



University of Brighton



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Admissions

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HOTPOT – A partnership project between Polytechnique La Salle Beauvais and the University of Brighton selected under the European Cross-border Cooperation Programme INTERREG IV A France (Channel) – England, co-funded by the European Regional Development Fund (ERDF)

HOT POT 

LaSalle 
International Institute for Hospitality & Tourism
Scienze del Turismo, del Food e del Commercio

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University of Brighton

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Food Services and Wellbeing Management MSc



University of Brighton

Food Services and Wellbeing Management MSc

Starting September 2011

Awareness in the UK of the importance of food, its origins, diet and wellbeing has seen significant growth over the past few years. Consumers are now more selective than ever in what they eat, whether it is in what they eat at home or in the wide range of food service operations that are available to them.

Campaigns by high profile chefs such as Jamie Oliver and Hugh Fearnley-Whittingstall have stimulated a greater interest in what we eat and how it's prepared. Their campaigns have increased awareness of the importance of stable and healthy diets and in the ethical sourcing of our food. Throughout the twentieth century average life expectancy has increased, with diet and wellbeing playing a key role in the quality of our lives. Conversely, diet and lifestyle are now recognised as being the main factors that increase the risk of chronic diseases which have become the nation's main killer.

The past sixty years have seen vast changes in food availability and diet, at the same time obesity is recognised as a global problem and possibly one of the most important health issues of our time. Other challenges face the twenty-first century: global economic and environmental concerns, changes in demographics and lifestyle, and the higher cost of health care.

Nutritional and wellbeing strategies to improve diet, health and longevity are therefore high on the agenda of governments, food and food service related industries and consumers alike. Today the food industry continues to face two key challenges:

- the economic and sustainable provision of food, food services and wellbeing
- the scientific confirmation and communication of nutritional and wellbeing benefits of food products.

This course looks to explore these challenges in greater depth by seeking to address a range of factors, including government policies, advances and innovations of the food, food service and wellbeing industries. These are integrated with applied management techniques. The course also examines consumer-led challenges that have influenced food availability, access and consumption since the 1940's within the context of diet, health and today's society.

The course

The Food Services and Wellbeing Management MSc is an industry-specific masters degree designed for people who intend to enter the hospitality, food services and wellbeing sectors and for those who are already at the appropriate developmental stage of their careers. The course will appeal to:

- Professionals in food services and wellbeing as a personal development opportunity
- Entrepreneurs who wish to explore and develop a food service and wellbeing enterprise
- Graduates from a range of different backgrounds who wish pursue a career in food services and wellbeing management
- Those who wish to pursue a personal interest in food, food service and wellbeing.



The programme

The Food Services and Wellbeing Management MSc can be studied full-time over 12 months, on a part-time basis over two years, or over a longer period according to the personal and professional needs of those who wish to join the programme.

Students who follow a masters award from the University of Brighton are expected to complete a programme of 180 credits; each credit is the equivalent of 10 hours study.

The curriculum

The curriculum is developed with a common core of 4 x 20 credit modules that all students will be required to follow. These modules are:

- Critical Perspectives of Food Service and Wellbeing
- Food, Culture and Society
- Food, Nutrition and Diet
- Managing Resources in Hospitality and Tourism

Students will be required to undertake the Final Project module which is a major research project of 60 credits and may take the form of either a traditional dissertation of 15,000 words, a food or management related project or a business plan relating to a food service/wellbeing enterprise.

Students will also complete two other elective modules, these may be taken from the following options:

- Human Resource Strategy in Multi Unit Service Organisations
- Ethical and Social Responsibility: Theory and Application
- Food Safety Management
- Entrepreneurship in Food and Drink

Future career opportunities

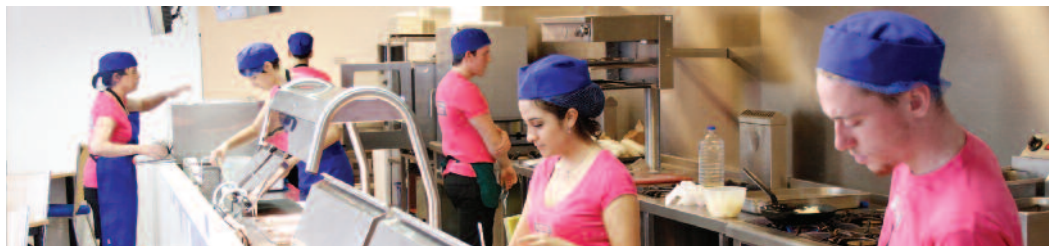
Graduates of this award will, according to their previous background, be able to enter either the food, food service, hospitality or wellbeing industries. Those who are already industry practitioners in this field will be able to advance their careers. Possible job roles include:

- Food and beverage management in independent and group hotel/restaurant companies
- NHS and private hospital catering services
- Management of school meals/ university catering services
- Armed forces catering management
- Sports, recreation and leisure centre management
- Food retail management in both independents and supermarket chains
- Small business ownership and management in a range of food, food service and wellbeing enterprises

Entry criteria

The entry criteria for this programme is normally according to the applicant's previous work experience and/ or academic attainment examples of which are shown below:

- First degree in related subject, normally minimum 2:2 classification;
- First degree in a partially related or non-related degree plus a portfolio of work relevant to the course of study;
- First degree in a non-related subject and some appropriate work experience;
- HND, foundation degree or equivalent in a related subject and a minimum of 5 years relevant work experience;
- Professional qualification in an appropriate discipline and a minimum of 5 years relevant work experience;
- Substantial professional experience in a relevant industry.



Students will also have the opportunity to study an elective module, taught in English, at LaSalle Beauvais in France. The assessment for each module will involve students completing a range of research papers, group and individual presentations and other similar activities; there are no examinations in this course.

Entrants whose first language is not English are required to show evidence of having achieved at least a 6.5 IELTS score with 6.0 in the written test, 90 TOEFL points overall (IBT) with 23 in writing, or an equivalent English Language qualification.