Programme Specification

MSc Gastronomy

Wednesday 22 May 2019

- Awarding Institution:
- Teaching Institution:
- Professional Body Accreditation:
- Final Award:
- Subsidiary Exit Awards:
- Programme Title:
- UCAS Code:
- SCQF Level:
- Mode of Delivery and Duration:

- Queen Margaret University
- Queen Margaret University
- N/A
 - MSc Gastronomy
 - PGCert (unnamed), PGDip Gastronomy
 - MSc Gastronomy
 - To be confirmed
 - 11
 - Full-Time One Year, Part-Time -

Develop an ability to critically appraise literature, conduct independent research using reliable and valid methods, and effectively communicate the results.

Gain a 'gastronomic' perspective and apply this to their own situation, to enhance their career and to make an informed, positive contribution to society.

Learning Outcomes of the Programme

Upon successful completion of the programme, graduates will be able to:

Demonstrate a practical understanding of how research and enquiry are used to process and quantify knowledge, particularly in the area of food and drink.

These assessment tools can be seen as learning experiences in themselves and will allow students to demonstrate their acquisition of knowledge and understanding through a variety of approaches, develop and be tested on a range of skills, and exhibit 'gastronomic' thinking and practice.

Students studying for the MSc Gastronomy will be assessed as follows:

Module Credits

Evidence will be requested of appropriate work experience and supporting CPD activity which maps against the SCQF level descriptors for level 10;

A statement of what the applicant has learnt from the above activity will be required, showing how the learning has been at the equivalent of SCQF level 10; Supporting references will be asked for.

It may be appropriate for applicants without academic qualifications to be admitted initially as an associate student. Should they be successful in their first module as an associate student, they