas of your learning and build your customised, coherent high-impact learning narrative in the pursuit of a personal and professional mission.

The Regent's Graduate Attributes express our educational purpose and identity which is to ensure that Regent's graduates are:
• Collaborative and networked
• Creative and entrepreneurial
• Critical and Reflective
• Culturally and socially versatile
• Digitally agile
• Well-informed, skilled and fluent across disciplines
• Responsible and environmentally conscious.

To realise this purpose, we have articulated these Attributes into a set of ten observable and measurable university wide learning outcomes, The Regent's Learning Outcomes (RLOs). They were designed using national references to ensure that they are appropriated for the award of a UK degree and that your achievement is monitored against those national references. Teaching and assessments are designed accordingly to enable you to demonstrate that you have adequately met these outcomes.

Our Subject Core modules, will help you to develop your communication and presentation skills, enabling you to clearly explain your creative process and professionally present your project outcomes. You will engage in the creative development of your ideas within studio and workshop settings, as well as through your own independent research and experimentation. You will learn technical, design, and presentation skills through tutor-led presentations and demonstrations, as well as through studio-based learning activities, peer reviews and one-to-one tutorials. You will reflect upon your development as a designer, as well as reflect on the research and experimentation you undertake throughout your core modules.

This course distinguishes itself through its rigorous practical teaching standards, ensuring that students gain comprehensive hands-on experience essential for success in the hospitality industry. Practical teaching methodologies are seamlessly integrated into the curriculum, offering students opportunities to apply theoretical knowledge in real-world scenarios. Through internships, industry placements, and experiential learning projects, students engage directly with luxury hotel environments, immersing themselves in the daily

operations and challenges faced by professionals in the field. Moreover, the course emphasizes mentorship by industry experts, providing students with invaluable guidance and insights to navigate complex hospitality dynamics effectively. By upholding these high practical teaching standards, the course not only equips students with practical skills but also instills in them a deep understanding of industry best practices, fostering their professional growth and readiness to excel in diverse hospitality roles upon graduation.

Breakdown of teaching methods by percentage per level

The following breakdown is a guide to how much time you will spend doing each teaching and learning method. The exact amount of time spent in taught/practical lessons or self-study will depend on the elective modules that you take.

- 'Taught' learning typically refers to timetabled sessions led by a member of academic staff, such as micro-lectures and tutorials.

- 'Practical' sessions are also timetabled and led by an academic member of staff, but are focused on learning through experience, e.g., role plays, simulations, field trips, studio or laboratory work.

- 'Self-Study' is time dedicated to self-directed learning that is guided by your own requirements to further your studies and complete assignments. This could include preparation for class, background reading, research and preparation for assessments, and writing.

-

Level 3		Level 4		Level 5		Level 6	
Taught	28%	Taught	14%	Taught	14%	Taught	%
Practical	10%	Practical	38%	Practical	38%	Practical	%
Self-Study	62%	Self-Study	47%	Self-Study	48%	Self-Study	%

Course management and teaching staff

The course is managed by the Director of Content for Luxury Hospitality Management, Adam Frost under the supervision of the Vice Provost for Learning and Teaching Maria Charalambous Staff are, in general, educated to masters or doctoral level and have relevant industry experience. In addition, most of our tutors hold a Fellowship of Advance Higher Education (Advance HE) from Fellow to Principal Fellow level. We also encourage and support our teaching staff to undertake the Postgraduate Certificate in Higher Education. Students will also regularly be learning from active practitioners in the industry.

Tutors have a high level of academic experience, as well as familiarity with the industry. Our staff have worked in a range of fields in [examples] in a variety of roles. We also welcome guest lecturers to provide insight into the latest developments in the industry.

Staff on the course have published in a range of academic journals, authored books and industry publications.

You will be allocated a personal tutor, who will meet you on a one-to-one basis at various stages throughout the academic year and give you guidance and advice to support your ongoing personal and professional development throughout your studies at Regent's University London.

Assessment strategy and methods

Assessment is a positive element of your education. We are committed to delivering authentic assessment and challenge-led learning. This ambition is reflected in our [Assessment Framework](#) where we outline the practices and expectations which will guide and enhance assessment, one of those practices being to move away from unseen written examinations as an assessment methodology and moving towards more authentic challenges. We're in the business of nurturing future leaders who can use what they've learned to shape the world – authentic assessment and real-world challenges create a safe lab for that learning.

Assessment can be a learning tool and a guide to **understand and evaluate** the quality of your work and your progress. Your course will offer a variety of assessment methods that support the learning required by the learning outcomes. We will provide you with feedback on your assessment performance to guide your learning journey. You will play an essential part in our assessment strategy as an active feedback recipient, and we will work together to determine how you can progress further from the feedback received.

There are some differences in the purposes of the assessment you will encounter: some assessments are formative, and others are summative.

Formative assessments will provide you with an opportunity to receive feedback on the progress of your work through the completion of an assessment or assessment tasks. These are developmental in nature as they offer information to help you identify next steps in learning and how to do better in future work which is why no grades are given. Formative assessments feed directly into summative assessments. All assessment tasks include formative assessment opportunities.

Summative assessment is the evaluation of your learning at a particular time, measured against specified learning outcomes. You will be awarded a grade and numerical mark for each summative assessment on each module. The grades you receive for assessed work on each module are added up to give a final grade for the module. Assessment also determines your suitability to progress onto the next year of your course and, at the end of the course, it enables the University to determine your degree award.

All assessments will incorporate effective and constructive feedback that relates to the module-specific or task-specific marking criteria previously made available in the assessment briefs. Feedback for summative assessment will explain the reason for the mark given but it can also provide information about how to improve the work for future assessment tasks.

The table below lists possible ways your tutors will facilitate the delivery of feedback on your formative assessments:

Forms of Assessment	Ways to deliver feedback on formative assessments
Written Assignments (various types)	Feedback on draft submitted on Blackboard by a specified date
	Feedback initiated through peer-to-peer reviews during workshop activity
	Verbal feedback (face to face or recorded), where student makes a record of key points and shares with the tutor
Presentation	Presenting a practice run in class, receiving feedback from peers and/or tutor
	Formative feedback on recordings of presentation practice submitted on Blackboard by a specified date.
	Feedback on students' own assessment on the recorded practice presentation (both submitted on Blackboard by a specified date)
Creative Work	Feedback from tutors/peers through an exhibiting event. Students make a record of key points and share with the tutor
	Feedback on student's own assessment of their work
	Verbal feedback (face to face or recorded), where student makes a record of key points and shares with the tutor

You will receive feedback in an orderly and timely fashion (approximately three weeks from submission date). We will notify you of the feedback release day in your assessment briefs.

Assessment Outline:

Level 4

Food & Beverage Concepts

Assessment component 1: Plan

Weight: 30%

Word Count or Equivalent: Minimum 600 Words, Maximum 850 Words or equivalent

Assessment component 2: Practical Demonstration

Weighting: 70%

Word Count or Equivalent: A minimum 5-minute or equivalent, maximum 8-minute or equivalent.

Rooms Division Management

Assessment component 1: Portfolio

Weight: 100%

Word Count or Equivalent: 5000 words or equivalent

Applied Food & Beverage Management

Assessment component 1: Portfolio

Weight: 100%

Word Count or Equivalent: 5000 words or equivalent

Hospitality Accounting, Cost Control and Inventory Management

Assessment 1: Presentation (Group assessment)

Weight: 40%

Word Count or Equivalent: 10-12 minutes

Assessment component 2: Portfolio

Weight: 60%

Word Count or Equivalent: Minimum 1 - maximum 3 entries per week of study.

Level 5
Marketing, Branding & Guest Experience

Assessment 1: Project

Weight: 60%

Word Count or Equivalent: Maximum 2500 words or equivalent

Assessment component 2: Report

Weight: 40%

Word Count or Equivalent: Maximum 1800 words or equivalent

Organizational Development

Assessment component 1: Presentation

Weighting: 30%

Word Count or Equivalent: 5-7 Minutes

Experiencing Industry and Entrepreneurship 1: Operations Placement

Assessment component 1: Portfolio

Weight: 100%

Word Count or Equivalent: 5000 words or equivalent

Assessment component 2: Workshop (Group Assessment)

Weighting: 70%

Word Count or Equivalent: 15 minutes or equivalent

Facilities Management Safety & Security

Assessment component 1: Presentation (Group Assessment)

Weighting: 100%

Word Count or Equivalent: 18-20 minutes or equivalent

Experiencing Industry and Entrepreneurship 2: Management Training Placement

Assessment 1: Project

Weight: 50%

Word Count or Equivalent: 2,500 words or equivalent

Assessment 2: Plan

Weight: 50%

Word Count or Equivalent: 10-minute presentation or equivalent

Level 6

Organizational Change & Project Management

Assessment component 1: Report

Weighting: 30%

Word Count or Equivalent: 1500-1800 Words or equivalent word count

Assessment component 2: Project Plan (Group Assessment)

Weighting: 70%

Word Count or Equivalent: 2500 Words or equivalent word count

Revenue Management & Pricing Strategy

Assessment component 1: Project (Group Assessment)

Weighting: 100%

Word Count or Equivalent: Maximum 3500 Words or equivalent word count

These assessments were chosen to reflect the practical nature of the discipline and were drafted with careful consideration to student's being assessed in a way that allows them to demonstrate successful integration of the courses learning outcomes.

The course includes the opportunity to undertake a term of Study Abroad at one of our international partner institutions in the Spring Term of Level 5. You must apply and confirm your Study Abroad option during the Spring Term of Level 4. The curriculum and credits in the partner institution will be mapped to your modules as required by the course.

Your Study Abroad application and learning agreement will be subject to the discretion and approval of your Director of Content or Course Leader. All grades received at an international partner university will be converted to an equivalent Regent's University London grade, in accordance with the institutional grading scale and grade conversion table. The average grade will represent 50% of the overall mark associated with Level 5.

If you choose the 20-credit "Industry Placement" module in the Spring Term of Level 5, you will be assessed according to the assessment methods specified in the equivalent module specification.

Breakdown of assessment by percentage per level

The following breakdown is a guide to the types of assessment you will experience on your course through core/common modules. The exact amount of each assessment type will depend on the elective modules that you take.

Level 3		Level 4		Level 5		Level 6	
Coursework	%	Coursework	38%	Coursework	28%	Coursework	**28%**
Practical assessments	%	Practical assessments	32%	Practical assessments	32%	Practical assessments	**32%**
Presentations	%	Presentations	20%	Presentations	30%	Presentations	**20%**
Group Work	%	Group Work	10%	Group Work	10%	Group Work	**20%**

Alternative forms of assessment

Our aim is to design and deliver innovative, authentic and inclusive assessments throughout our curriculum. Students with a student support agreement (SSA) may be offered alternative forms of assessment, as an agreed reasonable adjustment. Where this is necessary, the Student Experience and Welfare Team will work with the relevant Course Team and Registry staff on a case-by-case basis to secure appropriate alternatives.

Ethical approval of research

All research and other relevant academic activities conducted within and outside the University by students at Regent's University should comply with the University's Research ethics policies and processes prior to its commencement. This will include, but is not limited to, all research involving human or other living participants, all industry live projects and all experiments, investigations and procedures involving human or other living participants, or data relating to such living entities.

8. Relationship to other courses and awards

Some courses share modules or have other connections to other courses. This is a guide to whether this is applicable for your course.

At the Foundation level (Level 3) there are eight shared modules that are common to all integrated foundation courses.

The Level 4 Learning Perspectives module, the Levels 4 and 5 Industry and Entrepreneurship modules, the Special Electives and Language Electives modules are offered on all Undergraduate courses, in addition to the Subject Core modules for the individual course.

Student's wishing to broaden their understanding of the Luxury sector can continue their study of the luxury sector through the Regent's MA of Luxury Management.

9. Student support

We want you to make the most of your time at Regent's and we also know that sometimes life at university can be hard. We can give you the support you need, on academic study, language skills, careers, disabilities, mental health, gender, sexuality, finance and many other issues.

Ask Regent's will be the first port of call for the majority of your needs. Staff there can either deal with your enquiry directly or point you to one of our services for more help.

Our support services include:

- Personal tutor scheme
- Student Services
- Academic Skills
- English for Academic Purposes
- Careers advice, including placements
- Disability support
- Accommodation
- Students' Union

For more information about life at Regent's and the services we offer, visit:
https://www.regents.ac.uk/student-life

10. Learning support facilities

Regent's offers a variety of different facilities and technologies to support your studies. These include lecture theatres, seminar rooms, collaborative workspaces, the Library, IT labs and specialist software.

Students will actively learn on property at Wapole defined top luxury properties throughout London with access to cutting edge service tools.

If you require support or advice with regard to accessing campus facilities, please speak with our Student Experience and Welfare Team, part of **Ask Regent's**, so we can address your concerns. https://www.regents.ac.uk/information/for-current-students/disability-support

The Library at Regent's supports teaching and learning at the University. Our relevant and extensive collections, flexible study spaces and knowledgeable staff can help you achieve your academic goals. During term time, the Library is open until late in the evenings. During busy exam periods, it is open 24/7. Most areas are fully accessible to people with disabilities and wherever there are challenges we work with individuals to overcome,

rearrange or support to facilitate good and safe access.

Regent's uses Blackboard as its virtual learning environment (VLE), where you will find learning materials and content for your modules. You will also submit your coursework online and receive feedback through Blackboard.

To support your studies and time at Regent's, there is a free mobile app which can be downloaded from the Apple or Android stores, which will provide information about the University, the campus and your studies.

Regent's has IT labs where you can use our computers and there are dedicated areas for you to use your own laptops and tablets. The campus has free Wi-Fi, including most areas of our extensive gardens, so any area can be adapted into a student study space. Regent's is a member of the Eduroam network, so you can connect to this service to access Wi-Fi worldwide.

For more about Regent's learning resources, visit: https://www.regents.ac.uk/life-at-regents/learning-resources.

11. Opportunities for personal development planning

Extracurricular activities

You will also have opportunity to engage with extracurricular activities on and off campus organised by staff from across Regent's. These include but are not limited to prominent guest speakers' presentations, conferences, competitions, university societies, Student Union membership and student representation. Participation in competitions or engagement with societies and the Students' Union are a great way to develop a host of skills and evidence demonstrating your diverse capabilities and can contribute to fruitful personal development planning.

Careers, Enterprise and Industry

The Careers, Enterprise and Industry team supports students' individual career aspirations through a personalised approach. We partner with students to help them to acquire attributes, tools and skills to be able to make informed decisions and manage their entire career.

Handshake – jobs, employers, events and resources
We've partnered with Handshake – our careers platform – to offer you:
- Careers and enterprise resources – giving you all the information you need to succeed
- Local and international jobs, internships, and placement opportunities
- Networking opportunities with companies of all sizes, as well as start-ups
- Careers and enterprise events and workshops

- The chance to create and build your own profile to personalise the type of content you see, the employers you engage with, and the types of job opportunities highlighted to you.

Placements and internships

Students looking to undertake a placement or internship as part of their studies can receive support in developing their application, as well as advice and guidance when sourcing suitable placement and internship opportunities.

We also offer similar support for students who wish to enhance their learning by undertaking an internship during the summer period.

Careers appointments and drop-in sessions

Students can book an appointment with a career consultant to discuss anything career-related or book some career coaching sessions as a student and/or after they graduate. They are encouraged to engage with the careers team as early as possible in their study. It can take time to gather an array of career management skills, and to be empowered to explore options and plan their next steps.

Careers appointments are booked on Handshake and are either virtual on Handshake or in-person. Appointment types include, but are not limited to, career conversations, entrepreneurship and enterprise, career coaching, placements and Internships, applications feedback, and interview preparation.

The Careers, Enterprise and Industry team has an open-door policy. Students can drop in anytime during business hours to ask a quick question about anything careers, enterprise, or industry related.

Enterprise and entrepreneurship

Regent's is excited to provide a comprehensive, entrepreneurial offer for students and graduates.

This flagship initiative is known as **The Founder's Programme** – a hands-on programme to support students and graduates interested in starting their own enterprise, with tailored guidance, access to live sessions with in-house consultants and guest speakers, mentoring, coaching and experiential bootcamps.

The programme is a dynamic, immersive learning experience where students will build the foundations of their start-up with a global team and get a chance to pitch to investors at the end of the programme – allowing you to network and connect with peers, alumni, industry leaders and start-up founders.

Huckletree Innovation Lab

An on-campus, Innovation Lab centred around entrepreneurship and ecosystem which provides a base for students, staff and alumni with entrepreneurial aspirations. It also hosts tailored sessions and programmes to accelerate your entrepreneurial journey as well as opportunities for networking, investment and innovation.

Co-working spaces

Regent's also offers a dedicated co-working space available on campus with an opportunity to work on your business idea while collaborating and sharing ideas with peers. We also have a strong network of partnerships with some of the most noted co-working spaces in the country.

12. Admissions criteria

Details of current entry requirements can be found in the University's Admissions Policy on our website: https://www.regents.ac.uk/policies

13. Visas and immigration

At Regent's, you will be part of a truly international community, with the opportunity to make friends and contacts from around the world.

If you require a visa to study in the UK, please visit the Visas and Immigration page on our website: https://www.regents.ac.uk/admissions/visas-immigration

14. Assessment and progression regulations

You will be assessed on how well you are achieving the intended leaning outcomes at different stages throughout your time of study at Regent's. This will include a variety of methods as described under Section 6 above.

In order to continue with your studies, there are minimum requirements to be met to be able to progress to the next level of your course. The current progression regulations are published within the Academic Regulations on our website at the link below. These are subject to review and amendment each year. We will let you know if there are any major changes to the regulations that may affect you.

https://www.regents.ac.uk/policies

You will be provided with guidelines on what you need to achieve in each assessment to ensure you receive a good mark.

15. Award criteria

To complete your course, you will need to achieve 360 credits for an undergraduate degree.

You must also meet the requirements of any specific regulations as stated under the Assessment and progression regulations.

For further details on award requirements, please see the Academic Regulations, available on our website https://www.regents.ac.uk/policies. The regulations are subject to review and amendment each year. We will let you know if there are any major changes to the regulations that may affect you.

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

All quality assurance policies and procedures are found in the University Academic Regulations. The current versions are available at the link below. The regulations are subject to review and amendment each year. We will let you know if there are any major changes to the regulations that may affect you: https://www.regents.ac.uk/policies

Regent's University London operates a number of institutional processes for ensuring and enhancing its academic quality standards. These include: course (re)validations, course modifications, course monitoring, student feedback systems and external examining.

Course (re)validations
The University has a formal process to approve a new course or reapprove an existing course of study. This involves a panel of academics from within and outside Regent's to ensure that your course is of appropriate academic standard and of a high quality.

Course modifications
We listen to your feedback and make changes to your course as appropriate. You will be consulted on any significant changes to your course which may affect the outcomes of your study. All changes to courses or modules are subject to approval through Regent's academic governance structures.

Course monitoring
In order to ensure our courses continue to meet their academic and professional aims and objectives, Directors of Content/Course Leaders are required to prepare an annual monitoring report (AMR). The reports include module feedback as well as external examiner reports and responses. They are reviewed at content area and institutional level.

Student feedback systems

Students play a key role in the University's processes for enhancing the quality of our educational provision and the broader student experience. There are multiple ways for you to provide feedback on your experiences at module level (e.g., through questionnaires), course level (through course leaders), through student representatives and at course panel meetings. Student representatives are elected and sit on institutional committees such as Academic Committee. Final-year undergraduate students (Level 6) are invited to take part in the National Student Survey (NSS).

External examiner reports

External examiners ensure that Regent's standards and quality processes are appropriate and are of a standard comparable to those of other higher education institutions in the UK. There are two types of external examiners. One reviews subject level assessment and the other reviews institutional level processes and attends the progression and finalist boards.

An annual external examiner report is produced at the end of every academic year at levels 5, 6 and 7. These are made available to students, normally through the AMRs.

17. Curriculum map

The following table indicates which core and common modules assume responsibility for delivering the learning outcomes detailed in Section 6.

Level	Module code	Module Title	RLO1	RLO2	RLO3	RLO4	RLO5	RLO6	RLO7	RLO8	RLO9	RLO10
3	FND301	Critical Thinking				X					X	X
	FND302	Cultural Understanding		X		X						X
	FND303	Politics, Society and Citizenship	X			X						X
	FND304	Writing for Success at University					X			X		
	FNS305	Communication	X				X				X	
	FND306	Creativity & Entrepreneurship		X								X
	FND307	Cultural Industries		X		X						X
	FND308	Making Use of Data				X	X	X				
	FND309	Business 1: Enterprise in Action			X				X	X		
	FND310	Business 2: Enterprise in Action			X				X	X		

Level	Module code	Module Title	RLO1	RLO2	RLO3	RLO4	RLO5	RLO6	RLO7	RLO8	RLO9	RLO10
4	LHM402	Food & Beverage Concepts					x		x	x		x
	LHM404	Rooms Division Management	x		x				x	x		
	LHM403	Hospitality Accounting, Cost Control and Inventory Management		x		x		x			x	
	LHM401	Applied Food and Berverage Operation	x		x				x	x		
	PER401	Learning Perspectives	x		x	x						

Level	Module code	Module Title	RLO1	RLO2	RLO3	RLO4	RLO5	RLO6	RLO7	RLO8	RLO9	RLO10
	IAE401	Exploring Industry and Entrepreneurship			x		x				x	

Level	Module code	Module Title	RLO1	RLO2	RLO3	RLO4	RLO5	RLO6	RLO7	RLO8	RLO9	RLO10
5	LHM502	Marketing Branding and Guest Experience		x		x	x	x				
	LHM503	Organisational Development	x				x				x	x
	LHM501	Facilities Management Safety and Security				x		x			x	x
	IAE503	Experiencing Industry and Entrepreneurship: Placement 1			x				x	x	x	
		Experiencing Industry and Entrepreneurship: Placement 2			x				x	x	x	

Level	Module code	Module Title	RLO1	RLO2	RLO3	RLO4	RLO5	RLO6	RLO7	RLO8	RLO9	RLO10
6	LHM601	Organisational Change and Project Management	x	x			x	x				
	LHM602	Revenue Management and Pricing Strategy				x			x	x	x	
	IAE601	Major Project I			x	x					x	x
	IAE602	Major Project II		x	x		x			x		