

BA Hons Culinary Arts and Business Management Top Up (part time)

Start dates: September 2019

Location: [Victoria Centre](#)

Duration: 2 years

Study mode: Part time (taught over 1 day per week)

Fees: £3,990 per year

Course level: 6

Why this course?

The BA (Hons) Culinary Arts and Business Management Top Up provides the opportunity to study contemporary issues in culinary arts and business management with a practical focus.

This two-year programme is for anyone wanting to build on an existing Level 5 qualification to achieve a full honours degree. The course will give fresh momentum to your career plans by broadening your future options through the development of applied knowledge of business management skills as well as engaging with the scientific, theoretical underpinning required for a role in food product development.

The course is designed to equip students with the ability, skills and knowledge to successfully develop their business skills or to start their own business by interacting with complex problems in real organisations. In addition, students will engage with the theories of sensory science and their application to food product development.

Students will build their employability skills through a variety of forms, including case studies, analysis and guest speakers who bring contemporary industry expertise. The programme offers residential and day fieldtrips to employers to experience and consider specific roles in the workplace.

Course content:

Students are required to undertake five modules. All modules are criterion assessed as Pass, Merit or Distinction. Achievement is recognised through the award of credits, a minimum number of which must be achieved at Level 6. All modules must be achieved in order to successfully achieve the programme.

The programme comprises four 20-credit compulsory modules and one 40-credit module from a choice of two optional modules. Compulsory modules help students to build their academic competence by exploring underpinning theories while developing practical and transferable skills. Optional modules are intended to encourage more self-managed learning skills.

Compulsory 20-credit modules:

- Enterprise Project
- Human Resources & Organisational Development
- Financial & Revenue Management
- Introduction to Organoleptic Assessment (specialist module)

You will also choose one of the following optional 40-credit modules:

- Dissertation
- Consultancy project

Module availability may be subject to change. The timetable will be available in August 2019.

Assessment:

Assessment methods may include:

- Written reports/essays
- Seminars
- Discussion forums/blogs
- Academic posters, displays, leaflets
- Case studies
- Dissertation or work-based consultancy project
- Examinations
- Practical experiment
- Time-constrained assessments

Entry requirements:

Applicants will be required to have achieved 120 credits at Level 4 and 120 credits at Level 5 (total 240 credits) with one of the following qualifications:

- Foundation Degree: students must pass a Foundation Degree in a Business or Enterprise related subject with a Merit (average of 55%)
- Higher National Diploma (HND): students must pass a HND in a Business or Enterprise related subject where the majority of modules are Merit or Distinction
- Other Level 5 qualifications: students must have evidence of achieving 120 credits at Level 5 with Merit or equivalent profile

In addition to the above, overseas learners require IELTS Level 6 (with minimum of 5.5 in each area), or equivalent English qualification. The equivalence of qualifications from outside the UK will be determined according to NARIC guidance.

What can I do after the course?

- Further develop your career by applying your enhanced skills to a place of employment
- Start your own business
- Further study at Masters level subject to university entry requirements

How to apply:

Apply directly to Westminster Kingsway College by [completing our PDF application form](#). You will need to save this to your desktop computer, complete it and email it back to us at: registryinfo@westking.ac.uk

Printed submissions will not be accepted.

Contact us on **020 7963 4181** or courseinfo@westking.ac.uk to find out more.

