

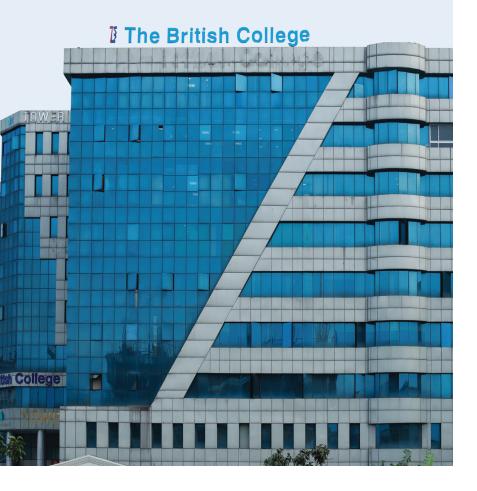




Programme Catalogue

a hospitality degree without boundaries





Welcome to The British College

Learn from the leaders

The British College strives to be a world-class college in Nepal offering British and international qualifications that equipp our graduates with the knowledge, skills, and values they need to succeed in the global job market and become creative entrepreneurs. In this regard, we have a distinctive identity as the pioneering global college in Nepal. We offer reputed UK degrees and courses which are relevant to the current job market, enhancing eachand every student's employability.

We attract the best and brightest students and consequently. The British College offers an unforgettable academic experience, transcending international boundaries with thought-provoking incision. Being the pioneering international college in Nepal, we also provide our students with unparalleled exposure and experiences, both within and outside the country. The defining characteristic of The British College is the local-to-global approach in the provision of its degrees and courses.

BSc Hons Hospitality Business Management (BHM) is a newly introduced programme starting from January 2020, with the degree awarded by Leeds Beckett University.



Hospitality Industry is one of the fastest growing industries in the world and projected to grow even faster in the future.

There are boundless scope and career opportunities at various sectors that cover Hotels, Resorts, Catering, Banks, Cruises, Aviation and other travel & tourism related business.

BSc (Hons) Hospitality Business Management (BHM)

The British College is launching BSc (Hons) Hospitality Business Management, a franchise programme of Leeds Beckett University, with an integrated foundation vear from winter 2020.

BSc (Hons) Hospitality Business Management (BHM) programme aims to engage, enable, and challenge our students to become creative, entrepreneurial, and critically informed dynamic graduates who can excel in their chosen field of work or progress to further study within hospitality business management. Central to our course is the strong link between theory and practice, with carefully designed authentic assessments, maintaining student-tutor interaction at the heart of the student experience.

At the end of the course, students will:

- 1. Develop into a critically evaluative, resilient, and reflective practitioners who are able to make robust, informed decisions that respond to a constantly changing and dynamic globalised hospitality industry.
- 2. Be a successful practitioner which acts in an ethical and responsible way to ensure the success of your organisation.
- 3. Be a creative thinker who is digitally literate and enterprising, with the confidence to design and implement new innovative products, services and solutions.
- 4. Be an excellent communicator who is able influence people at all levels within the hospitality sector.
- 5. Use theories and concepts and further integrate this knowledge successfully into an applied and professional setting.
- 6. Initiate and implement change while taking into account the needs of internal and external stakeholders.



Teaching and Learning Activities

The teaching methods used throughout the course are diverse and include lectures, seminars, tutorials, workshops, practicals, and fieldwork. This variety of teaching methods will enhance student achievement, satisfaction, and employability.

A safe learning environment is provided throughout the course. Students will be encouraged to experiment in their learning and 'take risks', while extensive support is being given by module leaders, tutors, and personal tutors, to ensure an safe environment that promotes creative freedom - a practice especially encouraged in semester one of level 4.

For example, in the Professional and Academic Success modules - at both Level 4 and 5, the students will be required to choose a research method, and will be responsible for justifying this choice. However, module tutors will ensure this choice is relevant and valid to protect the student whilst taking this "risk". At Level 6, the Hospitality Consultancy Ventures module carries a degree of risk in the choice of project and client. However, tutors will intervene if necessary, although at this level it is expected to be less frequent. This level of protection and intervention will provide a safe and secure learning environment, whilst ensuring that students are participating in challenging and authentic learning tasks.

Students are at the centre

In small classes, student get one-on-one attention from highly qualified faculty members who provide feedback and help students to target their skills.

Students have the best tools

Our practical arts areas (kitchens, restaurants, and reception) and classrooms feature the latest technology and industry standards.

Students get to experiment

Working on applied business projects for our industry partners, student will learn to solve challenges and seize opportunities that occur in the real world.



Course Structure

Foundation Year (Year 0)

Semester 1 (15 credits each)

- Academic English/Study Skills
- Fundamentals of Travel & Tourism Management
- Food Production & Patisserie
- Effective Communication Skills

Semester 2 (15 credits each)

- Management Information System
- Hospitality Operation Management
- Food Science and Nutrition
- Food and Beverage Service

Level 4 (Year 1)

Semester 1 (20 credits each)

- The Hospitality Industry & Society
- Professional and Academic Skills for Hospitality
- Hospitality Consumer Behaviour

Semester 2 (20 credits each)

- Hospitality Finance
- Organisation Behaviour & Design
- Responsible Hospitality Operations

Level 5 (Year 2)

Semester 1 (20 credits each)

- Marketing & Communications for Hospitality
- Responsible Human Resource Management & Development
- Delivering Hospitality Experiences

Semester 2 (20 credits each)

- Managing & Leading People
- Sustainable Business Decision Making
- Applied Hospitality Research

Level 6 (Year 3)

Semester 1 (20 credits each)

- Individual Project
- Hospitality Business Strategy
- Hospitality Entrepreneurship

Semester 2 (20 credits each)

- International Strategic HRM
- Responsible Hospitality Businesses
- Individual Project

After completing the final year, students will be provided with the opportunity for a 12 months internship in Hospitality or related Industry within the home country or abroad.

How is BHM different at The British College?



Practice Makes Perfect

The art of hospitality - a warm welcome, exceptional service, timing and persentation - cannot be learned in books. Students will master this art by practicing fine dining service and culinary arts, front office, and houskeeping, in the simulated environment at The British College.



Real World Experience

Students will have the chance to see the world on 12 months internships in top international companies. Firstly, the internship will open their eyes to the industry and their own professional strengths, secondly, it will give them the opportunity to reflect on managerial competencies in the workplace.



Apply Your Business Knowledge

In the dissertation or applied business project, students will have the opportunity to review real-life business challenges and/or trends. In the applied business project, student will also collaborate with an actual business under the quidance of a faculty supervisor.



Become a **Specialist**

In today's competitive job market, being a specialist will make students stand out from the crowd. Students will have options to choose among various modules and specialise in that particular subject area.

Career & Opportunities





The hospitality industry opens a world of opportunities for students. It's the world's second largest employment sector, expected to generate nearly seven million jobs per year.



Events and Entertainment

The event & entertainment industries offer a dynamic, international work environment that changes with every new project. It's a high-energy, demanding field, so our students will encounter many challenges and opportunities throughout their career.



Service Industries

With a hospitality background, our students can branch out into the larger service industries. Students will have a valuable, customer-pleasing skill set that opens doors to a broad range of companies.



Luxury Industries

The luxury industry is growing strong offering students many opportunities industry where students can work their way up and work in/with the world's most exclusive brands.

Entry Requirements

Foundation Entry

10+2/CBSE or equivalent 55% and above aggregate score A Level - Minimum 3.5 credits with 3 full credits

University Entry

Overall 75% & above with a minimum of 70% in English or IELTS Score of 6.0 with no less than 5.5 in any band.

Accreditation & Quality Assurance



Leeds Beckett University (LBU), formerly known as Leeds Metropolitan University (LMU) and before that as Leeds Polytechnic, is a public university in Leeds, West Yorkshire, England. It has campuses in the city centre and Headingley. The university's origins can be traced to 1824, with the foundation of the Leeds Mechanics Institute. Leeds Polytechnic was formed in 1970, and was part of the Leeds Local Education Authority until it became an independent Higher Education Corporation on 1st April 1989. In 1992, the institution gained university status. The current name was adopted in September 2014.



The Quality Assurance Agency for Higher Education (QAA) is the independent body that checks on standards and quality in UK higher education. It conducts quality assessment reviews, develops reference points and guidance for providers, and conducts or commissions research on relevant issues.





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Tripureshwor

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The British College,

Kathmandu

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Thapathali Chowk





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