

Modules and Courses

● Internationalisation (9 credits)

- Internationalisation: Concepts, Trends and Issues in Hospitality and Tourism
- Contemporary Issues in International Hospitality and Tourism
- Study Tour

● Hospitality (9 credits)

- Hospitality Operations Management
- Leadership and Organisational Behaviour in Hospitality
- Innovative Hospitality Technologies

● Tourism (9 credits)

- Destination and Attractions Management
- Trends and Issues in Tourism and Leisure
- Sustainable Tourism Planning and Development

● Sustainability of a Globalised Diet (9 credits)

- Globalisation of Food and Beverage System: Identifying Trends
- Internationalisation: Concepts, Trends and Issues in Hospitality and Tourism
- Sustainability and the Food and Beverage Industry

● Food and Gastronomy (9 credits)

- Anthropology of Food - Social and Cultural Dimensions
- Gastronomic Tourism
- History of Food and Gastronomy

Management (12 credits, choose any 4 below)

- Research Methods (compulsory for MSc)
- Human Resources Management
- Marketing Management
- Finance and Accounting
- Strategic Management

● Modernisation of the Food and Beverage Industry (9 credits)

- Organoleptics: Advanced Menu Engineering
- Entrepreneurship in Food and Beverage Industry
- Food, Beverage and Mass Media

● Issues of Food (9 credits)

- Contemporary Nutrition and Food Technologies
- Food Security
- Eco-gastronomy and the Tropics

1 Module (9 credits)	12 credits	PgD (Total credits: 21)
●	Management	International Hospitality and Tourism Management
●		Hospitality Management
●		Tourism Management
● or ●		International Food and Beverage Management
● or ●		International Gastronomy Management