



UNIVERSITY OF  
**WEST LONDON**  
The Career University

*London Geller College of  
Hospitality and Tourism*

# Contents

<b>Welcome from the Dean</b>	<b>4</b>
<b>Laurence Geller CBE</b>	<b>5</b>
<b>5 Reasons to study at the London Geller College of Hospitality and Tourism</b>	<b>6</b>
<b>1. Industry-relevant courses</b>	<b>8</b>
<b>2. Excellent facilities</b>	<b>10</b>
<b>3. Outstanding industry links</b>	<b>12</b>
<b>4. Our location</b>	<b>14</b>
<b>5. Teaching excellence</b>	<b>16</b>
<b>Undergraduate courses</b>	
BSc (Hons) Air Transport Management (Airline and Airport Specialist)	20
BSc (Hons) Air Transport Management with Airline Transport Pilot Licence Studies	21
BSc (Hons) Air Transport Management with frozen Airline Transport Pilot Licence	22
BSc (Hons) Air Transport Management with Private Pilot Licence	23
FdA Airline and Airport Management	24
BSc (Hons) Aviation Management with Commercial Pilot Training	25
BSc (Hons) Culinary Arts Management	26
BA (Hons) Event Management	27
FdA Event Management	28
BSc (Hons) Future Food and Culinary Management	29
BSc (Hons) Hospitality Entrepreneurship	30
FdA Hospitality Management	31
BSc (Hons) International Hospitality Management	32
BSc (Hons) International Tourism Management	33
BSc (Hons) Nutrition and Food Management	34
FdA Travel and Tourism Management	35
<b>Postgraduate courses</b>	
Executive MSc Air Transport Operations and Management	36
MSc Food Business Management	37
MA International Tourism and Aviation Management	38
MA Luxury Hospitality Management	39
<b>Our honouaries</b>	<b>40</b>
<b>Entry requirements</b>	<b>42</b>

## Welcome from the Dean



### Welcome to the London Geller College of Hospitality and Tourism.

We aim to deliver a high quality learning experience, and to give you the opportunity to become business-minded graduates who will be fitted to the requirements of a dynamic and demanding industry. We offer a range of courses including Hospitality, Travel and Tourism, Aviation, Events Management and Nutrition and Food Management.

We have developed a new suite of courses beginning September 2021, ensuring we are providing our students relevant teaching for our fast moving industries.

Whilst studying within the College, students will develop both academic and practical skills in the area they have chosen to study. Our student placements in industry, and our influential national and international business connections provide students with a breadth of experience and knowledge, and an immersion in the exciting context of industry and business.

As Dean of the London Geller College of Hospitality and Tourism, I am delighted to welcome you to the College, and hope you have a fruitful time with us.

### James Edmunds

Dean of the London Geller College of Hospitality and Tourism



## Laurence Geller CBE

Laurence Geller CBE was installed as the Chancellor of the University of West London in May 2011. As Chairman of Geller Investment Co LLC and an alumnus of the University of West London, Laurence has over 45 years of experience in the hospitality industry.

He also has a long-held association with the University of West London, having graduated from the School of Hotel Management and Catering at the institution when it was Ealing Technical College.

In March 2009, he received the University of West London's Alumni Lifetime Achievement Award, and in November 2010, received an honorary doctorate.

He serves on a number of boards relating to the real estate and lodging industries, including as Co-chairman of the Industry Real Estate Financing Advisory Council of the American Hotel and Lodging Association and as American Ambassador and Fellow to the UK-based Institute of Hospitality.

Also a respected philanthropist, he is Chairman of the Churchill Centre, and a serving member of, amongst others, the President's Council of the Midwest Region of the US Fund for UNICEF, and The National Leadership Council for the American Jewish Committee. Laurence has received numerous awards for his charitable endeavours.

# 5 Reasons to study at the London Geller College of Hospitality and Tourism

## 1 Industry-relevant courses

Our courses are designed to prepare our students for successful careers in industry.

## 2 Excellent facilities

Our students have access to excellent teaching and learning facilities.

## 3 Outstanding industry links

We enjoy many industrial links and work with over 400 companies and employers world-wide.

## 4 Our location

The London Borough of Ealing is one of the UK's most successful business regions. Central London is 40 minutes away from our Ealing site, and Heathrow is less than 30 minutes away.

## 5 Teaching Excellence

Our teaching staff are highly qualified and active practitioners in industry.



# 1. Industry- relevant Courses

Our courses have a modern curriculum and a strong focus on employability. They link to the world of work with all our students engaging in experiential learning.

Our courses include guest lecturers and master classes from top industry professionals, placements and work experience in globally renowned businesses and opportunities to experience the reality of working in hospitality and tourism.

Many of our graduates are now chief executives, senior managers, executive chefs, authors, advisors, consultants and lecturers in industry.

You will be taught by highly experienced industry experts and have the chance to benefit from our close industry connections. Many of our tutors have first-hand experience of working in the industry you have your sights set on. They also have invaluable insights on where to start in your career and how to stand out.



*"I worked very hard and had so much fun doing something I love! It was excellent the way that the theory and practise combined. The lectures were informative and also informed the upcoming practical work. I work as a pastry chef at the Duck and Waffle and look forward to one day opening my own business."*

**Andrea Ferro, FdA Food and Professional Cookery**

*"I acquired knowledge and a practical approach through my degree, which will help me to develop my business, an entrepreneurship start up project sponsored by UWL."*

**Muhammad Rizwan, BA (Hons) International Hotel Management**

## 2. Excellent facilities

Our West London Campus has undergone a £150 million transformation to create superb new facilities for our students. Our students have access to excellent teaching and learning facilities including The Paul Hamlyn Library at our Ealing site, and to support the development of our Commercial Pilots and Air Transport Management students we have a state-of-the-art Boeing 737 flight simulator. We are the home of the International Centre for Hospitality and Aviation Resilience Management (ICHARM) and Pillars, our award-winning training restaurant.

The campus offers outstanding facilities, where students can learn in industry-standard training kitchens and food laboratories.

### West London Food Innovation Centre

The London Geller College of Hospitality and Tourism is now home to the West London Food Innovation Centre. The centre is primarily a commercial undertaking, providing services such as product development, shelf life testing and sensory evaluation analysis for new food products being brought to market by single product start-ups to brands whose ranges are a staple on supermarket shelves. The lab also supports research, both in-house postgraduate students from the college and elsewhere in the University as well as collaborations with other institutions across the UK – this is a legacy of the lab's establishment thanks to the EU Regional Development Fund. The College is proud to be the host of this exciting new on campus facility.



### Pillars

Pillars is the London Geller College of Hospitality and Tourism's award-winning training restaurant. It is a specially designed educational environment where students learn the art of fine service and culinary practices. Chefs and Food and Beverage lecturers support our culinary arts and hospitality students in ensuring that our guests enjoy a contemporary and elegant dining experience. Pillars often hosts prestigious events, and is open to the public one night a week giving students hands-on experience of a working environment.

### Flight Pad



### 3. Outstanding industry links

Our courses include guest lectures from top industry professionals, building on our recognition by globally renowned businesses such as the Savoy, Ritz, Intercontinental Group, and various event management companies. We are proud of our many industry links and work with over 400 companies and employers world-wide.

Many of our graduates are now chief executives, senior managers, executive chefs, authors, advisors, consultants and lecturers in industry. We are proud of our alumni who continue to support the College and its work.



Our honouaries regularly visit us to work with our aspiring students and carry out demonstrations and talks.



*"This course allowed me to fast track to a management position with IAG. I now travel extensively around Europe and enjoy a truly challenging and rewarding career in the organisation."*

**Alla Algrahan,  
MA Airline and Airport  
Management**



# 4. Our location

Our excellent location in west London, the UK's capital, and the world's tourism capital, puts you at the heart of opportunities for experiential learning and placements in aviation, tourism, hospitality and culinary arts. We have a growing relationship with Heathrow Airport, hosting the Heathrow Archive exhibition on campus, allowing us to capitalise on our proximity to the UK's largest airport.

**30**  
minutes to  
Heathrow from  
our Ealing site

**40** minutes to  
central London from  
our Ealing site, home to  
thousands of hotels and  
restaurants

Our Ealing site is also just 30 minutes from London Heathrow International Airport. It is served by fast rail links from Reading and London, and has excellent local bus services. Ealing is easy to reach from all London Underground stations. Ealing offers a relaxed, friendly atmosphere and attractive surroundings. The area is great for cafes, restaurants and bars, spacious parks and shopping. The London Borough of Ealing is also one of the UK's most successful business regions, and our close links with global organisations provide great opportunities for students to progress into exciting and challenging careers.

**For more information about University accommodation please visit our website:**  
[www.uwl.ac.uk/accommodation](http://www.uwl.ac.uk/accommodation)

Our location offers access to hundreds of international events such as the London marathon, London Fashion Week, the British Film Festival and the Farnborough International Airshow.





# 5. Teaching excellence



Our teaching staff are highly qualified and active practitioners in industry. In 2009, we were the only UK University to receive the Queen's Anniversary Prize for outstanding hospitality and tourism education. The teaching and learning strategy is to encourage the active learner and to promote a 'can do' attitude. Practical skills acquisition is firmly linked to the underpinning knowledge required to succeed in the industry.

*"I believe few other courses offer the range of academic skills and practical underpinning that this one does. Enrolling on the course I consider the best decision of my life."*

**Douglas Madji Omenda, MA**  
Tourism Management

## Staff Highlight: Dr Alexandros Paraskevas

Alexandros Paraskevas (PhD) is Professor in Strategic Risk Management and Director of the International Centre for Hospitality and Aviation Resilience Management (ICHARM) at the University of West London.

His hospitality industry background includes internal auditing and operations management positions for over 12 years with Marriott and Starwood. His academic background includes 14 years of service at the Oxford School of Hospitality Management (Oxford Brookes University).

Alexandros researches the governance and management of risks/ crises in both an organisational and tourism destination context. A visiting scholar in Austria, Finland, Hong Kong, Mexico, Spain and Taiwan, he has worked with governments and tourism professionals on safety and security issues and on crisis communications strategies. He has led numerous hotel industry projects in the areas of risk, crisis, disaster management and business continuity and authored academic articles and book chapters in these topics.



**Student Highlight:**  
**Kuba Brzozowski,**  
**Airline and Airport Management**

*Studying Airline and Airport Management at UWL allowed me to develop within a sector I am immensely passionate about, where I have used the knowledge gained to immediately apply theory to practice. There are fantastic lecturers to support students whenever needed, and developed at UWL, my new academic writing skills had a massive impact on my career as they boosted my confidence in essential communication.*

*I enjoyed how research methods and critical thinking were always emphasised on seminars, making understanding and working very clear through applying, analysing and evaluating all available information.*

*I now work as an airline representative and operations supervisor and was lucky enough to follow some of the university modules at my workplace. I have experienced all areas of passenger services, cargo, load control and operations. The aviation industry will always need professionally educated staff, and this has been the perfect way to start my career journey.*

# ICHARM

## International Centre for Hospitality and Aviation Resilience Management

supported by



The International Centre for Hospitality and Aviation Resilience Management (ICHARM) works with donor companies to advance external research, internal research capabilities and outputs and offer short courses to executives, asset managers, analysts, financiers, owners and other stakeholders in the global hospitality industry.

The Centre undertakes research in the following three clusters: Industry Dynamics, Strategy and Internationalisation concerned with explaining vertical disintegration in the hospitality industry and its global strategic and structural implications. Reputation, Risk, Relationship and Revenue Management examines relationships between reputation, risk and customer relationships in

order to optimise revenue and profitability. Foodservice Operations Focuses on finding solutions to strategic, operational and innovation challenges across the food supply chain. Research in the Centre is directed by Professor Alexandros Paraskevas, Chair in Hospitality Management. Industry donors for the Centre include: InterContinental Hotels Group, Hilton Worldwide, Westmont Hospitality Group, Geller Investment Company and the Lord Forte Foundation. Donors for the Chair in Hospitality Management, include: Compass Group, Geoffrey Harrison Foundation and WSH Foundation. Details of current research activities and doctoral researchers can be seen on the ICHARM website.





London Geller College of Hospitality and Tourism

## BSc (Hons) Air Transport Management (Airline and Airport Specialist)

(also available with optional Placement)

- UCAS Code N855  
N857 – with Foundation Year
- Part-time Available
- Location West London Campus

As the global aviation industry continues to expand, the skills and knowledge required of graduates is evolving. This exciting and contemporary course meets the needs of the air transport industry and equips you with management and business acumen to become a leader in the industry. As airlines and airports become more data-driven, you will develop the analytical skills required to meet the future challenges of the sector. London is one of the busiest aviation hubs in the world, so where better to study Air Transport Management (Airline and Airport Specialist) than at the University of West London.

London Geller College of Hospitality and Tourism

## BSc (Hons) Air Transport Management with Airline Transport Pilot Licence Studies



Working with a number of Approved Training Organisations (ATOs), our exciting new course will allow you to combine your modular training with academic studies in three years. You will have access to our B737NG fixed base simulator and guest lectures from industry. On graduation you will have both an honours degree and ATPL theoretical exams. You will have three years from sitting of your final ATPL theoretical exam to complete your flight training. This balance of practical and theoretical skills is highly sought-after by global aviation industry employers.

- UCAS Code N85D
- Location West London Campus

### Course overview

This course is designed to provide you with the skills and knowledge of managing the aviation industry through a set of unique and exciting modules covering the broad air transport industry. You will have the opportunity to learn about how airlines and airports are managed, dive deeper into the world of flight operations, safety and accident investigation and learn about the latest technology being used by airlines, airports, air traffic controllers and aircraft manufacturers. For those on the placement route, you will put your knowledge into practice by spending a year in industry and experiencing the daily buzz of this truly global industry for yourself. The course is enhanced by guest lecturers working in the industry and through visits to numerous aviation organisations in and around London. The knowledge and skills gained on the course will set you up for an exciting career in the aviation, freight, travel or transport industry and enable you to step into numerous business and management roles.

### Modules

#### Foundation Year

- Introduction to Tourism, Hospitality and Leisure
- Business Environment of Hospitality, Leisure and Tourism
- Careers in the HEAT Industries
- Delivering Customer Experience
- Personalised Learning
- Academic Performance.

#### Year One

- The Aviation Professional
- Introduction to Air Transport Management
- Aircraft Operations and Flight Planning
- Air Passenger Experience
- Air Transport Finance and Business Strategy
- Specialised Air Transport Operations.

#### Year Two

- Air Transport Network and Operations
- Air Accident Investigation and Safety
- Aviation Technology and Innovation
- Talent Management and Leadership
- Digital Marketing and Revenue Management
- Applied Research Methods.

#### Year Three

- Airline Route Development and Operations
- Sustainable Aviation and the Environment
- Airline Maintenance and Fleet Management
- Aviation Strategy and Commercial Analysis
- Dissertation.

### Course overview

The aviation sector offers new entrants a range of opportunities. Working closely with our industry partners this course has been developed to enable graduates to have an understanding of the aviation sector from a managerial and operational perspective. The additional of the private pilot licence enhances students' practical experience of the operational procedures along with airfield awareness.

The campus, based in Ealing, is located 10 miles from Heathrow – one of the world's busiest international airports. The University is home to the Heathrow Archive and Exhibition, which students and public can visit. The University of West London has a strong link with Heathrow Airport Limited, as well as links with numerous airlines and aviation companies.

The course is delivered by a diverse and experienced team of experts in the aviation industry. Students have access to the university's Boeing 737 flight simulator facility which provides a practical learning environment. There are opportunities for industry visits and guest lectures from industry to support and enhance your learning.

On completion of this degree, students can complete their fATPL (within three years of their last ATPL exam sitting) or commence employment with an airline within the operations or commercial department.

### Modules

#### Year One

- Introduction to Air Transport Management
- The Aviation Professional
- Air Transport Systems and Operations
- Leadership and Talent Management
- PPL Theory and Practical.

#### Year Two

- L5 ATPL Theory
- Hour Building and Reflective Portfolio.

#### Year Three

- Airline Fleet Management and Maintenance
- Air Route Development and Operations
- Hour Building and Advanced Training
- APS/MCC
- Dissertation.

#### Additional Entry Requirements

- Class 1 Medical
- Attend a Pilot Application Day.

Entry requirements



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key

Entry requirements



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Please see page 42 for key



London Geller College of Hospitality and Tourism

## BSc (Hons) Air Transport Management with frozen Airline Transport Pilot Licence

- UCAS Code N859
- Location West London Campus

Working with a number of Approved Training Organisations (ATOs), our exciting new course will allow you to combine your modular training with academic studies in three years. You will have access to our B737NG fixed based simulator and guest lectures from industry. In addition to being competent pilots the industry is in need of pilots who are leaders in their field and have commercial awareness which is the foundation of this degree. Upon completion of this three-year course you will obtain your FATPL and a BSc (Hons) degree.



London Geller College of Hospitality and Tourism

## BSc (Hons) Air Transport Management with Private Pilot Licence

- UCAS Code N85F
- Location West London Campus

On completion of this course you can enter the industry within operations or continue from your PPL to undertake ATC or ATPL training.

### Course overview

The aviation sector offers new entrants a range of opportunities. Working closely with our industry partners this course has been developed to enable graduates to have an understanding of the aviation sector from a managerial and operational perspective. The addition of the private pilot licence enhances students' practical experience of the operational procedures along with airfield awareness.

The campus, based in Ealing, is located 10 miles from Heathrow – one of the world's busiest international airports. The University is home to the Heathrow Archive and Exhibition, which students and public can visit. The University of West London has a strong link with Heathrow Airport Limited, as well as links with numerous airlines and aviation companies.

The course is delivered by a diverse and experienced team of experts in the aviation industry. Students have access to the university's Boeing 737 flight simulator facility which provides a practical learning environment. There are opportunities for industry visits and guest lectures from industry to support and enhance your learning. On completion of this degree, students can gain employment as a Second or First Officer with an airline or train as a Flight Instructor in which they can gain hours prior to commencing flying.

### Modules

#### Year One

- Introduction to Air Transport Management
- The Aviation Professional
- Air Transport Systems and Operations
- Leadership and Talent Management
- Private Pilot Licence (PPL) Theory and Practical.

#### Year Two

- Airline Transport Pilot Licence (ATPL) Theory
- Hour Building and Reflective Portfolio.

#### Year Three

- Airline Fleet Management and Maintenance
- Hour Building and Advanced Training
- Air Route Development and Operations
- Airline Pilot Standards (APS)/MCC (Multi Crew Coordination) Training
- Dissertation.

#### Additional Entry Requirements

- Class 1 Medical
- Attend a Pilot Application Day.

### Course overview

The aviation sector offers new entrants a range of opportunities. Working closely with our industry partners this course has been developed to enable graduates to understand the aviation sector from a managerial and operational perspective. The addition of the private pilot licence enhances students' practical experience of the operational procedures along with airfield awareness.

The campus, based in Ealing, is located 10 miles from Heathrow – one of the world's busiest international airports. The University is home to the Heathrow Archive and Exhibition, which students and public can visit. The University of West London has a strong link with Heathrow Airport Limited, as well as links with numerous airlines and aviation companies.

The course is delivered by a diverse and experienced team of experts in the aviation industry. Students have access to the university's Boeing 737 flight simulator facility which provides a practical learning environment. There are opportunities for industry visits and talks from guest lectures from the industry to support and enhance your learning.

On completion of this course you can enter industry within operations or continue from your PPL to undertake ATC or ATPL training.

### Modules

#### Year One

- Introduction to Air Transport Management
- Air Transport Systems and Operations
- The Aviation Professional
- Leadership and Talent Management
- PPL Theory and Practical.

#### Year Two

- Air Accident Investigation and Safety
- Applied Research Methods
- Aviation Technology and Innovation
- Air Transport Finance and Business Strategy
- Digital Marketing and Revenue Management
- Specialised Air Transport Services.

#### Year Three

- Airline Fleet Management and Maintenance
- Sustainable Aviation and the Environment
- Air Route Development and Operations
- Aviation Strategy and Commercial Analysis
- Dissertation.

#### Additional Entry Requirements

- Class 2 Medical
- Attend a Pilot Application Day.

Entry requirements



Please see page 42 for key



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Entry requirements



Please see page 42 for key



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London Geller College of Hospitality and Tourism

## FdA Airline and Airport Management

- UCAS code N853
- Part-time Available
- Location West London Campus

We have employment connections with a range of airlines and airports to help you get a foot in the door in this highly competitive industry. We aim to create graduates with the operational and management skills they need to succeed.

London Geller College of Hospitality and Tourism

## BSc (Hons) Aviation Management with Commercial Pilot Training



- Location Gloucestershire Airport

Studying the BSc (Hons) Aviation Management with Commercial Pilot Training course will prepare you to enter the industry as a First Officer who is a competent, confident, and a well-informed member of the flight crew. As well as gaining the technical expertise required for this role, you will also have management skills relevant to the dynamic aviation industry. We work with Approved Training Organisations (ATOs) and our exciting new course will allow you to combine your Integrated/MPL training with academic studies. On graduation, you will have both an BSc (Hons) degree and a FATPL or MPL.

### Course overview

Designed to give you the highest quality commercial aviation management education, this two year course capitalises on its location, which is just 7.5 miles from London Heathrow – the world’s busiest international airport.

As part of the programme, you will gain membership of the Air League, and Royal Aeronautical Society, as well as participating in guest lectures from leading industry practitioners.

### Modules

#### Year One

- The Aviation Experience
- Principles of Management and Leadership
- Introduction to Airline and Airport Management
- Academic Development and Employability
- Aviation Travel Geography
- Introduction to Accounting and Finance.

#### Year Two

- Managing Human Resources
- Airline and Airport Operations Management
- Sales and Marketing
- Research Methods for Managers
- Human Factors in Aviation
- Air Cargo Operations.

### Course overview

This course was put together with input from a range of aviation professionals and takes into account changes happening in the industry right now. The BSc (Hons) Aviation Management with Commercial Pilot training course enables the graduate to enter the industry as a first officer who is competent, confident and a well-informed member of the flight crew. As well as demonstrating the relevant technical expertise required for the role, they will have the ability to create, organise and manage in the dynamic aviation industry.

On this course, students will gain a strong understanding of the workings of the aviation industry and enabling put theory into practice within a real business environment. This knowledge will complement the skills developed as CPL allowing students the ability to work across the aviation management sector.

In your final year of study, students will undertake a research project of their own choosing related to the aviation industry, putting into practice the academic theory obtained and workplace experience.

### Modules

#### Level Four

- Introduction to Airline and Airport Management
- The Aviation Experience
- Aircraft General Knowledge
- Instruments
- Meteorology
- Principles of Flight Planning.

#### Level Five

- Contemporary Issues in Aviation Management
- Research Methods
- Human Performance and Operations
- Navigation
- Air Law and Communications
- Flight Planning and Performance.

#### Level Six

- Airline Maintenance and Fleet Management
- Dissertation
- Commercial Pilot Licence (CPL) / Multi Engine Instrument Rating (MEIR) Training
- Airline Pilot Standards (APS) / MCC (Multi Crew Coordination) Training.

### Additional Entry Requirements

All applications are via Skyborne and start dates are monthly. Entry requirements are:

- Pass the assessment requirements for the ATO
- EASA Class 1 Medical
- As a minimum you will need GCSE English, Mathematics and Physics or double/triple science (grade 9 – 4 / A\* – C).

Entry requirements



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Please see page 42 for key

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Entry requirements



Please see page 42 for key



London Geller College of Hospitality and Tourism

## BSc (Hons) Culinary Arts Management

(also available with optional Placement)

- UCAS Code  
NW27  
D603 – with Foundation Year  
D611 – with Placement
- Location  
West London Campus

This course prepares you to lead effectively in an ever-evolving sector, with the skills and confidence needed to tackle the issues the sector is facing today and into the future.

Your first position is likely to be in a junior role, but there is scope to move rapidly into a supervisory position. With a culinary arts degree you could work in food production management, product development, food and beverage management, education and training, food and equipment promotion and writing, as a private chef, and as a chartered yacht chef.



London Geller College of Hospitality and Tourism

## BA (Hons) Event Management

The core philosophy of the course is to produce a contextually specific course of management education within the events sector. In this sense the course will be both vocationally and managerially driven. The award seeks to examine the relationships between the fundamental elements that are serviced by events management. The global nature of events management is also accommodated within the course. The need to produce a qualification that is recognised by industry and allows for transferability and mobility between different sectors of the economy has also been another key structuring principle.

- UCAS Code  
N821  
N823 – with Foundation Year  
N82D – with Placement
- Part-time  
Available
- Location  
West London Campus

### Course overview

Are you passionate about food and drink? Whether you want to manage a restaurant, become a private chef or develop new food products, on this course you will learn the technical and professional skills you need for a career in culinary arts management.

This culinary arts management degree is all about your employability. Our approach is to encourage and promote a can-do attitude in all things hospitality. As well as practical culinary techniques, you will learn skills such as finance and accounting, people management and product innovation and development. We will also help you acquire valuable critical-thinking and problem-solving skills that are essential to a career in any sector.

Our courses offer opportunities to discuss issues arising from the Covid crisis and examine solutions from a sector perspective. Our course content is developed with support from a wide network of sector professionals to include changes in the industry.

The Covid pandemic is creating challenges for the industry but is also driving innovation and change across the sector. Join this career-focused course and graduate in a strong position to be a part of the industry's transformation.

### Modules

#### Foundation

- Personalised Learning
- Academic Performance
- Business Environment in Hospitality, Leisure and Tourism
- Careers in the Heat Industry
- Introduction to Hospitality, Leisure and Tourism
- Delivering the Customer Experience.

#### Year One

- Academic Development and Employability
- Food and Beverage Operations
- Kitchen Techniques
- Introduction to Accounting and Finance
- Pastry Techniques
- Food Microbiology and Hygiene.

#### Year Two

- Sustainable Restaurant Production
- Diet and Nutrition
- Introduction to Human Resources
- Research Methods for Managers
- Food Innovation.

Optional modules:

- International Beverage Provision
- Applied Sciences for Modernist Cuisine.

#### Year Three

- International Gastronomy
- Innovation and Entrepreneurship
- Culinary Design Concepts
- Service Industries Dissertation
- Product Development.

### Course overview

When you study for your event management degree at UWL you will be ideally placed in London, the heart of the UK's events industry and one of the biggest events capitals in the world. With work-based learning opportunities built into the course, you will have the chance to experience a wide range of events. There are numerous opportunities throughout the course for you to engage in work placements, project work and to network with successful events businesses. Our links with industry provide you with opportunities to gain valuable work experience alongside your studies.

As part of your coursework you will be involved in planning and organising events; you will learn to effectively bid for contracts, work on client briefs, carry out risk assessments, design presentations and produce reports. Your work will integrate key areas of event management including operations and logistics, public relations, marketing, technical and production expertise.

You can also take this course with a 40-week full-time placement. This is an opportunity to gain valuable experience in the workplace and have the chance to expand your network boosting your career prospects. Our Events Management course will empower you to develop the skills you need to become an innovative leader who can create unique event experiences.

### Modules

#### Foundation Year

- Personalised Learning
- Academic Performance
- Business Environment of Hospitality, Leisure and Tourism
- Careers in the HEAT Industries
- Delivering the Customer Experience
- Introduction to Hospitality, Leisure and Tourism.

#### Year One

- Becoming an Event Professional
- Event Planning and Operations
- Event Budgeting and Finance
- The Event Environment
- Event, Culture and Society.

#### Year Two

- Applied Research Methods
- Leadership and Talent Management
- Digital Marketing and Consumer Behaviour
- Managing the Event Venue and Workforce
- The Event Delivery Challenge.

Optional modules:

- Managing Events in a Corporate Environment
- Live Music Events.

#### Year Three

- Dissertation
- Event Analytics and Strategy
- The Events Experience
- Tourism and Events in Global Context.

Optional modules:

- Entrepreneurship in the Event Industry
- Emergency Preparedness, Resilience and Response.

Entry requirements



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key

Entry requirements



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Entry requirements



Please see page 42 for key



London Geller College of Hospitality and Tourism

## FdA Event Management

- UCAS Code N822
- Part-time Available
- Location West London Campus

The course is designed to develop the skills you will need to become an independent and critical learner while developing your knowledge of the global events industry. These, along with the extensive links we have forged with the industry, will enable you to succeed as a graduate in the professional world of events.

### Course overview

The beauty with this FdA is that it covers so many ideas and concepts that are useful to your future career and guarantees so many possible career paths and options for you upon completion. The aim is for you to focus your interests and passion to find a path that is right for you, and we will be here to assist you every step of the way.

This course will allow you to gain knowledge and confidence in Events Management to enable you to seek employment in this vibrant industry or continue the course to complete an honours degree.

### Modules

#### Year One

- Event Planning
- The Event Environment
- Academic Development and Employability
- Event Operations and Logistics
- Principles of Management and Leadership
- Introduction to Accounting and Finance.

#### Year Two

- Applied Events Management
- Managing Human Resources
- Sales and Marketing
- Production of Events
- Research Methods for Managers.

Optional modules:

- Corporate Events
- Celebration Events
- Restaurant and Management of Functions
- Understanding of Business Tourism.

Entry requirements

UCAS 72 GCSE



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key



London Geller College of Hospitality and Tourism

## BSc (Hons) Future Food and Culinary Management

The course gives students a holistic understanding of sustainability, new and future technology, analytics, management, and leadership intrinsically linked to the food and beverage industry.

This new course takes a multi-disciplinary approach, delivering a combination of theoretical and practical classes, workshops, master classes and talks given by industry professionals, providing an educational experience with the time to learn and opportunity for skills development.

The versatile and experienced teaching team encourage culinary creativity whilst drawing focus on the fast-growing importance of sustainability: people, planet and profit.

- UCAS Code D500  
D501 – with Foundation Year  
D502 – with Placement
- Part-time Available
- Location West London Campus

### Course overview

Today's international food landscape is rapidly developing. Our relationship with producing, selling and consuming food evolves as consumer and environmental demands change the marketplace.

Are you ready to be competitive in this developing industry? Whether you want to run your own restaurant, develop food products, become a chef or run your own business, studying on the BSc Future Food and Culinary Management degree will prepare you as a service focused professional with a sustainable mind-set, ready for the technological and environmental changes of the future.

### Modules

#### Foundation Year

- Personalised Learning
- Academic Performance
- Business Environment in Hospitality, Leisure and Tourism
- Careers in the Heat Industry
- Introduction to Hospitality, Leisure and Tourism
- Delivering the Customer Experience.

#### Year One

- Becoming a Food Professional
- Fundamentals of Pastry
- Creating the Restaurant Experience
- Principles of Food Microbiology
- Introduction to Future Food and Culinary Management
- Managing Financial Information for the Culinary Professional.

#### Year Two

- Health and Nutrition
- Talent Management and Leadership
- Pastry Technology and Future Trends (a plant-based approach)
- Sustainable Menu Design
- Research Methods.

Optional modules:

- Digital Marketing and Consumer Behaviour
- Food Quality and Sensory Analysis (Lab based).

#### Year Three

- Consumer Behaviour and Ready-Meal Products
- Sustainable Food Systems
- Sustainable Confectionary Management
- Designing the Dining Experience: from the Diners' Perspective
- Dissertation.

Entry requirements

UCAS 112 with Foundation UCAS 72 GCSE



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key



London Geller College of Hospitality and Tourism

## BSc (Hons) Hospitality Entrepreneurship

- UCAS Code N8N1 N872 – with Foundation Year
- Part-time Available
- Location West London Campus

Upon successful completion of the course you could run your own business. The skills you develop will also benefit you if you want to work in an SME or a larger organisation. You may choose to work in the fields of human resource management, operations management, sales and marketing or finance. Alternatively, you could advance your studies with a postgraduate course at the London Geller College of Hospitality and Tourism.



London Geller College of Hospitality and Tourism

## FdA Hospitality Management

- UCAS code N866
- Part-time Available
- Location West London Campus

Fast track your career into the hospitality industry with this two year course. You will learn about the management of hospitality products and services and you will be encouraged to develop a strategic approach to the ever-changing business, economic and social demands placed on the industry.

### Course overview

Do you dream of running your own business in the hospitality industry? This specialist hospitality entrepreneurship degree has been designed to develop your entrepreneurial and corporate skills, so that you can thrive in the fast-paced hospitality sector. This innovative course was developed in response to the growing number of restaurant start-ups and other small businesses opening in the hospitality industry. Your studies will focus on starting a new business and will take you from innovation through to implementation. If you already have a business idea, this course will give you the tools to develop your concept and write a business plan that helps bring it to fruition.

### Modules

#### Foundation Year

- Introduction to Hospitality, Leisure and Tourism
- Business Environment in Hospitality, Leisure and Tourism
- Careers in HEAT Industries
- Delivering the Customer Experience
- Academic Performance
- Personalised Learning.

#### Year One

- Academic and Personal Development
- Introduction to Financial Management
- Operations Managements
- Food Business Operations
- Ethical and Sustainable Sourcing
- Introduction to Human Resource Management.

#### Year Two

- Social Media and Innovation Enterprise Channels
- Building the Brand
- Developing the Entrepreneur
- Enterprise and Business Development
- Legislation for Small Business
- Research Methods.

#### Year Three

- Contemporary Issues in Hospitality Entrepreneurship
- Project Management
- Hospitality Product Development
- Strategic Hospitality Business Planning
- Hospitality Business Research Project.

### Course overview

Learning about the global hospitality industry, you will be prepared for a career in one of the world's largest industries. This course helps you combine theoretical understanding with practical, vocational skills.

By obtaining these highly sought-after skills in the graduate jobs market, you prepare yourself for meaningful employment after graduation.

### Modules

#### Year One

- Principles of Management and Leadership
- Academic Development and Employability
- Food and Beverage Operations 1
- Introduction to Accounting and Finance
- Food and Beverage Operations 2
- Rooms Division Operations.

#### Year Two

- Sales and Marketing
- Financial Management for the Hospitality Industry
- Managing Human Resources
- Research Methods for Managers
- Restaurant and Management of Functions.

Entry requirements

UCAS 112 GCSE



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key

Entry requirements

UCAS 72 GCSE



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key





London Geller College of Hospitality and Tourism

## BSc (Hons) International Hospitality Management

(also available with optional Placement)

- UCAS Code N870  
N872 – with Foundation Year  
N871 – with Placement
- Part-time Available
- Location West London Campus

This innovative course looks into both the practical and the managerial aspects of the world of hospitality. You will gain important transferable skills such as customer service and analytics that will equip you to understand this fast paced industry. The course will lead to a number of careers within international hotel chains or small hospitality and food business organisations. With a strong focus on technology and sustainability, the course delivers the skills needed for the hospitality managers of the future.



London Geller College of Hospitality and Tourism

## BSc (Hons) International Tourism Management

(also available with optional Placement)

Our degree in International Tourism Management opens the door to a career in this growing and diverse, global industry. You will gain key business skills and industry knowledge relevant to an exciting range of careers within the sector.

London is one the world's leading tourist destinations and home to some of the leading international tourism companies. UWL's strong links with employers allow us to offer you unique insights and study opportunities. These include lectures, workshops, fieldtrips and assessments with leading travel and tourism professionals.

For aspiring and ambitious students willing to work hard, this course provides a solid foundation for your move into management within the tourism sector.

- UCAS Code L832  
L834 – with Foundation Year  
L833 – with Placement
- Part-time Available
- Location West London Campus

### Course overview

This dynamic course is built around the vocational and strategic approaches to the business. The course is aimed at developing the application of management skills relevant to hospitality businesses. Managing a hospitality organisation is changing and with the increased use of technology and artificial intelligence, organisations are focused on the customer experience and gaining loyalty to deliver profit.

The course will put theory into practice in a real-world environment. Graduates will learn the business acumen to comprehend, manipulate and present information and data while having the operational knowledge needed to run a hospitality business.

You can choose to undertake the course with an optional work placement as well as on a part time basis. The course is also offered with a Foundation Year.

### Modules

#### Foundation Year

- Personalised Learning
- Academic Performance
- Business Environment of Tourism, Hospitality and Leisure
- Careers in the HEAT Industries
- Delivering the Customer Experience
- Introduction to Hospitality, Leisure and Tourism.

#### Year One

- Becoming a Hospitality Professional
- Organisational Behaviour in the Hospitality Industry
- Managing Financial Information
- The Guest Experience for the 21st Century
- Hospitality Operations.

#### Year Two

- Digital Marketing and Consumer Behaviour
- Talent Management and Leadership
- Technology and Innovation
- Sustainable Hospitality
- Applied Research Methods.

Plus one optional module from:

- Managing a Small Business
- Cross Cultural Management for the Hospitality Industry.

#### Year Three

- Dissertation
- Revenue Management and Distribution
- Operational Risk Management
- Hospitality Analytics and Strategy.

Plus one optional module from:

- Managing Hospitality Projects
- Designing the Dining Experience.

### Course overview

A successful manager knows their industry well and has a well-rounded set of skills that enables them to deal with daily challenges. This course will support you to develop your operational, management and communication skills to deliver an excellent customer experience. You will examine a range of travel and tourism management issues from service and operational management to development, sustainability and legal implications. The focus of the course is on understanding the travel and tourism industry as a business.

You can choose to take this course with an optional work placement of 40 weeks after year two. This can be in any sector of the travel and tourism industry, either in the UK or abroad. It will give you the opportunity to expand your network, gain paid experience and enhance your professional skills. Once your placement is over, you will return for your final year of studies.

### Modules

#### Foundation Year

- Personalised Learning
- Academic Performance
- Business Environment in Hospitality, Leisure and Tourism
- Careers in the HEAT Industries
- Delivering the Customer Experience
- Introduction to Hospitality, Leisure and Tourism.

#### Year One

- Introduction to Travel and Tourism
- Professional Skills for Tourism Management
- Travel and Tourism Finance and Planning
- Worldwide Tourist Destinations
- Tourism Service Operations
- Tourism, Culture and Society.

#### Year Two

- Leadership and Talent Management
- Applied Research Methods
- Managing Sustainable Tourism
- Travel, Technology and Innovation
- Digital Marketing and Consumer Behaviour.

Optional modules:

- Tourism Fieldwork (Overseas fieldwork)
- Global Contemporary Issues in Travel and Tourism.

#### Year Three

- Dissertation
- Revenue and Distribution Management
- Strategic Management and Analytics.

Optional modules:

- Tourism Risk and Opportunities
- Niche Tourism
- Tourism and Events in the Global Context
- Tourism and Digital Futures.

Entry requirements



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key

Entry requirements

Entry requirements



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key



London Geller College of Hospitality and Tourism

## BSc (Hons) Nutrition and Food Management

(also available with optional Placement)

- UCAS Code  
B490  
B4D6 – with Foundation Year  
B4N2 – with Placement
- Location  
West London Campus

Our knowledge and understanding of food and nutrition is constantly evolving, making it one of the most diverse and interesting areas to work in today.

On this contemporary course you will cover a variety of key topics, including nutrition through the lifecycle, consumer behaviour, microbiology, sensory science and sustainable food supply-chain management. You will undertake research into areas related to modern food management, and enhance your knowledge and skills in this increasingly important field.

You will also have the opportunity to learn from our network of food entrepreneurs and industry professionals.

### Course overview

Nutrition and food management techniques are being updated as our understanding of food science grows. As you progress in your studies, you will gain the technical, operational and managerial skills you need to meet the current demands of businesses in the food management sector.

During this food and nutrition course, you will have access to food entrepreneurs and industry professionals who are part of the West London Food Innovation Lab Network. Throughout your studies, you will use a knowledge base that we have developed with the Institute of Food Science and Technology. Food-related research is a key part of this course and include topics such as:

- nutritional analysis to develop plant-based menus
- processing techniques to provide optimum nutrition in restaurants, schools, hospitals and nursing homes
- new product development and sensory analysis of new products using novel ingredients
- sustainable food production techniques including solutions to zero food waste and energy efficient food production.

The final year dissertation project will give you the opportunity to develop a professionally presented piece of work that demonstrates your abilities in critical thinking.

### Modules

#### Foundation Year

- Personalised Learning
- Academic Performance
- Business Environment in Hospitality, Leisure and Tourism
- Careers in the HEAT Industry
- Introduction to Hospitality, Leisure and Tourism
- Delivering the Customer Experience.

#### Year One

- Principles of Nutrition
- Applied Nutrition
- Principles of Food Microbiology
- Public Health and Nutrition
- Becoming a Nutritional Professional
- Food Provenance.

#### Year Two

- Nutrition Through the Lifecycle
- Food Quality and Sensory Analysis
- Human Psychology and Nutrition
- Leadership and Talent Management
- Food Processing and Engineering
- Applied Research Methods.

#### Year Three

- Nutrition – Health and Disease
- Critical Issues in Food and Nutrition
- Sustainable Food Systems
- Lifestyle and Food Management
- Dissertation.

London Geller College of Hospitality and Tourism

## FdA Travel and Tourism Management



- UCAS code  
N810
- Part-time  
Available
- Location  
West London Campus

This course gives you a thorough understanding of the structure, nature and operating characteristics of the international tourism industry, using a combination of academic learning and practical, industry-focused study. Taught by academics with industry backgrounds and engaged in research within the sector, you will study a course with an international focus.

### Course overview

We can help you gain unique and important experience with a range of tourism employers. These include guest lectures from leading industry practitioners to help you get a foot in the door of this highly competitive industry. You will learn about operational management associated with the different sectors of the travel and tourism industry.

The emphasis of the course is on the development of a range of operational and management skills including those linked to sales and marketing, the law, finance and managing people. These will be applied to industrial practice in the international travel and tourism environment.

### Modules

#### Year One

- Introduction to Tourism Management
- Travel Geography
- Tourism Culture and Society
- Introduction to Accounting and Finance
- Academic Development and Employability
- Principles of Leadership and Management.

#### Year Two

- Managing Human Resources
- Research Methods for Managers
- Travel and Tourism Law
- Sales and Marketing.

Optional modules:

- Understanding Business Tourism
- Visitor Attraction Management
- Travel and Transportation
- Tour Operations.

Entry requirements



Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)

Please see page 42 for key

Find out more at: [uwl.ac.uk/undergraduate](http://uwl.ac.uk/undergraduate)



Entry requirements



Please see page 42 for key



# Executive MSc Air Transport Operations and Management

- Award  
Masters
- Duration  
One year (full-time)  
Two years (part-time)
- Start date  
January and September
- Location  
West London Campus

Expand your knowledge of airlines, airports and the associated support services in a course that fits around your work commitments.

## Career options

Acquire real-world skills and knowledge that you can take back to your workplace, allowing you to progress more rapidly into senior managerial and supervisory positions. Learning is also transferable to related industries such as transport, logistics and tourism.

## Course overview

Our course is designed for transport industry professionals who want to develop knowledge and skills, with a particular focus on managing operations and business performance. You can expect to expand your knowledge of airlines, airports and associated support services.

Course content reflects recent developments in the air transport industry such as the use of digital technology and sustainability issues. There is also the option to tailor the course to your own interests and experiences. Learning alongside industry professionals from different organisations, you will have the opportunity to network and share ideas.

As part of the course you will be required to produce a 15,000-word thesis on an industry challenge that reflects on an aspect of your professional experience. You will be supported throughout the course by a dedicated team of research supervisors.

A professional pilot's licence and experience can be accepted as an equivalent if you do not hold an undergraduate honours degree.

## Modules

- Global Aviation Business Strategy
- Commercial Analysis and Finance
- Ground Services Management
- Flight Operations Management
- Dissertation.

## Optional modules

- Sustainable Aviation
- Digital Aviation
- Aircraft and Fleet Analysis
- Airport Planning and Management.

The range of optional modules available each year will be subject to the Course Leader's approval.

### Entry requirements



Find out more at: [uwl.ac.uk/postgraduate](http://uwl.ac.uk/postgraduate)

Please see page 42 for key

# MSc Food Business Management

(Internship option available)



- Award  
Masters
- Duration  
One year (full-time)  
18 months (full-time with internship)  
Two years (part-time)  
15 months (Extended Masters, full-time)  
21 months (Extended Masters with internship, full-time)
- Start date  
January and September,  
May (Extended Masters)
- Location  
West London Campus

Acquire the higher-level skills you need to design, manage and lead developments within the food industry.

## Career options

Your enhanced prospects across food and hospitality include roles within food service providers, manufacturing, environmental and societal pressure groups, food and health organisations, operational management and logistics, new product developer, food preparation, and finance and costings. Expect to start with a junior management position and make rapid progress to a middle management or senior position.

## Course overview

Our course creates links between academic theory and practice, and leading food and hospitality businesses. It will enable you to approach business challenges from a global perspective, integrating academic and technical knowledge. You will be able to create innovative solutions to champion food businesses and develop action plans based on rigorous theoretical frameworks to effectively manage change in your workplace.

The dissertation route enables you to research in depth an area of interest to yourself within the field of food business management. There is also an opportunity to use the facilities of the Food Innovation Centre for the Research Project.

The internship route incorporates a 30-week period of paid work experience, allowing you to add a practical dimension to your studies and understand the demands of workplace supervision and management. Internship opportunities exist throughout the food service industries, both within the UK and overseas. The internship process is coordinated by the University's own dedicated internship team and draws upon contacts within industry.

## Modules

- Business Performance Analysis
- Responsible Value Chain Management
- Applied Food Science and Product Development
- Food and Society
- Food Service Operations Analysis
- Designing the Customer Experience or Nutrition Through Life Stages.

## Dissertation route

- Research Project.

## Internship route

- Researching Food Organisations
- Internship – it is the student's responsibility to find their internship, with support from the Placement Team. Any student unable to secure an internship will automatically be transferred to the Dissertation route.

### Entry requirements



Find out more at: [uwl.ac.uk/postgraduate](http://uwl.ac.uk/postgraduate)



Please see page 42 for key



# MA International Tourism and Aviation Management

(Internship option available)

- Award Masters
- Duration  
One year (full-time)  
18 months (full-time with internship)  
Two years (part-time)  
15 months (Extended Masters, full-time)  
21 months (Extended Masters with internship, full-time)
- Start date  
January and September,  
September and May (Extended Masters)
- Location  
West London Campus

Study the organisational and operational links between tourism and aviation, with a focus on developing leading practice.

## Career options

Past students have secured graduate training and management consultancy positions in large international companies linked to different aspects of tourism and aviation. These include tour operations, retail travel, destination management organisations, national tourist boards, airport operators, airlines and hotels.



# MA Luxury Hospitality Management

(Internship option available)

Success in the growing luxury market requires specialised knowledge and insights. Develop your marketing and hospitality management expertise in a new direction. This course is accredited by the Institute of Hospitality.

## Career options

This course will equip you for the special challenges of the growing luxury hospitality market. Career opportunities exist in organisations at unit, regional and international levels, as well as in organisations serving various industries. You will also acquire skills relevant to luxury brand management.

- Award Masters
- Duration  
One year (full-time)  
18 months (full-time with internship)  
Two years (part-time)  
15 months (Extended Masters, full-time)  
21 months (Extended Masters with internship, full-time)
- Start date  
January and September,  
May (Extended Masters)
- Location  
West London Campus

## Course overview

Our course introduces the philosophies, principles and practices that underpin a successful management career in tourism and aviation. You have the option of undertaking an internship or producing a research-led dissertation.

The internship route includes a 30-week industry placement with a tourism, aviation or hospitality employer in the UK or overseas. This allows you to add a practical dimension to your studies, focused on the demands of workplace supervision and management.

The dissertation route requires a 15,000-word thesis. Completed over the summer and supported by a dedicated team of research supervisors, this allows you to apply your research skills and contribute to existing debates in tourism and/or aviation management.

## Modules

- Crisis Management for Tourism and Aviation
- Entrepreneurship
- Responsible Tourism and Aviation
- Destination Management and Marketing
- Aviation Management
- Strategic Management for the Tourism and Aviation Industry.

## Dissertation route

- Dissertation.

## Internship route

- Research Methods
- Internship – it is the student's responsibility to find their internship, with support from the Placement Team. Any student unable to secure an internship will automatically be transferred to the Dissertation route.

Modules are subject to validation.



## Entry requirements



Find out more at: [uwl.ac.uk/postgraduate](http://uwl.ac.uk/postgraduate)

Please see page 42 for key

## Course overview

Designing and managing the luxury hospitality experience requires a whole new mindset, where empathy, intuition and the art of anticipation are dominant. Our course enables you to approach business challenges from a global perspective, integrating academic and technical knowledge, and assessing situations from financial, commercial and cultural standpoints. You will learn how to champion and protect brand reputation and manage change in the workplace.

Strong links to leading luxury hospitality brands and enterprises root this course in real business challenges, while working in teams helps you build the practical communication and organisational skills that secure team buy-in and successful project management.

We have two routes, both offering a challenging programme of professional practice. The internship route incorporates a 30-week paid placement coordinated by the University's own dedicated internship team. This draws upon the College's contacts with luxury hotels and fine-dining restaurants. We also offer a dissertation route.

## Modules

- Luxury Hospitality Business Environment
- Designing the Customer Experience
- Business Performance Analysis
- Brand Reputation Management
- Researching Luxury Organisations
- Strategic Practice in Luxury Hospitality Management.

## Dissertation route

- Dissertation.

## Internship route

- Internship – it is the student's responsibility to find their internship, with support from the Placement Team. Any student unable to secure an internship will automatically be transferred to the Dissertation route.



## Entry requirements



Find out more at: [uwl.ac.uk/postgraduate](http://uwl.ac.uk/postgraduate)

Please see page 42 for key

# Our honourees

Roy Ackerman CBE

Sanjay Anand MBE

Surinder Arora

Wendy Bartlett MBE

Willy Bauer OBE

William Baxter CBE

Sally Beck

Richard Beggs

Lionel Benjamin

Raymond Blanc OBE

Heston Blumenthal OBE

Nigel Boschetti

Dr Suborno Bose

Henri Brosi

Chris Browne OBE

John Campbell

Judith Cannon FIH

Brian Clivaz KFO

Christopher Corbin OBE

Phillip Corrick

Bob Cotton MBE

Professor John Cousins

Christopher Cowdray

Lisa Crowe

Professor Rigas Doganis

John Donaldson FIH

Gordon D'Silva OBE

Anton Edelmann

Roland Fasel

The Honourable Rocco Forte

Christopher Galvin

Jeff Galvin

Alderman John Garbutt

Paul Gayler MBE

Laurence Geller CBE

Edward Griffiths LVO

Valentina Harris

Geoffrey Harrison

Angela Hartnett MBE

Simon Hudson

Tim Ingram Hill

Keiko Iwaki

Stuart Johnson

Professor Peter Jones MBE

Andy Kemp

Jeremy King OBE

Robert Kirby

Thomas Kochs

Vic Laws MBE

Prue Leith CBE

Grace Leo

Steven Levy

Stuart Littlejohn

Kiaran MacDonald FIH

Majid Mangalji

James Martin

Tony Matharu

Stuart May

Nigel McEvoy MVO

David Morgan-Hewitt

Anton Mosimann OBE

Stephen Moss CBE

Steve Munkley

Harry Murray MBE

Martyn Nail

David Nicholls

Jonathan Orr-Ewing

Professor Stephen Page

Ramon Pajares OBE

Duncan Palmer

Keith Podmore

Alex Polizzi

Charles Prew

Derek Quelch

Gilles Quillot

Gary Rhodes OBE

Philippe Rossiter FIH

Albert Roux OBE

Michel Roux Jr.

Michel Roux OBE

Alain Roux

Professor David Russell

Joanna Rzymowska

Ian Sarson FIH

Nick Scade MBE

Stephen Scuffell

Richard Shepherd CBE

Michael Shepherd

Fred Sirieix

Richard Solomons

Sara Stanes OBE

Alastair Storey FIH

Cyrus Todiwala OBE

Brian Turner CBE

Nick Vadis FIH

Bert Van Walbeek

Zamzani Wahab

Iqbal Wahhab OBE

Air Marshal Sir David Walker KCVO

Keith Williams

John Williams MBE

Charles Wilson

Anthony Worrall Thompson

Abdul Zamzani

# Entry requirements

## Undergraduate

### UCAS Tariff

Points are required.

### GCSE

You are required to have GCSE English and Mathematics at Grade 4 (Grade C if awarded prior to 2017) or above.

## Postgraduate

### UG Honours degree

These courses require applicants to have an undergraduate honours degree in a relevant subject.

### DipHE, HND or PgDip

Some courses will accept these alternatives to an undergraduate honours degree, in many cases this will need to be supplemented with relevant work experience.

### Work experience

Candidates who do not meet the academic requirements may still qualify for entry through relevant work experience.

For some courses you must be working in the industry as a requirement of entry to the course. Please see individual course pages on our website for details.

### Extended Masters

If you have completed an undergraduate degree and not met the entry criteria for your preferred course, you may qualify for our extended Masters option. It includes two additional modules.



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