



Report of the Panel of Assessors

Faculty/Department: Business – Tourism & Sport

Date: May 6 2022

Title of the Programme:

- BA (Hons) in Hospitality Management, Level 8
- BA (Hons) in Hospitality Management Practice, Level 8
- BA (Ordinary) in Tourism & Hospitality Operations, Level 7
- BA (Hons) in Professional Kitchen Management 60 ECTS
- Certificate in Hospitality Skills with English, 60 ECTS SPA
- Certificate in Accommodation Skills with English, 20 ECTS SPA

Chairperson: Dr Andrew Power, Registrar, IADT (Chair)

Members of the Panel:

Frances Devine, Course Director, University of Ulster

Sinead O Leary, Lecturer, SETU

Aisling Arnold, General Manager, Arnolds Hotel

Jack McShane, ATU

Secretary: Dr Simon Stephens

LYIT Staff: Nicola Dunnion, Karl McNulty, Patrice Duffy, Tim Dewhirst, Rosemary Dewhirst, Ciara Quinlan, Joe Molloy, Conor McTiernan, Eloise McGinty, Deirdre MacNamara, Alison Cannon and Patrick Brennan.

Criteria for the Approval of a New Programme

1. The Programme Aims and Objectives are clear and consistent with the Award sought.
2. The Programme concept, implementation strategy are well informed and soundly based.
3. The Programme's Access, Transfer and Progression arrangements are satisfactory.
4. The Programme's written curriculum is well structured and fit for purpose.
5. There are sufficient qualified and capable programme staff.
6. There are sufficient physical resources to implement the programme as planned.
7. The learning environment is consistent with the needs of the programme learners.
8. There are sound Teaching, Learning and Assessment Strategies.
9. Learners enrolled on the Programme will be well informed, guided and cared for.

For the attention of Academic Council

The Panel approve all programmes.

The Panel of Assessors advises the Academic Council that the ATU and the Faculty/Department should take cognisance of following:

Commendations

The panel commend ATU Donegal and the programme team for:

1. Their detailed preparation for the panel.
2. Their positive engagement with the panel during the review day.
3. The quality and presentation of the programme documentation.
4. Their innovative and rapid response to the emergent Ukrainian Refugee Crisis.
5. Their engagement with the practical needs of Industry, with clear evidence that these needs are integrated into the programme design. Specifically, in relation to work-placements and programme scheduling.

Recommendations

Certificate in Hospitality Skills with English, 60 ECTS SPA

Certificate in Accommodation Skills with English, 20 ECTS SPA

1. Include an additional PLO (or alter PLO5) “Develop an appreciation for cultural awareness & sensitivities, both in relation to peers and in relation to the workplace.
 - a. Add additional MLOs as appropriate.

Response: PLO 5 has been changed with mentioned to an appreciation for cultural awareness. Also to reflect this topic MLO’s have been amended in the module Hospitality Communication and Customer Service for ESL.

BA (Hons) in Professional Kitchen Management 60 ECTS

2. Revise the title of the “Work-Based Learning” module to “Business Consultancy project” or “Applied Business Project”.

Response: Work-Based Learning has now been amended to Applied Business Project.

Conditions

N/A

PROPOSED PROGRAMME SCHEDULE(S) please attach final schedule to bottom of the report.

4.2 Proposed Programme Schedule

Title of Award: **Bachelor of Arts (Hons) in Professional Kitchen Management**
 Area of Specialisation: Culinary
 Learning Mode Offered: Part-Time
 Date Effective: September 2022
 Stage: Award

Semester	Module Title	Subject Status	ECTS		Total Contact Hours					Allocation of Marks %			
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Online	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 7													
7	Contemporary Diets & Nutrition	M	8	10	-	-	24	12	214	250	100	-	100
7	Strategic Workforce Management and Wellbeing	M	8	10	6	-	-	30	214	250	100	-	100
7	Lean Six Sigma for Hospitality	M	8	10	6	-	-	30	214	250	100	-	100
SEMESTER 8													
8	QA & Food Regulatory Affairs	M	8	10	6	-	-	30	214	250	60	40	100
8	Kitchen Revenue Management	M	8	10	24	-	-	12	214	250	60	40	100
8	Applied Business Project	M	8	10	-	Meetings	12	238	250	100	-	100	

4.2 Proposed Programme Schedule

Title of Award: **Bachelor of Arts in Tourism & Hospitality Operations**
 Area of Specialisation: Tourism & Hospitality
 Learning Mode Offered: Full-Time
 Date Effective: September 2022
 Stage: Award

Semester	Module Title	Subject Status	ECTS		Total Contact Hours					Allocation of Marks %		
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 1												
1	Bar Operations	M	6	5	1	-	3	5	9	100	-	100
1	Restaurant Operation	M	6	5	1	-	3	5	9	100	-	100
1	IT & Study Skills	M	6	10	2	1	3	11	17	100	-	100
1	Principles of Marketing for Tourism and Hospitality	M	6	5	2	1	-	5	8	40	60	100
1	Introduction to the Tourism Industry	M	6	5	2	1	-	5	8	40	60	100
SEMESTER 2												
2	Beverage Management, Mixology & Wines	M	6	10	2	2	4	11	19	100	-	100
2	Professional Business Communications	M	6	10	4	2	-	11	17	100	-	100
2	Rooms Division Management	M	6	10	4	2	-	11	17	100	-	100

Note: It is ATU policy to publish the Final Reports of the Panel of Assessors

Semester	Module Title	Subject Status	ECTS		Total Contact Hours					Allocation of Marks %		
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 3												
3	Management & Organisational Behaviour	M	7	5	2	1	-	5	8	100	-	100
3	HR & Hospitality Law	M	6	10	3	2	-	12	17	100	-	100
3	Financial Information & Decision Making	M	7	5	2	1	-	5	8	40	60	100
3	Food & Beverage Cost Control	M	7	5	2	1	-	5	8	100	-	100
3	Digital Marketing Skills	M	6	5	1	-	2	5	8	100	-	100
SEMESTER 4												
4	Specialised Restaurant	M	7	5	1	-	3	5	9	100	-	100
4	Culinary Skills	M	6	5	1	-	3	5	9	100	-	100
4	Events Management	M	7	10	3	2	-	12	17	100	-	100
4	Staff Training & Development	M	7	10	4	1	-	12	17	100	-	100
SEMESTER 5												
5	Work Placement	M	7	30	1	-	-	50	51	100	-	100
SEMESTER 6												
6	Tourism Destination Development	M	7	10	3	2	-	12	17	100	-	100
6	Guiding	M	7	10	2	1	2	12	17	100	-	100
6	Website Performance	M	7	10	2	-	3	12	17	100	-	100

Title of Award:
Area of Specialisation:
Learning Mode Offered:
Date Effective:
Stage

Bachelor of Arts (Hons) in Hospitality Management *Ab-initio*
Hospitality
Full-Time
September 2022
Award

Semester	Module Title	Subject Status	ECTS		Total Contact Hours					Allocation of Marks %		
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 1												
1	Bar Operations	M	6	5	1	-	3	5	9	100	-	100
1	Restaurant Operation	M	6	5	1	-	3	5	9	100	-	100
1	IT & Study Skills	M	6	10	2	1	3	11	17	100	-	100
1	Principles of Marketing for Tourism and Hospitality	M	6	5	2	1	-	5	9	40	60	100
1	Introduction to the Tourism Industry	M	6	5	2	1	-	5	9	40	60	100
SEMESTER 2												
2	Beverage Management, Mixology & Wines	M	6	10	2	2	4	11	19	100	-	100
2	Professional Business Communications	M	6	10	4	2	-	11	17	100	-	100
2	Rooms Division Management	M	6	10	4	2	-	11	17	100	-	100

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Semester	Module Title	Subject Status	ECTS		Total Contact Hours					Allocation of Marks %		
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 3												
3	Management & Organisational Behaviour	M	7	5	2	1	-	5	8	100	-	100
3	HR & Hospitality Law	M	6	10	3	2	-	12	17	100	-	100
3	Financial Information & Decision Making	M	7	5	2	1	-	5	8	40	60	100
3	Food & Beverage Cost Control	M	7	5	2	1	-	5	8	100	-	100
3	Digital Marketing Skills	M	6	5	1	-	2	5	8	100	-	100
SEMESTER 4												
4	Specialised Restaurant	M	7	5	1	-	3	5	9	100	-	100
4	Culinary Skills	M	6	5	1	-	3	5	9	100	-	100
4	Events Management	M	7	10	3	2	-	12	17	100	-	100
4	Staff Training & Development	M	7	10	4	1	-	12	17	100	-	100
SEMESTER 5												
5	Strategic Revenue Management	M	8	10	3	2	-	12	17	100	-	100
5	Financial Accounting for Hospitality	M	8	10	3	1	1	12	17	40	60	100
5	Sustainable Hospitality Management	M	8	10	3	2	-	12	17	100	-	100

Semester	Module Title	Subject Status	ECTS		Total Number of Contact Hours					Allocation of Marks %		
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 6												
6	Strategic Hospitality Management	M	8	10	3	2	-	12	17	40	60	100
6	Talent Management & Employment Legislation	M	8	10	3	2	-	12	17	100	-	100
6	Marketing Management Strategy	M	8	10	3	2	-	12	17	40	60	100

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Title of Award:
Area of Specialisation:
Learning Mode Offered:
Date Effective:
Stage

Bachelor of Arts (Hons) in Hospitality Management Practice
Hospitality
Full-Time
September 2022
Award

Semester	Module Title	Subject Status	ECTS		Total Contact Hours				Allocation of Marks %			
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 1												
1	Bar Operations	M	6	5	1	-	3	5	9	100	-	100
1	Restaurant Operation	M	6	5	1	-	3	5	9	100	-	100
1	IT & Study Skills	M	6	10	2	1	3	11	18	100	-	100
1	Principles of Marketing for Tourism and Hospitality	M	6	5	2	1	-	5	8	40	60	100
1	Introduction to the Tourism Industry	M	6	5	2	1	-	5	8	40	60	100
SEMESTER 2												
2	Beverage Management, Mixology & Wines	M	6	10	2	2	4	11	19	100	-	100
2	Professional Business Communications	M	6	10	4	2	-	11	17	100	-	100
2	Rooms Division Management	M	6	10	4	2	-	11	17	100	-	100

Semester	Module Title	Subject Status	ECTS		Total Contact Hours				Allocation of Marks %			
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 3												
3	Management & Organisational Behaviour	M	7	5	2	1	-	5	8	100	-	100
3	HR & Hospitality Law	M	6	10	3	2	-	12	17	60	40	100
3	Financial Information & Decision Making	M	7	5	2	1	-	5	8	40	60	100
3	Food & Beverage Cost Control	M	7	5	2	1	-	5	8	100	-	100
3	Digital Marketing Skills	M	6	5	1	-	2	5	8	100	-	100
SEMESTER 4												
4	Specialised Restaurant	M	7	5	1	-	3	5	9	100	-	100
4	Culinary Skills	M	6	5	1	-	3	5	9	100	-	100
4	Events Management	M	7	10	3	2	-	12	17	100	-	100
4	Staff Training & Development	M	7	10	4	1	-	12	17	100	-	100
SEMESTER 5 & 6												
5&6	Work Placement	M	7	60	1	-	-	50	51	100	-	100
SEMESTER 7												
7	Strategic Revenue Management	M	8	10	3	2	-	12	17	100	-	100
7	Financial Accounting for Hospitality	M	8	10	3	1	1	12	17	40	60	100
7	Sustainable Hospitality Management	M	8	10	3	2	-	12	17	100	-	100

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Semester	Module Title	ECTS		Total Number of Contact Hours						Allocation of Marks %		
		Subject Status	Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Independent Learning	Total	Coursework	Final Exam	Total
8	Strategic Hospitality Management	M	8	10	3	2	-	12	17	40	60	100
8	Talent Management & Employment Legislation	M	8	10	3	2	-	12	17	100	-	100
8	Marketing Management Strategy	M	8	10	3	2	-	12	17	40	60	100

3.3 Proposed Programme Schedules

Title of Award:

Certificate in Hospitality Skills with English

Area of Specialisation:

English and Hospitality Skills

Learning Mode Offered:

Part-Time/ Full-Time

Date Effective:

September 2022

Stage

1

Directed Learning Semester	Module Title	Subject status	ECTS		Total Contact Hours							Allocation of marks (%)			
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Online	Directed Learning	Independent Learning	Total	Coursework	Final Exam	Total	
SEMESTER 1															
1	English Language and Culture 1	M	6	5	6	-	-	12	-	107	107	100	-	100	
1	Accommodation Operations	M	6	10	-	-	18	18	-	214	250	100	-	100	
1	English Language and Culture 2	M	6	5	6	-	-	12	-	107	125	100	-	100	
SEMESTER 2															
2	Hospitality Communication and Customer Service for ESL	M	6	5	3	-	-	15	-	107	125	100	-	100	
2	IT and Study Skills	M	6	10	6	-	-	30	-	214	250	100	-	100	
2	Food and Beverage Studies	M	6	5	-	-	9	9	-	107	125	100	-	100	
2	Work Based Learning	M	6	20	12 Hours Online Meetings as Required						488	500	100	-	100

Title of Award:

Certificate in Accommodation Skills with English

Area of Specialisation:

English and Accommodation Skills

Learning Mode Offered:

Part-Time and online

Date Effective:

September 2022

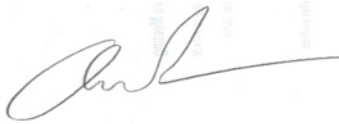
Stage

1

Directed Learning Semester	Module Title	Subject status	ECTS		Total Contact Hours							Allocation of marks (%)		
			Level	Number	Lecture	Tutorial	Lab/Studio/ Practical	Online	Directed Learning	Independent Learning	Total	Coursework	Final Exam	Total
SEMESTER 1														
1	English Language and Culture 1	M	6	5	6	-	-	12	-	107	107	100	-	100
1	Accommodation Operations	M	6	10	-	-	18	18	-	214	250	100	-	100
1	English Language and Culture 2	M	6	5	6	-	-	12	-	107	125	100	-	100

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Programme Evaluation Report Approved by:



Dr Andrew Power

Dr Billy Bennett

Chair to Panel

(Registrar, IADT)

(VP for Academic Affairs and Registrar, ATU Donegal)

Date 03/06/22

Date 03/06/22