

MODULE DESCRIPTOR

MODULE TITLE	International Food and Gastronomy		
Module Code	44-7978-00S		
Level	7		
Credit Points	15		
Indicative Assessment Components & Percentage Weightings	Coursework 100%		
Pre-Requisite Modules (if applicable)	None		
Delivered according to Standard Academic Calendar	Long: 2 semesters	Short: 1 semester	Other delivery pattern:
YES	NO	YES	None

1 MODULE AIMS

The aims of the module are to:

1. investigate and understand the context of food and beverage provision within your sector and provide direct, practical experience of a diverse range of international food and beverage experiences;
2. develop knowledge of current issues, opportunities and practices of international food and gastronomic provision within your sector;
3. develop your technical and managerial skills in compiling, analysing and modifying menus for optimal business performance; and

2 MODULE LEARNING OUTCOMES BY THE END OF THE MODULE YOU WILL BE ABLE TO

1. critically appraise and evaluate the food and beverage business environment in an international context;
2. research and evaluate current trends and issues related to food and beverage provision;
3. critically reflect and evaluate your own skills in food and beverage provision; and
4. compile, analyse and re-engineer menus for optimal business performance.

3 INDICATIVE LEARNING, TEACHING AND ASSESSMENT ACTIVITIES

The module takes a varied approach to teaching and learning. Students will undertake core lectures to provide an enabling framework to support the technical aspects of menu development and planning; internationalisation of food and beverage provision and current issues and trends in the international market. Lectures will be supported by workshops and seminars which will provide the platform for direct, practical engagement with the subject facilitating the opportunity for student-led discussion and debate. Work of a practical nature will be supported by menu development, compilation and analysis.

The module will be assessed by course work. Assessment one will require the compilation of a portfolio (essentially, a record of practical seminars, workshops and structured experiences, supported by a professional reflective analysis). Assessment two will require the deconstruction and analysis of a working menu supported by a strong theoretical base.

4 INDICATIVE MODULE CONTENTS / TOPICS

Within this module students will explore issues around 3 key areas:

- The context and business environment within the sector, for example: profitability, the importance of the 'right' food and beverage offer, internationalisation of food and beverages.
- The investigation of actual examples of culinary/gastronomic practices, for example: the construction and presentation of a range of diverse gastronomic dishes from around the world.
- Deploy a range of diagnostic and analytical tools used in the compilation and analysis of menus to ensure high levels of business performance.

FURTHER INFORMATION ABOUT THIS MODULE

- **FURTHER / ADDITIONAL INFORMATION IS AVAILABLE TO SUPPORT THIS MODULE, INCLUDING ASSESSMENT CRITERIA DETAILING HOW YOUR PERFORMANCE IN THE MODULE WILL BE MEASURED, HOW YOU WILL RECEIVE FEEDBACK, DETAILS OF LEARNING RESOURCES AND KEY READINGS**
- **THIS INFORMATION CAN BE FOUND IN:**
 - Module Handbook
 - Module Blackboard site

NOTE THAT THIS ADDITIONAL INFORMATION MAY BE SUBJECT TO CHANGE FROM YEAR TO YEAR