

## **Foundation Degree in Hospitality Management**

The following feedback is a summary of student view and opinions of the following module:

### **Gastronomy, Wines and Spirits**

12 students took this module.

#### **Module Delivery:**

The student feedback from the module was overwhelming positive:

91% of students strongly agreed that there was a good balance between the theoretical and practical elements of the module.

75% agreed that the teaching and learning on the module was well organised with clear learning outcomes and scheme of work.

83% thought the assessment strategy was excellent, particularly in terms of the development and application of both theoretical and practical skills and the opportunities for both formative and summative feedback.

100% strongly agreed that the quality of teaching on the module was good, with a variety of methods of delivery employed to good effect.

Resources for the module delivery were seen as excellent by 91%, in particular the range of food and beverages available.

91% also said these excellent resources were a motivating factor for attendance.

#### **Learning Environment:**

83% strongly agreed that the learning environment was good with a wide range of teaching resources available. Special mention was made in general feedback of the suitability of the production kitchens for the practical elements of the module.

100% strongly agreed that the Higher Education Centre was well equipped for delivery and provided a flexible working environment.

#### **Module Impact:**

100% strongly agreed that the skills and knowledge developed on the module would be beneficial for future employment within the hospitality industry and 83% agreed that the module stimulated their interest in this area.

#### **General Module Evaluation:**

100% responded that they would recommend the module to others and 91% agreed that the overall quality of the module was good.

#### **What could have been improved within the module?**

- Students felt that more time spent perfecting their practical skills would have been beneficial; this was particularly evident in the feedback from students who had no kitchen experience prior to taking this module.
- Some students felt that the assignment brief could have been issued earlier in the year or possibly staged over the duration of the module; they felt this would have increased their understanding of the assessment methods.