Programme Specification: BA International Hotel Management

Course record information

Name and level of final award	 Bachelor of Arts with Honours - International Hotel Management Bachelor of Arts with Honours - International Hotel Management with Professional Experience Bachelor of Arts with Honours - International Hotel Management with International Experience 	
Name and level of intermediate awards	 Bachelor of Arts (BA) - International Hotel Management Diploma of Higher Education (Dip HE) - International Hotel Management Certificate of Higher Education (CertHE) - International Hotel Management 	
Awarding body/institution	University of Westminster	
Teaching institution	University of Westminster	
Status of awarding body/institution	Recognised Body	
Location of delivery	Primary: Central London	
Language of delivery and assessment	English	
QAA subject benchmarking group(s)		
Professional statutory or regulatory body		
Westminster course title, mode of attendance and standard length	 International Hotel Management, Full-time, September start - 3 years standard length with an optional year abroad or placement 	
Valid for cohorts	From 2025/6	

Admissions requirements

There are standard minimum entry requirements for all undergraduate courses. Students are advised to check the standard requirements for the most up-to-date information. For most courses a decision will be made on the basis of your application form alone. However, for some courses the selection process may include an interview to demonstrate your strengths in addition to any formal entry requirements. More information can be found here: https://www.westminster.ac.uk/study/undergraduate/how-to-apply

Recognition of Prior Learning

Applicants with prior certificated or experiential learning at the same level of the qualification for which they wish to apply are advised to visit the following page for further information:

https://www.westminster.ac.uk/current-students/guides-and-policies/student-matters/recognition-of-prior-learning

Aims of the programme

The BA (Hons) International Hotel Management aims to enable students to gain the academic skills, knowledge, values, and critical understanding of what is necessary to become the pioneering, international future leaders of sustainable, equitable, ethical and prosperous hospitality businesses. The University of Westminster offers students the opportunity to learn in the heart of London. The programme will use London as a classroom. We will also open our students' minds to the dynamic globalised hospitality businesses responsibly and empathetically. Further, we will give students the opportunity to apply their academic knowledge in the workplace as each student will receive professional international-standard training and hands-on work experience at one of our approved partner hotels in London.

After completing this course, students will have an extensive understanding and awareness of hospitality businesses' responsibilities, resilience, and inclusive activities through academic study and hands-on work experiences. Students will also be able to think critically and creatively as they approach multifaced problems and willingly collaborate with others to make well-structured, ethical decisions.

Academic studies will include the management of responsible, sustainable operations, including food, beverage, and accommodation; managing and leading people from different cultures; sustainability; creating fabulous memories and experiences for customers; and having the opportunity to become digitally literate, enterprising, and innovative.

Throughout the duration of the program, students will immerse themselves in the hospitality industry through continuous part-time placements in different hotel departments. This hands-on experience will be integral to their learning journey, allowing them to apply theoretical knowledge directly to real-world scenarios. These placements are strategically structured to provide practical exposure year-round, ensuring that students gain invaluable insights and skills in various aspects of hospitality operations.

Academic studies will run concurrently with these placements across three semesters, commencing in September and extending through January and May. This scheduling allows students to seamlessly integrate their theoretical learning with practical experiences, fostering a holistic understanding of the industry. Moreover, the program is designed to accommodate the summer season, enabling students to continue their placements and maintain momentum in their learning journey.

By combining work-based learning with academic study, students will develop a comprehensive skill set and a deep understanding of hospitality management. This well-rounded approach enhances their employability and prepares them for graduate programs with renowned international hospitality organisations in London and across the globe. Ultimately, students emerge from the program equipped with the confidence, expertise, and hands-on experience necessary to excel in the dynamic and competitive hospitality industry.

Reasons why students should study with us are:

- The University of Westminster is a pioneer in the higher education nationally and globally, it has vibrant campuses that inspire learning and London energy.
- Students gain international-standard training and hands-on work experience from our approved hotel partners
- Hospitality jobs are available in every single country in the world. Careers in hospitality are creative and peopleorientated, and because of the interesting and exciting responsibilities each hospitality employee engages with, movement up the ladder to senior positions happens fast
- Students with us become truly international and will have a diverse, global and community outlook
- Guest lectures, field visits and research projects with hospitality practitioners give students real-world context to
 academic theory and practice
- Students will have the opportunity to work on consultancy projects in collaboration with the hospitality industry; together, they will shape its future for the better
- · Academic skills, employability and hands-on work-based experiences are embedded across the curriculum
- The multicultural and international teaching body delivers the BA (Hons) International Hotel Management course from professional practice.
- The teaching body regularly publishes journal articles and academic books and attends conferences aligned with hospitality business disciplines.
- Students will have access to extensive research and data from Westminster's library, together with world-wide resources from the United Nations' Sustainable Development Goals, United Nations Educational, Scientific and Cultural Organisation

• Graduates will be confident professionals, in all issues of sustainability: in attitude, behaviour, in society and in business

Employment and further study opportunities

University of Westminster graduates will be able to demonstrate the following five Graduate Attributes:

- Critical and creative thinkers
- Literate and effective communicator
- Entrepreneurial
- · Global in outlook and engaged in communities
- Social, ethically and environmentally aware

University of Westminster courses capitalise on the benefits that London as a global city and as a major creative, intellectual and technology hub has to offer for the learning environment and experience of our students.

The BA (Hons) International Hotel Management program at the University of Westminster offers a unique and highly effective approach to enhancing students' employability within the hospitality industry. Through a carefully crafted blend of academic studies and continuous part-time placements across various departments in prestigious hotels, students gain invaluable hands-on experience and practical skills that directly translate to the workplace. This structured curriculum, spanning three semesters and encompassing the summer season, allows students to seamlessly integrate theory with real-world application while effectively managing the balance between study and work commitments. By the end of the program, graduates emerge as well-rounded professionals equipped with the knowledge, skills, and confidence to thrive in diverse roles within international hospitality organisations, whether in London or anywhere around the globe. This holistic combination of work-based learning, continuous placement, and academic study enhances students' readiness for entry into graduate programs and positions them as highly competitive candidates for rewarding career opportunities in the ever-evolving hospitality sector.

If a student is unable to secure a placement for any reason during the course, then an alternative assessment will be provided, allowing the student the opportunity to meet the course learning outcomes.

Professional Experience:

The BA (Hons) International Hotel Management program at Westminster Business School encourages students to embark on a placement year within the hospitality industry. During this year, students will set skills goals to achieve while on placement, conduct research to gain insight into the hospitality sector they're working in using various data sources, and become acquainted with techniques and processes essential for effectively delivering key initiatives and business objectives.

International Experience:

Students enroled in the BA (Hons) International Hotel Management program have the option to undertake an international experience year at one of our partner institutions abroad. This opportunity allows students to study and reside in the host country while collaborating with the host institution. The content of the study is determined through a Learning Agreement between the student, the home institution, and Westminster Business School, ensuring a tailored and enriching international experience aligned with hospitality industry requirements.

What will you be expected to achieve?

Learning outcomes are statements on what successful students have achieved as the result of learning. These are threshold statements of achievement the learning outcomes broadly fall into four categories:

- The overall knowledge and understanding you will gain from your course (KU)
- Graduate attributes are characteristics that you will have developed during the duration of your course (GA)
- Professional and personal practice learning outcomes are specific skills that you will be expected to have gained on successful completion of the course (PPP)
- Key transferable skills that you will be expected to have gained on successful completion of the course. (KTS)

Level 4 course learning outcomes: upon completion of Level 4 you will be able to:

- 1 Operate in familiar and unfamiliar learning, hospitality management contexts that requires the use of established techniques and information sources. (PPP) (PPP)
- 2 Understand the hospitality management base, and its terminology and appreciate those areas of this knowledge

base are open to debate and reformation. (KU) (KU)

- 3 Analyse and evaluate the relevance and significance of information and data using established principles, frameworks, criteria and techniques in hospitality management contexts. (GA) (GA)
- 4 Apply hospitality management theory creatively to a well-defined problem or process and begin to appreciate the complexity of the operational issues (GA) (GA)
- 5 Work collaboratively, building positive relationships with others as a member of a group and meet obligations to others. (KTS) (KTS)
- 6 Work within an appropriate ethos, manage time, use and access a range of learning resources to achieve goals. (KTS) (KTS)
- 7 Manage information, collect appropriate data from a range of sources, and undertake simple research tasks with external guidance. (KTS) (KTS)
- 8 Use interpersonal, digital and communication skills to clarify tasks and identify and rectify issues in a range of contexts. (KTS) (KTS)

Level 5 course learning outcomes: upon completion of Level 5 you will be able to:

- 1 Operate in hospitality management situations of varying complexity and predictability requiring the application of a wide range of techniques, tools and digital platforms. (PPP) (PPP)
- 2 Act with increasing autonomy within defined guidelines, accepting responsibility for achieving personal and group outcomes. (PPP KTS) (PPP KTS)
- 3 Apply an understanding of wide-ranging areas of hospitality management knowledge, recognising those areas where theories, ideas and concepts are most/least secure in contexts of varying complexity (KUSS) (KUSS)
- 4 Demonstrate awareness of the wider social, environmental and sustainability implications of hospitality organisations and be able to debate issues in relation to more general ethical perspectives. (KU) (KU)
- 5 Analyse and evaluate information using given principles, comparing data collection and applying methods, considering compliance, regulatory frameworks, and stakeholder needs within a hospitality context. (GA) (GA)
- 6 Identify problems and creative, sustainable, and enterprising approaches for their resolution. (GA) (GA)
- 7 Adapt interpersonal, digital, and communication skills to a range of situations, audiences, and degrees of complexity. (KTS) (KTS)
- 8 Apply decision-making to various hospitality contexts that demonstrtes an understanding of global citizenship, diverse cultures, customs, and values, being mindful of the potentially competing needs of different communities. (KTS) (KTS)
- 9 Demonstrate the numeracy skills required to manage budgets and analyse quantitative data. (KTS) (KTS)

Additional Year course learning outcomes: upon completion of Additional Year you will be able to:

- 1 (International Experience only) Demonstrate insight and understanding of the challenges and opportunities of working and/or studying in an international context. (PPP) (PPP)
- 2 (International Experience only) Apply theories, concepts and research skills related to the cultural context(s) of the society within which the experience takes place. (KU) (KU)
- 3 (Professional Experience only) Demonstrate acquisition of a range of professional and commercial skills required within the contemporary business environment through the completion of an extended period of professional practice in the work placement year. (PPP) (PPP)

Level 6 course learning outcomes: upon completion of Level 6 you will be able to:

- 1 Operate in complex and unpredictable hospitality management contexts, requiring the selection and application of innovative techniques relevant to hospitality. (PPP) (PPP)
- 2 Take and demonstrate proactive acquisition and responsibility, reliance and confidence in their own learning and continued professional development. (PPP KTS) (PPP KTS)
- 3 Demonstrate a critical understanding of the real-world hospitality business challenges in context such as global business strategy, leadership, management, and marketing and communicate these offering solutions effectively and convincingly. (KU KTS) (KU KTS)
- 4 Critically analyse and evaluate new business data, concepts, and situations, using a range of techniques

appropriate to the situation, and design creative, sustainable solutions, recognising the needs of stakeholders with minimum guidance. (GA) (GA)

- 5 Work effectively independently and with others, as both a team member and a leader, recognising and respecting the values of equality and diversity. (KTS) (KTS)
- 6 Demonstrate literacy and communication skills in a wide range of complex situations, including the use of digital skills. (KTS) (KTS)
- 7 Recognise the potential impact of economic, social, and cultural differences and concepts of hospitality when working within diverse communities, both locally and internationally. (KTS) (KTS)

How will you learn?

Learning methods

The course team collaborates closely with industry partners to offer live client briefs, mirroring authentic work environments and fostering work-based learning opportunities. This includes a continuous part-placement component, ensuring that students have the opportunity to seamlessly integrate their academic studies with practical experience throughout the program.

Module leaders and lecturers actively engage with employers to align curriculum design and career education with early career practice and Graduate Outcomes. Networking is strongly encouraged to facilitate career opportunities, research endeavours, and knowledge exchange. With a strong vocational focus, the curriculum is designed to be applied within an industry context, with learning activities and assessments blending theory and practice in authentic settings.

Various methods are utilised, such as lectures, seminars, workshops, tutorials, field trips, and work-based learning experiences. Furthermore, experts from relevant fields contribute through masterclasses, guest lectures, seminars, workshops, and work experience opportunities, enriching students' learning journeys. This comprehensive and practical approach, including continuous part-placement, ensures that students develop the essential competencies needed to thrive in the dynamic field of hospitality management.

Self-reflection is encouraged to facilitate student learning, development, and confidence. Authentic experiential learning projects in a range of hospitality settings and departments provide transformational experiences, preparing students for careers in the evolving industry. Emerging themes and authentic learning materials drive meaningful knowledge creation, which can be applied to assessments and future work practices while being mindful of people and the planet, ensuring an inclusive learning experience for all students.

Students will immerse themselves in real-world scenarios through structured hotel placements, applying theoretical knowledge to practical situations. Dedicated support arrangements facilitate these experiences, ensuring students receive guidance and mentorship as they navigate their roles within the hospitality industry. This early exposure to the field not only enhances learning but also provides students with invaluable insights and skills necessary for their future careers. Field trips allow for evaluation and research of hospitality from local and global perspectives, with consideration of ethical and sustainable best practices.

At level 4, students acquire a foundational understanding of the hospitality industry, mastering key concepts, frameworks, and theories that serve as building blocks for their course. They gain an understanding of the hospitality consumer and their own professional development. They will gain experience in sales and marketing, conferences and events, and food and beverage departments.

At level 5, students will consider management and leadership, the importance of finance and the wider environmental context of hospitality. They will take on greater responsibility for tasks and make informed judgements to solve problems in hospitality while achieving personal or group objectives. They will gain experience in the front office, room operations and culinary departments.

At level 6, students are required to demonstrate innovation and creative, strategic management of hospitality. They will then be prepared to conduct research before a 'capstone' Final Major Project, critically evaluating concepts and drawing evidence from diverse sources to inform judgment in complex situations. Students will also take accountability for their learning, decisions and actions, showcasing their ability to handle challenging scenarios confidently and competently. They will gain experience of operational building management.

Throughout the programme, students are challenged to address digital disruptions in reviews, booking, and digitally enhanced customer experiences.

Teaching methods

The course provides a variety of learning experiences, motivates students, and meets diverse learning needs, with staff

members working as a team to devise modules that encompass all learning styles and neuro-diverse needs. The course also supports students with additional learning and mentor support to maximise their career opportunities and develop their knowledge, understanding, and skills.

Constant feedback and dialogue occur through contact time with module and course leaders, fostering a learning community. Small-group workshops address individual student needs, using stage-appropriate resources, including ICT resources, to encourage independent learning.

The university's Virtual Learning Environment (Blackboard) complements face-to-face lectures, seminars, and workshops with learning materials such as articles, cases, quizzes, and other activities. The university has also invested in Panopto lecture capture technology, allowing students to access recorded lectures on Blackboard, should they miss a lecture or wish to spend more time studying each week's topic areas. These resources help structure and direct students' independent study time.

Each week the seminars link to module learning outcomes which are delivered through the lectures, providing opportunities for group and individual work that reflects important real-world hospitality skills.

Our commitment to Equality, Diversity and Inclusion

In line with QAA guidance and the University's commitment to equality and diversity, an inclusivity strategy facilitates an environment for learning that anticipates the varied requirements of learners and aims to ensure that all students have equal access to educational opportunities. Our course curriculum integrates multiple approaches to ensure inclusivity. We adopt inclusive learning, teaching, and assessment methods by blending theoretical and practical elements, to present the course material in diverse and engaging ways.

Aligned with the University of Westminster's Black Lives Matter Commitment Plan and broader EDI agenda and commitment, our inclusive approach respects diversity, encourages active participation, and equips students with skills for a diverse world.

Practical examples of this commitment include providing accessible materials across all modules, offering a range of assessment modes (presentations, podcasts, videos, posters), deploying case studies and real-world examples of contemporary issues and challenges, using inclusive and accessible learning materials, constructing reading lists that ensure diversity and representativeness, and prioritising issues of diversity and inclusion in practice-based seminars for relevant industries. We also draw on the research and collaborative work of specialist organisations working in hospitality to promote Equality, Diversity and Inclusion, ensuring relevant content is integrated into teaching.

Our lectures and seminars avoid just 'talking at' students and rather interact and collaborate with students in most of these sessions, offering a conducive and inclusive environment to all styles of learning.

Sustainable Development Goals

This course explores sustainable development goals (SDGs) through its diverse modules, encompassing Responsible Food and Beverage Operations, Room Operations, and Social and Environmental Justice in the Hospitality Industry. By delving into ethical principles, responsible sourcing, food waste management, and reducing waste, students engage directly with SDG 12: Responsible Consumption and Production. Furthermore, examining social and environmental justice within the hospitality sector, alongside discussions on cultural sensitivity, inclusivity, and cross-cultural decision-making, aligns with SDG 10: Reduced Inequalities and SDG 16: Peace, Justice, and Strong Institutions. Through this integrated approach, students acquire practical skills for sustainable hospitality operations and develop a deeper understanding of the interconnectedness between ethical practices, societal well-being, and environmental stewardship, ultimately contributing to the broader agenda of sustainable development outlined in the SDGs.

Assessment methods

Fostering an environment where students are motivated to collaborate inclusively while acknowledging the cultivation of diverse insights, abilities, values, and attributes that will serve them well in their future careers. In particular, those modules, including work-based learning, will be assessed through applying theory to solve complex problems within hospitality management.

The concept of Authentic Assessment revolves around employing innovative learning experiences to evaluate students' competencies and knowledge within real-world scenarios. By embracing Authentic Assessment, the University gauges students' achievements in a manner that aligns with the practical skills expected of them upon completing their course or degree program.

The course team takes an 'assessment as learning' approach and has an inclusive learning, teaching, and assessment strategy to provide culturally inclusive learning materials, varied, innovative teaching methods, and providing flexible pathways to meet learning outcomes.

Various assessments are designed to support students in demonstrating their achievement of module learning outcomes. There is an emphasis on industry-focused, 'authentic' assessments that reflect those found working in hospitality management, such as reports, portfolios, presentations, and plans. To cater to diverse student needs, we also offer alternative assessment platforms in relevant modules. These include podcasts, posters, and video presentations, allowing students to showcase their knowledge and skills in formats that suit them best.

The assessments for these modules provide opportunities for students to demonstrate the achievement of their learning outcomes through undertaking work-based and other experiential learning activities to distil the learning and to help plan for future personal and professional development.

At each level, students will be assessed on academic knowledge, practical application, and their ability to recontextualise knowledge, relate theory to practice and develop their own theory about practice. Often assessed tasks will draw on authentic contemporary hospitality issues/cases.

As students move through the levels of the course, the scope and depth of assessment builds, allowing them to incrementally gain confidence and improve their knowledge, skills, and understanding. Assessments are progressively designed to facilitate and develop independent critical thinking skills and the ability to analyse and critically evaluate theories, concepts, and ideas. In the final year of the course, assessment methods test students' ability to synthesise their ideas and take a more holistic view of the discipline.

Students will be offered a range of both formative and summative feedback throughout each module to help them throughout the course.

Course Structure

This section shows the core and option modules available as part of the course and their credit value. Full-time Undergraduate students study 120 credits per year. Course structures can be subject to change each academic year following feedback from a variety of sources.

Modules are described as:

- Core modules are compulsory and must be undertaken by all students on the course.
- Option modules give you a choice of modules and are normally related to your subject area.
- Electives: are modules from across the either the whole University or your College. Such modules allow you to broaden your academic experience. For example, where electives are indicated you may choose to commence the study of a foreign language alongside your course modules (and take this through to the final year), thereby adding further value to your degree.
- Additional information may also be included above each level for example where you must choose one of two specific modules.

Modules

Level 4

Module Code	Module Title	Status	UK credit	ECTS
4EVMN008W	Conferences and Events	Core	20	10

Module Code	Module Title	Status	UK credit	ECTS
4HOSP001W	Hospitality Sales and Marketing	Core	20	10
4HOSP002W	Professional Development for Hospitality Management	Core	20	10
4HOSP003W	Responsible Food and Beverage Operations	Core	20	10
4HOSP004W	The Contemporary Hospitality Landscape	Core	20	10
4HOSP005W	Understanding the Diverse Hospitality Consumer	Core	20	10

Level 5

Module Code	Module Title	Status	UK credit	ECTS
5HOSP003W	Front Office	Core	20	10
5HOSP001W	Culinary Arts Management	Core	20	10
5HOSP002W	Finance for Hospitality	Core	20	10
5HOSP004W	Managing and Leading People in the Hospitality Industry	Core	20	10
5HOSP005W	Room Operations	Core	20	10
5HOSP006W	Social and Environmental Justice in the Hospitality Industry	Core	20	10

Additional Year

The following modules must be passed for the award title "with International Experience":

5BUSS013W WBS International Experience Year Semester 1 (60 credits) 5BUSS014W WBS International Experience Year Semester 2 (60 credits)

The following modules must be passed for the award title "with Professional Experience":

5BUSS011W Professional Placement Project Part 1 5BUSS012W Professional Placement Project Part 2

Module Code	Module Title	Status	UK credit	ECTS
5BUSS011W	Professional Placement Project Part 1	Option	60	30
5BUSS012W	Professional Placement Project Part 2	Option	60	30
5BUSS013W	WBS International Experience Year Semester 1	Option	60	30
5BUSS014W	WBS International Experience Year Semester 2	Option	60	30

Level 6

Module Code	Module Title	Status	UK credit	ECTS
6HOSP001W	Discovering Hospitality Consumer Insights	Core	20	10
6HOSP002W	Environmental Hotel Operations	Core	20	10
6HOSP003W	Final Major Hospitality Project	Core	40	20
6HOSP004W	Hospitality Futures	Core	20	10
6HOSP005W	Strategic Hospitality Management	Core	20	10

Please note: Not all option modules will necessarily be offered in any one year. In addition, timetabling and limited spaces may mean you cannot register for your first choice of option modules.

Professional body accreditation or other external references

Course management

The course team comprises a Course Leader who is responsible for the overall management of the course and a team of module leaders who are responsible for individual modules that run on the course.

Academic regulations

The current Handbook of Academic Regulations is available at westminster.ac.uk/academic-regulations.

Course specific regulations apply to some courses.

Academic Support

Upon arrival, an induction programme will introduce you to the staff responsible for the course, the campus on which you will be studying, the Library and IT facilities, additional support available and to your Campus Registry. You will be provided with the Course Handbook, which provides detailed information about the course. Each course has a course leader or Director of Studies. All students enrolled on a full-time course and part time students registered for more than 60 credits a year have a personal tutor, who provides advice and guidance on academic matters. The University uses a Virtual Learning Environment called Blackboard where students access their course materials, and can communicate and collaborate with staff and other students. Further information on Blackboard can be found at https://when-you-arrive/blackboard

The Academic Learning Development Centre supports students in developing the skills required for higher education. As well as online resources in Blackboard, students have the opportunity to attend Study Skills workshops and one to one appointments. Further information on the Academic Learning Development Centre can be found at westminster.ac.uk/academic-learning-development.

Learning support includes four libraries, each holding a collection of resources related to the subjects taught at that site. Students1 can search the entire library collection online through the Library Search service to find and reserve printed books, and access electronic resources (databases, e-journals, e-books). Students can choose to study in the libraries, which have areas for silent and group study, desktop computers, laptops for loan, photocopying and printing services. They can also choose from several computer rooms at each campus where desktop computers are available with the general and specialist software that supports the courses taught in their College. Students can also securely connect their own laptops and mobile devices to the University wireless network.

Support Services

The University of Westminster Student and Academic Services department provide advice and guidance on accommodation, financial and legal matters, personal counselling, health and disability issues, careers, specialist advice for international students and the chaplaincy providing multi-faith guidance. Further information on the advice available to students can be found at https://www.westminster.ac.uk/student-advice

The University of Westminster Students' Union also provides a range of facilities to support students during their time at the University. Further information on UWSU can be found at https://www.westminster.ac.uk/students-union

How do we ensure the quality of our courses and continuous improvement?

The course was initially approved by a University Validation Panel. University Panels normally include internal peers from the University, academic(s) from another university. a representative from industry and a Student Advisor.

The course is also monitored each year by the College to ensure it is running effectively and that issues which might affect the student experience have been appropriately addressed. Staff will consider evidence about the course, including the evidence of student surveys, student progression and achievement and reports from external examiners, in order to evaluate the effectiveness of the course and make changes where necessary.

A Course revalidation takes place periodically to ensure that the curriculum is up-to-date and that the skills gained on the course continue to be relevant to employers. Students meet with revalidation panels to provide feedback on their experiences. Student feedback from previous years is also part of the evidence used to assess how the course has been running.

How do we act on student feedback?

Student feedback is important to the University and student views are taken seriously. Student feedback is gathered in a variety of ways.

- Through student engagement activities at Course/Module level, students have the opportunity to express their voice in the running of their course. Course representatives are elected to expressly represent the views of their peers. The University and the Students' Union work together to provide a full induction to the role of the course representatives.
- There are also School Representatives appointed jointly by the University and the Students' Union who meet with senior School staff to discuss wider issues affecting student experience across the School. Student representatives are also represented on key College and University committees.;
- All students are invited to complete a questionnaire before the end of each module. The feedback from this will inform the module leader on the effectiveness of the module and highlight areas that could be enhanced.
- Final year Undergraduate students will be asked to complete the National Student Survey which helps to inform the national university league tables.

This programme specification provides a concise summary of the main features of the course and the learning outcomes that a student might reasonably be expected to achieve and demonstrate, if they take full advantage of the learning opportunities that are provided. This specification is supplemented by the Course Handbook, Module proforma and Module Handbooks provided to students. Copyright in this document belongs to the University of Westminster. All rights are reserved. This document is for personal use only and may not be reproduced or used for any other purpose, either in whole or in part, without the prior written consent of the University of Westminster. All copies of this document must incorporate this Copyright Notice – 2022©

Additional Details

University of Westminster is now equipped with a Grammarly for Education (Grammarly GO) institutional licence, providing every member and students in our academic community access to Grammarly's writing assistance tools. Grammarly is designed to help individuals confidently communicate across various devices and platforms. Grammarly GO comprehensive tool aids in improving correctness, clarity, engagement and the overall delivery of written content. It provides guardrails to ensure adherence to the university's guidelines, enabling students to utilise generative AI in ways that comply with the University's Policy and Guidance on the use of Generative AI.

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