

MODULE SPECIFICATION

Module Title:		Food & Drink Tourism			Lev	el:	6	Credit Value:	20			
Module code:		BUS637 (BA) BUSI637 (MBus			Yes			Code of noting rep		I BUSKVI		
Cost Cen	tre:	GAMG	JACS3 code:			N82	J820					
Trimester(s) in which to be offered:			1 8	3		With effect from:			mber 16	ber 16		
School:	North	n Wales Business	Wales Business School Module Leader: Jacqueline H					ne Hughes-Lundy				
Sahadulad	loorn	ing and togehing	hour		20.1	hro						
Scheduled learning and teaching hours 30 hrs Guided independent study 170 hrs												
Placement	Guided independent study				0 hrs							
		n (total hours)										
Wodule at	ai atio	ii (totai iiouis)			200) hrs						
Programme(s) in which to be offered						Core	Or	otion				
BA (Hons)	Hosp	oitality, Tourism &	Eve	nt Mana	agem	nent				✓		
BA (Hons) Business							✓					
BSc (Hons) Entrepreneurship							✓					
MBus Business						√						
										•	•	
Pre-requisites												
None												
Office use only Initial approval August 16 APSC approval of modification - Version 1 Have any derogations received SQC approval? Yes □ No ✓												

Module Aims

This module aims to draw on the sector body of knowledge in food and drink tourism which is increasingly developing as a major contributor to local economies. The module will incorporate understanding Food & Drink Tourism in both a global and local context. Students will be researching Food and Drink festivals, events and its place within the travel & tourism industry which will enable them to understand the sector, areas for growth and the impact on local economies.

Learning will take place through structured learning and the practical exploration of local festivals and initiatives.

Intended Learning Outcomes

Key skills for employability

- KS1 Written, oral and media communication skills
- KS2 Leadership, team working and networking skills
- KS3 Opportunity, creativity and problem solving skills
- KS4 Information technology skills and digital literacy
- KS5 Information management skills
- KS6 Research skills
- KS7 Intercultural and sustainability skills
- KS8 Career management skills
- KS9 Learning to learn (managing personal and professional development, selfmanagement)
- KS10 Numeracy

At	the end of this module, students will be able to	Key Skills		
1	To identify and critically evaluate the economic role Food &	KS1	KS6	
	Drink Tourism plays in revitalising local economies.	KS10		
2	Examine the role of Food and Drink in triple bottom line sustainability	KS5	KS6	
3	Debate the impact of 'celebrity' chefs on food & drink tourism	KS3	KS6	
4	Critically analyse the cultural importance and food provenance on Food and Drink tourism	KS7		
5	Design a detailed strategy that would help to address the	KS1	KS2	
	problem of the seasonal nature of tourism by using Food and Drink.	KS4		

Transferable/key skills and other attributes

Derogations	
None	

Ass	sess	me	nt:
-----	------	----	-----

Indicative Assessment One:

Preparation of an individual report which covers the background research necessary to understand the importance of this sector.

Indicative Assessment Two:

A presentation illustrating the cultural importance of Food and Drink and demonstrating the strategy devised to address the seasonal nature of tourism by using Food and Drink.

Students enrolled on the BUSI637 module, i.e. those enrolled on MBus are asked to note that Integrated Masters regulations only permit two attempts at this assessment.

Assessme nt number	Learning Outcomes to be met	Type of assessment	Weighting (%)	Duration (if exam)	Word count (or equivalent if appropriate)
1	1, 2	Report	50		2500
2	3, 4, 5	Presentation	50		2500

Learning and Teaching Strategies:

Some lectures will be provided on a face-to-face environment and others during field trips. The classroom tutorials will facilitate interactive discussion and feedback on the lecture material which forms a basis for group work through practical exercises.

Real Life projects will be used to support classroom learning with guest speakers presenting

Syllabus outline:

- 1. What is Food & Drink Tourism
- 2. Overview of food and drink trends
- 3. Globalisation & Localisation of Food & Drink
- 4. Economic transformation through Food & Drink
- 5. The impact of 'celebrity' chefs & TV in Food & Drink tourism
- 6. The wider support role of suppliers, accommodation providers, attractions and hospitality
- 7. Cultural Influences & importance of Food & Drink
- 8. Food & Drink Festivals and events.
- 9. The role of Government in policy development
- 10. Sustainability & Triple Bottom line effects
- 11. Future trends in Food & Drink Tourism

Bibliography:

Essential reading

Everett, S (2016) Food & Drink Tourism, principles & practice, 1st Edition, England, Sage.

Other indicative reading

Everett, S. and Aitchinson, C (2008) 'The role of food tourism in sustaining regional identity: a case study of Cornwall, South West England' Journal of sustainable Tourism 16 (2): 150-167

Boyne, S., Hall, D and Williams, F (2003) 'Policy, support and promotion for food related tourism initiatives: a marketing approach to regional development', Journal of Travel & Tourism marketing, 14 (3-4); 97-112

Getz, D., Robinson, R.N., Andersson, T.D. and Vujicic, S. (2014) Foodies and food tourism. Oxford:Goodfellows

Hall, C. M. and Sharples, L (2008) Food and Wine Festivals and Events Around the World: Development, Management and markets. Oxford: Butterworth Heinemann.

Websites

www.instituteofhospitality.co.uk www.eventmagazine.co.uk www.sustainable-events-alliance.org www.visitbritain.org.uk

Journals

Journal of sustainable Tourism
Journal of Tourism & Cultural Change
International Journal of Tourism research
International Journal of Hospitality and Event Management
Journal of Venue and Event Management
Special Events Galore
Worldwide Hospitality and Tourism Themes