

LE CORDON BLEU AUSTRALIA
VALUES
GRADUATE ATTRIBUTES
COURSE LEARNING OUTCOMES

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LE CORDON BLEU AUSTRALIA'S VALUES

- R **Respect:** embracing diversity and treating others collegially with civility and openness in all interactions and activities.
- E **Excellence:** serving our students, colleagues and communities by delivering consistently high-quality programs, teaching, service and scholarship.
- C **Collaboration:** working toward common goals with others through teamwork and participation, acknowledging the diversity of ideas and perspectives.
- I **Integrity:** acting in an honest, fair and ethical manner, creating a culture of trust evident in all our undertakings and decision-making.
- P **Professionalism:** promoting the individual qualities, knowledge and skills required to exhibit competence, accountability and leadership.
- E **Enterprise:** supporting innovation and entrepreneurship by fostering individual ingenuity and creativity in study and work.

From a student perspective, LCBA's Values are manifested in:

LCBA'S HIGHER EDUCATION GRADUATE ATTRIBUTES

	Graduate Attribute	Description LCBA graduates are expected to be able to exhibit:
GA 1	<i>Discipline-specific knowledge and capabilities</i>	A level of disciplinary knowledge and practical skills that show intellectual rigour, scholarship and a commitment to reflective practice through structured inquiry and autonomous learning.
GA 2	<i>Critical and innovative thinking</i>	An ability to analyse and respond to issues and opportunities in creative, thoughtful and constructive ways.
GA 3	<i>Ethical and social awareness</i>	A commitment to the well-being of others through responsible and inclusive behaviour that exhibits an awareness of relevant codes of conduct, standards and cultural sensitivity.
GA 4	<i>Effective communication and social skills</i>	An ability to communicate and collaborate effectively with individuals, and within and across teams and cultures, in interdisciplinary, professional and social settings.
GA 5	<i>Professionalism and inclusiveness</i>	Respectful and constructive behaviour and attitudes in professional and community settings that promote positive outcomes for stakeholders.

LCBA GRADUATE ATTRIBUTES

Higher education aims to provide students with knowledge, skills and attributes that enable graduates to flourish as individuals and to make a positive contribution to society. Graduate attributes should be regarded as the hallmarks of a successful tertiary education experience. Central to LCBA's concept of Graduate Attributes is its commitment to developing abilities and values that will enhance the employability of its graduates.

GA 1: Disciplinary knowledge and capability

GA 2: Critical and innovative thinking

GA3: Ethical and social awareness

GA 4: Effective communication and social skills

GA 5: Professionalism and inclusiveness

GRADUATE ATTRIBUTE 1: DISCIPLINARY KNOWLEDGE AND CAPABILITY

Key indicators of this Graduate Attribute are an ability to:

- Demonstrate a systematic and coherent understanding of the field of study in which they have been engaged.
- Apply critical techniques to question and analyse received ideas.
- Work autonomously, take initiative and be self-directed in undertaking tasks in complex and uncertain environments.
- Identify and define problems from different perspectives and evaluate the merits of putative solutions.
- Exhibit an understanding of the methods used to investigate and establish knowledge and its boundaries in a particular discipline.

GRADUATE ATTRIBUTE 2: CRITICAL AND INNOVATIVE THINKING

Key indicators of this Graduate Attribute are an ability to:

- Be critically aware of, and informed by, current knowledge and its possible applications in a discipline or professional context.
- Analyse information, synthesise views, make connections and, where appropriate, propose creative and entrepreneurial solutions.
- Exhibit flexible and independent thought respectful of relevant theoretical and applied contexts in making decisions and assessing their consequences.
- Identify and pursue personal learning strategies to enhance understanding, skills and problem-solving capacity.
- Conceptualise problems and propose plausible and appropriate solutions, anticipating potential consequences and risks.

GRADUATE ATTRIBUTE 3: ETHICAL AND SOCIAL AWARENESS

Key indicators of this Graduate Attribute are an ability to:

- Exhibit awareness of ethical considerations and consequences for others of one's behaviour, attitudes and decisions.
- Be aware of and show respect for other perspectives and sensitivities, whether local, national or international, and the implications for individual behaviour.
- Learn and benefit from one's own experience, successes and failures and those of others.
- Apply academic learning to professional contexts and to address problems in an effective way, having regard to legal and ethical considerations.
- Reflect on one's values and biases, and those of others, when analysing a problem and proposing solutions, and adopt an objective and balanced perspective.

GRADUATE ATTRIBUTE 4: COMMUNICATION AND SOCIAL SKILLS

Key indicators of this Graduate Attribute are an ability to:

- Show sensitivity to the confidentiality, nuances and implications of certain forms of information at individual, communal and social levels.
- Integrate, present and communicate information in a way which is comprehensible and relevant to the needs of others using a variety of media and technologies.
- Respond sensitively and appropriately to the needs of different stakeholders and circumstances.
- Work and communicate effectively in multicultural and global settings.
- Manage time, tasks, priorities and workloads effectively in a range of practical contexts.

GRADUATE ATTRIBUTE 5: PROFESSIONALISM AND INCLUSIVENESS

Key indicators of this Graduate Attribute are an ability to:

- Work with others towards the achievement of shared goals in team contexts.
- Take responsibility for one's own academic and professional development and learning.
- Recognise and undertake due diligence with respect to issues of justice, legal compliance and social responsibility in professional contexts.
- Practice honesty and openness in one's dealings with others.
- Show awareness and understanding of business, commercial and/or social issues and opportunities and the expectations of prospective employers.

	Graduate Attribute	Description LCBA graduates are expected to exhibit:	Aptitudes Key indicators of these Graduate Attributes are an ability to:
GA 1	<i>Discipline-specific knowledge and capability</i>	A level of disciplinary knowledge and practical skills that show intellectual rigour, scholarship and a commitment to reflective practice through structured inquiry and autonomous learning.	<ol style="list-style-type: none"> 1. Demonstrate a systematic and coherent understanding of the field of study in which they have been engaged. 2. Apply critical techniques to question and analyse received ideas. 3. Work autonomously, take initiative and be self-directed in undertaking tasks in complex and uncertain environments. 4. Identify and define problems from different perspectives and evaluate the merits of putative solutions. 5. Demonstrate an understanding the methods used to investigate and establish knowledge, and its boundaries, in a particular discipline.
GA 2	<i>Critical and innovative thinking</i>	An ability to analyse and respond to issues and opportunities in creative, thoughtful and constructive ways.	<ol style="list-style-type: none"> 1. Be critically aware of, and informed by, current knowledge and its possible applications in a discipline or professional context. 2. Analyse information, synthesise views, make connections and, where appropriate, propose creative and entrepreneurial solutions. 3. Exercise flexible and independent thought respectful of relevant theoretical and applied contexts in making decisions and assessing their consequences. 4. Identify and pursue personal learning strategies to enhance understanding, skills and problem-solving capacity. 5. Conceptualise problems and propose plausible and appropriate solutions, anticipating potential consequences and risks.
GA 3	<i>Ethical and social awareness</i>	A commitment to the well-being of others through responsible and inclusive behaviour that exhibits an awareness of relevant codes of conduct, standards and cultural sensitivity.	<ol style="list-style-type: none"> 1. Exhibit awareness of ethical considerations and the consequences for others of one's behaviour, attitudes and decisions. 2. Be aware of, and show respect for, other perspectives and sensitivities, whether local, national or international and the implications for individual behaviour. 3. Learn and benefit from one's own experience, successes and failures and those of others. 4. Apply academic learning to professional contexts and to address problems in an effective way, having regard to legal and ethical considerations. 5. Reflect on one's values and biases, and those of others, when analysing a problem and proposing solutions, and adopt an objective and balanced perspective.
GA 4	<i>Effective communication and social skills</i>	An ability to communicate and collaborate effectively with individuals, and within and across teams and cultures, in interdisciplinary, professional and social settings.	<ol style="list-style-type: none"> 1. Show sensitivity to the confidentiality, nuances and implications of certain forms of information at individual, communal and social levels. 2. Integrate, present and communicate information in a way which is comprehensible and relevant to the needs of others using a variety of media and technologies. 3. Respond sensitively and appropriately to the needs of different stakeholders and circumstances. 4. Work and communicate effectively in multicultural and global settings. 5. Manage time, tasks, priorities and workloads effectively in a range of practical contexts.



Graduate Attribute	Description LCBA graduates are expected to exhibit:	Aptitudes Key indicators of these Graduate Attributes are an ability to:
GA 5 <i>Professionalism and inclusiveness</i>	Respectful and constructive behaviour and attitudes in professional and community settings that promote positive outcomes for stakeholders.	<ol style="list-style-type: none">1. Work with others towards the achievement of shared goals in team contexts.2. Take responsibility for one's own academic and professional development and learning.3. Recognise and undertake due diligence with respect to issues of justice, legal compliance and social responsibility in professional contexts.4. Practice honesty and openness in one's dealings with others.5. Show awareness and understanding of business, commercial and/or social issues and opportunities and the expectations of prospective employers.

Higher Education Diploma in Business Course Learning Outcomes

Note: Course Learning Outcomes (CLOs) contribute to a range of Graduate Attributes (GA's). The Primary linked GA is considered by LCBA to be the pre-eminent GA that will be promoted by a specific CLO.

AQF Specification	Level 5	Course Learning Outcomes Graduates of the Higher Education Diploma in Business should be able to:	HED CLO	Primary linked GA
Knowledge	<i>Technical and theoretical knowledge and concepts, with depth in some areas within a field of work and learning.</i>	Demonstrate broad theoretical and technical knowledge of foundational concepts and theories relevant to the interpretation and evaluation of information in the practice and management of key business disciplines.	CLO 1	GA 1
Skills	<i>Cognitive and communication skills to identify, analyse, synthesise and act on information from a range of sources.</i>	Demonstrate an ability to identify, evaluate and synthesise concepts and information required to address problems arising in key fields of business management in a professional manner.	CLO 2	GA 2
	<i>Cognitive, technical and communication skills to analyse, plan, design and evaluate approaches to unpredictable problems and/or management requirements.</i>			
	<i>Specialist technical and creative skills to express ideas and perspectives.</i>	Express ideas and explain theoretical and technical concepts in a clear, sensitive and relevant way in writing or orally to facilitate collaboration with others in interdisciplinary, professional and social settings.	CLO 3	GA 4
	<i>Communication skills to transfer knowledge and specialised skills to others and demonstrate understanding of knowledge.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with depth in some areas of specialisation, in known or changing contexts.</i>	Apply theoretical and practical disciplinary knowledge and creative skills in key business and management disciplines to the analysis, integration and evaluation of information to devise sound and effective solutions in changing contexts, having regard to ethical and legal considerations, industry practices and community expectations.	CLO 4	GA 3
	<i>Application of knowledge and skills to transfer and apply theoretical concepts and/or technical and/or creative skills in a range of situations.</i>			
	<i>Application of knowledge and skills with personal responsibility and autonomy in performing complex technical operations with responsibility for own outputs in relation to broad parameters for quantity and quality.</i>	Apply disciplinary knowledge and skills to manage technical business processes and transparently evaluate one's own and other's decisions which impact on the achievement of shared goals.	CLO 5	GA 5



	<p><i>Application of knowledge and skills with initiative and judgement to organise the work of self and others and plan, coordinate and evaluate the work of teams within broad but generally well-defined parameters.</i></p>			
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Associate Degree in Business Course Learning Outcomes

AQF Specification	Level 6	Course Learning Outcomes Graduates of the Associate Degree in Business should be able to:	ADB CLO	Primary linked GA
Knowledge	<i>Broad theoretical and technical knowledge with some depth in the underlying principles and concepts in one or more disciplines.</i>	Demonstrate broad theoretical and technical knowledge of key concepts and theories relevant to the interpretation and evaluation of information in the practice and management of business disciplines.	CLO 1	GA 1
Skills	<i>Cognitive skills to identify, analyse and evaluate information and concepts from a range of sources.</i>	Demonstrate an ability to critically reflect on and appraise a broad range of issues in a variety of business contexts, and to identify, analyse and evaluate relevant information and concepts in the articulation and application of matters relevant to specific fields of business management.	CLO 2	GA 2
	<i>Cognitive, technical and creative thinking skills to demonstrate a broad understanding of knowledge and ideas with some depth in a discipline.</i>			
	<i>Cognitive, communication and analytical skills to interpret and transmit responses to sometimes complex problems.</i>	Exhibit the technical and creative skills required to effectively articulate, discuss and review operational matters in a variety of business settings using oral and written communication and language, exhibiting independence of thought and relevant disciplinary literacy.	CLO 3	GA 4
	<i>Communication skills to make a clear and coherent presentation of knowledge and ideas with some intellectual independence.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in paraprofessional practice.</i>	Apply practical and theoretical disciplinary and contextual knowledge and skills to the analysis, integration and evaluation of information to devise effective solutions and create further learning opportunities in a supervised setting in an ethical and socially responsible manner.	CLO 4	GA 3
	<i>Application of knowledge and skills to adapt knowledge and skills in a range of contexts and/or for further studies in one or more disciplines.</i>			
	<i>Application of knowledge and skills to adapt fundamental principles, concepts and techniques to known and unknown situations.</i>	Exhibit a breadth of cognitive, technical and academic skills to evaluate and apply disciplinary knowledge, methods and technologies to the analysis of standard, unpredictable and	CLO 5	GA 5



	<i>Application of knowledge and skills with responsibility and accountability for own learning and work and in collaboration with others within broad parameters.</i>	sometimes complex problems in a range of settings working individually and in collaboration with internal and external stakeholders.		
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Bachelor of Business Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Bachelor of Business should be able to:	BBUS CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective and creative solutions.	CLO 4	GA 2
	<i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i>	Apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.	CLO 5	GA 3
	<i>Application of knowledge and skills with responsibility and accountability for own learning and professional practice and in collaboration with others within broad parameters.</i>			

Bachelor of Business Administration Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Bachelor of Business Administration should be able to:	BBA CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Conceptualise a broad range of professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions and derive solutions that are valid and potentially applicable to professional practice and scenarios.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate a broad and advanced understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways drawing from a range of scholarly sources.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Apply evidence-based and theoretical knowledge in a wide range of business and managerial disciplines to the collection, analysis, integration and evaluation of information, processes and innovations to devise valid and creative solutions.	CLO 4	GA 2
	<i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i>	Apply advanced disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.	CLO 5	GA 3
	<i>Application of knowledge and skills with responsibility and accountability for own learning and professional practice and in collaboration with others within broad parameters.</i>			

Bachelor of Business / Bachelor of Business Administration Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Bachelor of Business / Bachelor of Business Administration should be able to:	BBUS / BBA CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Conceptualise a broad range of professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are valid, contextually appropriate and effective and potentially applicable to professional practice and future scenarios.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate a broad and advanced understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways drawing from a range of scholarly sources.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the collection, analysis, integration and evaluation of information, processes and innovations to devise valid, effective and creative solutions.	CLO 4	GA 2
	<i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i>	Apply advanced disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.	CLO 5	GA 3
	<i>Application of knowledge and skills with responsibility and accountability for own learning and professional</i>			



	<i>practice and in collaboration with others within broad parameters.</i>			
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Advanced Diploma of Business in International Restaurant Management Course Learning Outcomes

AQF Specification	Level 6	Course Learning Outcomes Graduates of the Advanced Diploma of Business in International Restaurant Management should be able to:	CLO	Primary linked GA
Knowledge	<i>Broad theoretical and technical knowledge with some depth in the underlying principles and concepts in one or more disciplines.</i>	Integrate theoretical and technical restaurant knowledge that includes restaurant operations, logistics, legal, costing, food quality	CLO 1	GA 1
		Integrate theoretical and technical business management knowledge that includes communication, accounting, HRM, quality management and marketing	CLO 2	GA 1
Skills	<i>Cognitive skills to identify, analyse and evaluate information and concepts from a range of sources. Cognitive, technical and creative thinking skills to demonstrate a broad understanding of knowledge and ideas with some depth in a discipline. Cognitive, communication and analytical skills to interpret and transmit responses to sometimes complex problems. Communication skills to make a clear and coherent presentation of knowledge and ideas with some intellectual independence.</i>	Discuss, interpret and synthesise specialised knowledge of core and cognate business and management fields	CLO 3	GA 2
		Demonstrate understanding of general management issues with in-depth knowledge of particular fields	CLO 4	GA 1
		Use analytical thinking, initiative and creative approaches to problem solving and decision making	CLO 5	GA 2
		Exercise ethical judgement, social responsibility and cultural awareness in business and management	CLO 6	GA 3
		Communicate business and management knowledge to others in diverse restaurant settings	CLO 7	GA 4
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in paraprofessional practice. Application of knowledge and skills to adapt knowledge and skills in a range of contexts and/or for further studies in one or more disciplines. Application of knowledge and skills to adapt fundamental principles, concepts and techniques to known and unknown situations.</i>	Use initiative and judgment in planning, design, technical and management functions in a range of restaurant contexts	CLO 8	GA 2
		Adapt personal and group outcomes-focused business and management techniques to known and unknown restaurant management situations	CLO 9	GA 1
		Apply knowledge to practice in a WIL (Work Integrated Learning) program	CLO 10	GA 5



	<i>Application of knowledge and skills with responsibility and accountability for own learning and work and in collaboration with others within broad parameters.</i>			
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Advanced Diploma of Business in International Hotel Management Course Learning Outcomes

AQF Specification	Level 6	Course Learning Outcomes Graduates of the Advanced Diploma of Business in International Hotel Management should be able to:	CLO	Primary linked GA
Knowledge	<i>Broad theoretical and technical knowledge with some depth in the underlying principles and concepts in one or more disciplines.</i>	Integrate theoretical and technical hotel knowledge that includes hotel operations, logistics, legal accounting, HRM and marketing issues	CLO 1	GA 1
		Integrate theoretical and technical business management knowledge that includes communication, accounting, HRM, quality management and marketing	CLO 2	GA 1
Skills	<i>Cognitive skills to identify, analyse and evaluate information and concepts from a range of sources. Cognitive, technical and creative thinking skills to demonstrate a broad understanding of knowledge and ideas with some depth in a discipline. Cognitive, communication and analytical skills to interpret and transmit responses to sometimes complex problems. Communication skills to make a clear and coherent presentation of knowledge and ideas with some intellectual independence.</i>	Discuss, interpret and synthesise specialised knowledge of core and cognate business and management fields	CLO 3	GA 2
		Demonstrate understanding of general management issues with in-depth knowledge of particular fields	CLO 4	GA 1
		Use analytical thinking, initiative and creative approaches to complex problem solving and decision making	CLO 5	GA 2
		Exercise ethical judgement, social responsibility and cultural awareness in business and management practice	CLO 6	GA 3
		Communicate business and management knowledge to others in diverse hotel settings	CLO 7	GA 4
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in paraprofessional practice. Application of knowledge and skills to adapt knowledge and skills in a range of contexts and/or for further studies in one or more disciplines. Application of knowledge and skills to adapt fundamental principles, concepts and techniques to known and unknown situations.</i>	Use initiative and judgment in planning, design, technical and management functions in a range of hotel contexts	CLO 8	GA 2
		Adapt personal and group outcomes-focused business and management techniques to known and unknown hotel management situations	CLO 9	GA 1
		Apply knowledge to practice in a WIL (Work Integrated Learning) program	CLO 10	GA 5



	<i>Application of knowledge and skills with responsibility and accountability for own learning and work and in collaboration with others within broad parameters.</i>			
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Bachelor of Business in International Restaurant Management Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Bachelor of Business in International Restaurant Management should be able to:	CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning</i>	Integrate theoretical and technical restaurant knowledge, which includes restaurant operations, logistics, legal, costing, food quality	CLO 1	GA 1
		Integrate theoretical and technical business management knowledge which includes legal, accounting, HRM, strategy, marketing and entrepreneurship	CLO 2	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i> <i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i> <i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i> <i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>	Interpret and discuss the key elements of the core and cognate fields of business and management	CLO 3	GA 2
		Demonstrate a broad understanding of management and leadership issues in general with in-depth knowledge of some fields in particular	CLO 4	GA 1
		Use critical thinking, initiative and creative approaches to problem solving and decision making	CLO 5	GA 2
		Exercise ethical judgement, social responsibility and cultural awareness in business and management	CLO 6	GA 3
		Adapt business and management knowledge in diverse settings and contexts	CLO 7	GA 4
		Demonstrate the application of business management knowledge and skills in a variety of restaurant settings	CLO 8	GA 2
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i> <i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i> <i>Application of knowledge and skills with responsibility and accountability for own learning and professional practice and in collaboration with others within broad parameters.</i>	Select and/or adapt knowledge and skills appropriate to diverse restaurant settings and contexts	CLO 9	GA 1
		Apply knowledge to practice in a WIL (Work Integrated Learning) program	CLO 10	GA 5

Bachelor of Business in International Hotel Management Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Bachelor of Business in International Hotel Management should be able to:	CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning</i>	Integrate theoretical and technical hotel knowledge, which includes hotel operations, logistics, legal accounting, HRM and marketing issues.	CLO 1	GA 1
		Integrate theoretical and technical business management knowledge which includes legal, accounting, HRM, strategy, marketing and entrepreneurship	CLO 2	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i> <i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i> <i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i> <i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>	Interpret and discuss the key elements of the core and cognate fields of business and management	CLO 3	GA 2
		Demonstrate a broad understanding of management and leadership issues in general with in-depth knowledge of some fields in particular	CLO 4	GA 1
		Use critical thinking, initiative and creative approaches to problem solving and decision making	CLO 5	GA 2
		Exercise ethical judgement, social responsibility and cultural awareness in business and management	CLO 6	GA 3
		Adapt business and management knowledge in diverse settings and contexts	CLO 7	GA 4
		Demonstrate the application of business management knowledge and skills in a variety of hotel settings	CLO 8	GA 2
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i> <i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i> <i>Application of knowledge and skills with responsibility and accountability for own learning and professional practice and in collaboration with others within broad parameters.</i>	Select and/or adapt knowledge and skills appropriate to diverse hotel settings and contexts	CLO 9	GA 1
		Apply knowledge to practice in a WIL (Work Integrated Learning) program	CLO 10	GA 5

Undergraduate Certificate in Hospitality Management Course Learning Outcomes

Note: The Undergraduate Certificate is not located at a particular AQF level and may be covered by AQF levels 5, 6 or 7. The Undergraduate Certificate certifies completion of 0.5 Equivalent Full Time Study Load toward an existing qualification at AQF levels 5, 6, or 7. It qualifies individuals with knowledge and skills for further study, professional upskilling, employment and participation in lifelong learning.

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Hospitality Management should be able to:	UCHM CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of hospitality management sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of hospitality management sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Demonstrate foundational skills in key disciplines and professional areas of hospitality management sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of hospitality management sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial	CLO 4	GA 2



		disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.		
	<i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of hospitality management sufficient to apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.	CLO 5	GA 3

Undergraduate Certificate in Food and Beverage Management Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Food and Beverage Management should be able to:	UCFBM CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of food and beverage management sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of food and beverage management sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Demonstrate foundational skills in key disciplines and professional areas of food and beverage management sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of food and beverage management sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial contexts to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.	CLO 4	GA 2



	<p><i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i></p>	<p>Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of food and beverage management sufficient to apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.</p>	<p>CLO 5</p>	<p>GA 3</p>
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Undergraduate Certificate in Gastronomy Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Gastronomy should be able to:	UCG CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of gastronomy sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of gastronomy sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i> <i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>	Demonstrate foundational skills in key disciplines and professional areas of gastronomy sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of gastronomy sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.	CLO 4	GA 2
	<i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of gastronomy sufficient to apply disciplinary knowledge and skills to produce effective, ethical,	CLO 5	GA 3



		socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.		
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Undergraduate Certificate in Food Merchandising Course Learning Outcomes

AQF Specification	Level 6	Course Learning Outcomes Graduates of the Undergraduate Certificate in Food Merchandising should be able to:	UCFM CLO	Primary linked GA
Knowledge	<i>Broad theoretical and technical knowledge with some depth in the underlying principles and concepts in one or more disciplines.</i>	Demonstrate foundational knowledge of key concepts and theories relevant to the interpretation and evaluation of information in the practice and management of business disciplines related to food merchandising.	CLO 1	GA 1
Skills	<i>Cognitive skills to identify, analyse and evaluate information and concepts from a range of sources.</i>	Demonstrate foundational skills in key disciplines and professional areas of food merchandising sufficient to critically reflect on and appraise a broad range of issues in a variety of business contexts, and to identify, analyse and evaluate relevant information and concepts in the articulation and application of matters relevant to specific fields of business management.	CLO 2	GA 2
	<i>Cognitive, technical and creative thinking skills to demonstrate a broad understanding of knowledge and ideas with some depth in a discipline.</i>			
	<i>Cognitive, communication and analytical skills to interpret and transmit responses to sometimes complex problems.</i>	Demonstrate foundational skills in key disciplines and professional areas of food merchandising sufficient to effectively articulate, discuss and review operational matters in a variety of business settings using oral and written communication and language, exhibiting independence of thought and relevant disciplinary literacy.	CLO 3	GA 4
	<i>Communication skills to make a clear and coherent presentation of knowledge and ideas with some intellectual independence.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in paraprofessional practice.</i>	Demonstrate a foundation of application of practical and theoretical disciplinary and contextual knowledge and skills in food merchandising to the analysis, integration and evaluation of information to devise effective solutions and create further learning opportunities in a supervised setting in an ethical and socially responsible manner.	CLO 4	GA 3
	<i>Application of knowledge and skills to adapt knowledge and skills in a range of contexts and/or for further studies in one or more disciplines.</i>			
	<i>Application of knowledge and skills to adapt fundamental principles, concepts and techniques to known and unknown situations.</i>	Demonstrate a foundation of application of disciplinary knowledge and cognitive, technical and academic skills in food merchandising to the analysis of standard, unpredictable and sometimes complex	CLO 5	GA 5



	<i>Application of knowledge and skills with responsibility and accountability for own learning and work and in collaboration with others within broad parameters.</i>	problems in a range of settings working individually and in collaboration with internal and external stakeholders.		
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Undergraduate Certificate in Tourism Management Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Tourism Management should be able to:	UCTM CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of tourism management sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of tourism management sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Demonstrate foundational skills in key disciplines and professional areas of tourism management sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of tourism management sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.	CLO 4	GA 2



	<p><i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i></p>	<p>Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of tourism management sufficient to apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.</p>	<p>CLO 5</p>	<p>GA 3</p>
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Undergraduate Certificate in Event Management Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Event Management should be able to:	UCEM CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of event management sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of event management sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Demonstrate foundational skills in key disciplines and professional areas of event management sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of event management sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.	CLO 4	GA 2



	<p><i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i></p>	<p>Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of event management sufficient to apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations</p>	<p>CLO 5</p>	<p>GA 3</p>
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Undergraduate Certificate in Business Course Learning Outcomes

AQF Specification	Level 6	Course Learning Outcomes Graduates of the Undergraduate Certificate in Business should be able to:	UCB CLO	Primary linked GA
Knowledge	<i>Broad theoretical and technical knowledge with some depth in the underlying principles and concepts in one or more disciplines.</i>	Demonstrate foundational knowledge of key concepts and theories relevant to the interpretation and evaluation of information in the practice and management of business disciplines.	CLO 1	GA 1
Skills	<i>Cognitive skills to identify, analyse and evaluate information and concepts from a range of sources.</i>	Demonstrate foundational skills in key disciplines and professional areas sufficient to critically reflect on and appraise a broad range of issues in a variety of business contexts, and to identify, analyse and evaluate relevant information and concepts in the articulation and application of matters relevant to specific fields of business management.	CLO 2	GA 2
	<i>Cognitive, technical and creative thinking skills to demonstrate a broad understanding of knowledge and ideas with some depth in a discipline.</i>			
	<i>Cognitive, communication and analytical skills to interpret and transmit responses to sometimes complex problems.</i>	Demonstrate foundational skills in key disciplines and professional areas sufficient to effectively articulate, discuss and review operational matters in a variety of business settings using oral and written communication and language, exhibiting independence of thought and relevant disciplinary literacy.	CLO 3	GA 4
	<i>Communication skills to make a clear and coherent presentation of knowledge and ideas with some intellectual independence.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in paraprofessional practice.</i>	Demonstrate a foundation of application of practical and theoretical disciplinary and contextual knowledge and skills to the analysis, integration and evaluation of information to devise effective solutions and create further learning opportunities in a supervised setting in an ethical and socially responsible manner.	CLO 4	GA 3
	<i>Application of knowledge and skills to adapt knowledge and skills in a range of contexts and/or for further studies in one or more disciplines.</i>			
	<i>Application of knowledge and skills to adapt fundamental principles, concepts and techniques to known and unknown situations.</i>	Demonstrate a foundation of application of disciplinary knowledge and cognitive, technical and academic skills to the analysis of standard, unpredictable and sometimes complex problems in a range	CLO 5	GA 5



	<i>Application of knowledge and skills with responsibility and accountability for own learning and work and in collaboration with others within broad parameters.</i>	of settings working individually and in collaboration with internal and external stakeholders.		
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Undergraduate Certificate in Hospitality Financial Management Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Hospitality Financial Management should be able to:	UCHFM CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of hospitality financial management sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of hospitality financial management sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Demonstrate foundational skills in key disciplines and professional areas of hospitality financial management sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of hospitality financial management sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.	CLO 4	GA 2



	<p><i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i></p>	<p>Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of hospitality financial management sufficient to apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations</p>	<p>CLO 5</p>	<p>GA 3</p>
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Undergraduate Certificate in Hospitality Marketing Course Learning Outcomes

AQF Specification	Level 7	Course Learning Outcomes Graduates of the Undergraduate Certificate in Hospitality Marketing should be able to:	UCHM CLO	Primary linked GA
Knowledge	<i>A broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.</i>	Demonstrate foundational knowledge in key disciplines and professional areas of hospitality marketing sufficient to conceptualise professional and managerial challenges and opportunities, apply relevant knowledge and evaluate information to form opinions, derive solutions, and/or achieve decisions that are contextually appropriate and effective and potentially applicable to future scenarios specific to those disciplines and professional areas.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge.</i>	Demonstrate foundational skills in key disciplines and professional areas of hospitality marketing sufficient to demonstrate a broad understanding of business and management activities and processes in identifying, evaluating and synthesising concepts and information required to address complex problems in innovative and entrepreneurial ways.	CLO 2	GA 1
	<i>Cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas.</i>			
	<i>Cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.</i>	Demonstrate foundational skills in key disciplines and professional areas of hospitality marketing sufficient to communicate theoretical and operational proposals and solutions in creative, appropriate and effective ways that exhibit critical analysis, sound judgment and intellectual independence.	CLO 3	GA 4
	<i>Communication skills to present a clear, coherent and independent exposition of knowledge and ideas.</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship.</i>	Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of hospitality marketing sufficient to apply evidence-based and theoretical disciplinary and contextual knowledge in a range of business and managerial disciplines to the analysis, integration and evaluation of information, processes and innovations to devise effective creative solutions.	CLO 4	GA 2



	<p><i>Application of knowledge and skills to adapt knowledge and skills in diverse contexts.</i></p>	<p>Demonstrate a foundation of application of knowledge and skills in key disciplines and professional areas of hospitality marketing sufficient to apply disciplinary knowledge and skills to produce effective, ethical, socially responsible and collaborative professional decisions that take into account internal and external stakeholder perspectives, relevant contextual information, and professional and industry standards and expectations.</p>	<p>CLO 5</p>	<p>GA 3</p>
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Graduate Certificate in Hospitality Management Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in Hospitality Management should be able to:	GCHM CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Synthesise sustainable economic, social and environmental practices and value systems in the design and development of hospitality business operations solutions and management objectives.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Critically analyse contemporary international hospitality issues from a strategic perspective including cultural, entrepreneurial, human resource and marketing perspectives.	CLO 2	GA 3
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>	Critically evaluate the marketing, technological, commercial, cultural and operational influences that shape managerial decision making in the monitoring and evaluation of international hospitality facility guest expectations.	CLO 3	GA 2
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Demonstrate critical judgement and creative thinking to identify problems and contribute to their solutions in relation to hospitality services and quality management.	CLO 4	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Apply creative and innovative thinking to hospitality business planning through combining conceptual, operational, market, investment and strategic elements into an integrated business proposal.	CLO 5	GA 5
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>			



	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>			
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Graduate Certificate in Business Administration Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in Business Administration should be able to:	GCBA CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Drawing on knowledge and information from a range of professional and/or scholarly sources, analyse and reflect on service quality issues and impacts in collaborative planning and decision-making in an organisational context.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Critically analyse and evaluate business data, risk and business continuity methods of analysis and prognosis and their application in an organisational environment.	CLO 2	GA 3
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Analyse and apply marketing concepts and information effectively including in oral, written, and visual forms in a cohesive and understandable manner.	CLO 3	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Apply problem solving skills to analyse, develop and recommend solutions for complex business issues.	CLO 4	GA 2
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>	Apply managerial accounting concepts and techniques to the analysis and modelling of a range of financial decision-making	CLO 5	GA 1



	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>	activities relating to cost management and control, capital investment decisions and financial performance.		
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Graduate Certificate in Management Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in Management should be able to:	GCBA CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Drawing on knowledge and information from a range of professional and/or scholarly sources, analyse and reflect on service quality issues and impacts in collaborative planning and decision-making in an organisational context.	CLO 1	GA 5
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Critically analyse and evaluate business data, risk and business continuity methods of analysis and prognosis and their application in an organisational environment.	CLO 2	GA 3
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Analyse and apply marketing concepts and information effectively including in oral, written, and visual forms in a cohesive and understandable manner.	CLO 3	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Apply problem solving skills to analyse, develop and recommend solutions for complex business issues.	CLO 4	GA 2
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>	Apply managerial accounting concepts and techniques to the analysis and modelling of a range of financial decision-making	CLO 5	GA 1



	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>	activities relating to cost management and control, capital investment decisions and financial performance.		
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Graduate Certificate in Hospitality Decision Making Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in Hospitality Decision Making should be able to:	GCHDM CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Demonstrate an advanced understanding of the principles of service excellence and the nexus between the service experience, guest satisfaction, customer value and loyalty.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Research, analyse and critically evaluate the marketing, technological, commercial, cultural and operational influences that shape managerial decision making in current hospitality practice.	CLO 2	GA 2
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Demonstrate advanced knowledge in the management of risk and vulnerabilities in project-based environments combined with well-developed business research and communication skills for professional work as an adaptable and responsible hospitality practitioner.	CLO 3	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Evaluate and transform strategically relevant information for the monitoring and management of risk, vulnerabilities and crises in hospitality and tourism operations.	CLO 4	GA 3
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>	Demonstrate autonomy, well-developed judgement and creative thinking to identify complex problems impacting the quality of hospitality services and design innovative and sustainable solutions.	CLO 5	GA 5



	<p><i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i></p>			
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Graduate Certificate in Hospitality Leadership Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in Hospitality Leadership should be able to:	GCHL CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Demonstrate advanced knowledge of corporate strategy and international business combined with well-developed leadership and communication skills for professional work as an adaptable and responsible hospitality practitioner.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Research and analyse contemporary international hospitality issues from a strategic perspective including cultural, entrepreneurial, human resource and marketing perspectives.	CLO 2	GA 2
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Analyse complex business data and information to critically evaluate strategic, geopolitical, institutional and cultural influences that shape managerial decision-making in current hospitality practice.	CLO 3	GA 5
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>	Transform and persuasively communicate complex information to successfully lead teams and influence strategically significant stakeholders to achieve organisational goals.	CLO 4	GA 4
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Demonstrate leadership through adaptable, creative and responsible thinking in the design and development of innovative and sustainable hospitality solutions.	CLO 5	GA 3
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>			



	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>			
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Graduate Certificate in International Hospitality Management Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in International Hospitality Management should be able to:	GCHM CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Synthesise sustainable economic, social and environmental practices and value systems in the design and development of global hospitality business operations solutions and management objectives.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Critically analyse contemporary international hospitality issues from a strategic perspective including accounting, cultural, entrepreneurial, human resource and marketing perspectives.	CLO 2	GA 3
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>	Critically evaluate the marketing, technological, commercial, cultural and operational influences that shape managerial decision making in the monitoring and evaluation of international hospitality facility guest expectations.	CLO 3	GA 2
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Demonstrate critical judgement and creative thinking to identify problems and contribute to their solutions in relation to hospitality services and quality management, including through advanced accounting analysis and effective leadership.	CLO 4	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Apply creative and innovative thinking to hospitality business planning through combining conceptual, accounting, operational, market, investment and strategic elements into an integrated business proposal.	CLO 5	GA 5
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>			



	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>			
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Graduate Certificate in Hospitality Operations Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Certificate in Hospitality Operations should be able to:	GCHM CLO	Primary linked GA
Knowledge	<i>Specialised knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Synthesise sustainable economic, social and environmental practices and value systems in the design and development of global hospitality business operations solutions and management objectives.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Critically analyse contemporary hospitality issues from a strategic perspective including accounting, cultural, entrepreneurial, human resource and marketing perspectives.	CLO 2	GA 3
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>	Critically evaluate the marketing, technological, commercial, cultural and operational influences that shape managerial decision making in the monitoring and evaluation of global hospitality facility guest expectations.	CLO 3	GA 2
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Demonstrate critical judgement and creative thinking to identify problems and contribute to their solutions in relation to hospitality services and quality management, including through advanced accounting analysis and effective leadership.	CLO 4	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Apply creative and innovative thinking to hospitality business planning through combining conceptual, accounting, operational, market, investment and strategic elements into an integrated, convincing and sustainable business proposal.	CLO 5	GA 5
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>			



	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>			
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Graduate Diploma in Hospitality Operations Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Diploma in Hospitality Operations should be able to:	GDBA CLO	Primary linked GA
Knowledge	<i>Advanced knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Decide: to exercise sound, knowledgeable critical thinking and ethical consideration in decision-making in professional work, mindful of the interests of key stakeholders and affected communities based on a systematic and coherent body of knowledge of hospitality management disciplines.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Analyse: to independently evaluate specific business situations and environments, by conducting qualitative inquiry and quantitative assessment in modelling proposed solutions and actions in complex hospitality operations.	CLO 2	GA 2
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Communicate: to interact and communicate professionally, ethically and effectively with colleagues, specialists, interested parties and society.	CLO 3	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>				
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Implement: to expertly ascertain cogent implications, risks and opportunities in developing sustainable and resilient operational plans for quality service delivery.	CLO 4	GA 3



	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>	Collaborate: to work effectively, respectfully, responsibly and lawfully with others, individually and collectively, in achieving business objectives and improving processes underlying service delivery and both business and customer outcomes.	CLO 5	GA 5
	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all aspects of the work or function of others within broad parameters</i>			

Graduate Diploma in Management Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Diploma in Management should be able to:	GDBA CLO	Primary linked GA
Knowledge	<i>Advanced knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Decide: to exercise sound, knowledgeable critical thinking and ethical consideration in decision-making in professional work, mindful of the interests of key stakeholders and affected communities based on a systematic and coherent body of knowledge of business administration disciplines and business research principles.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Analyse: to independently evaluate specific business situations and environments, by conducting qualitative inquiry and quantitative assessment in modelling proposed solutions and actions in complex business environments.	CLO 2	GA 2
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Communicate: to lead, interact and communicate professionally, ethically and effectively with colleagues, specialists, interested parties and society.	CLO 3	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>				
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Implement: to expertly ascertain cogent implications, risks and opportunities in developing sustainable and resilient operational plans.	CLO 4	GA 3
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>	Collaborate: to work effectively, respectfully, responsibly and lawfully with others, individually and collectively, in achieving business objectives and sustainability improving processes and business outcomes.	CLO 5	GA 5
	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all</i>			



	<i>aspects of the work or function of others within broad parameters</i>			
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Graduate Diploma in International Hospitality Management Course Learning Outcomes

AQF Specification	Level 8	Course Learning Outcomes Graduates of the Graduate Diploma in International Hospitality Management should be able to:	GDBA CLO	Primary linked GA
Knowledge	<i>Advanced knowledge within a systematic and coherent body of knowledge that may include the acquisition and application of knowledge and skills in a new or existing discipline or professional area</i>	Synthesise sustainable economic, social and environmental practices and value systems in the design and development of international hospitality business operations solutions and management objectives.	CLO 1	GA 1
Skills	<i>Cognitive skills to review, analyse, consolidate and synthesise knowledge and identify and provide solutions to complex problems</i>	Critically analyse complex contemporary international hospitality issues from a strategic perspective including accounting, cultural, entrepreneurial, human resource and marketing perspectives.	CLO 2	GA 2
	<i>Cognitive skills to think critically and to generate and evaluate complex ideas</i>			
	<i>Specialised technical and creative skills in a field of highly skilled and/or professional practice</i>	Critically evaluate the marketing, technological, commercial, cultural and operational influences that shape managerial decision making in the monitoring, evaluation and communication of international hospitality facility guest expectations.	CLO 3	GA 4
	<i>Communication skills to demonstrate an understanding of theoretical concepts</i>			
	<i>Communication skills to transfer complex knowledge and ideas to a variety of audiences</i>			
Application of knowledge and skills	<i>Application of knowledge and skills to make high level, independent judgements in a range of technical or management functions in varied specialised contexts</i>	Demonstrate critical and independent judgement and creative thinking to identify problems and contribute to their solutions in relation to hospitality services and quality management, including through advanced accounting analysis and effective leadership.	CLO 4	GA 3
	<i>Application of knowledge and skills to initiate, plan, implement and evaluate broad functions within varied specialised technical and/or creative contexts</i>	Apply creative and innovative thinking to hospitality business planning through combining conceptual, accounting, operational, market, risk, investment and strategic elements into an integrated business proposal.	CLO 5	GA 5
	<i>Application of knowledge and skills with responsibility and accountability for personal outputs and all</i>			



	<i>aspects of the work or function of others within broad parameters</i>			
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Master of Business Administration Course Learning Outcomes

AQF Specification	Level 9	Course Learning Outcomes Graduates of the Master of Business Administration should be able to:	MBA CLO	Primary linked GA
Knowledge	<i>Body of knowledge that includes the understanding of recent developments in a discipline and/or area of professional practice</i>	Decide: to exercise sound, knowledgeable critical thinking and ethical consideration in decision-making, mindful of the interests of key stakeholders and affected communities.	CLO 1	GA 1
	<i>Knowledge of research principles and methods applicable to a field of work and/or learning</i>			
Skills	<i>Cognitive skills to demonstrate mastery of theoretical knowledge and to reflect critically on theory and professional practice or scholarship</i>	Analyse: to evaluate specific business situations and environments by conducting qualitative inquiry and quantitative assessment in modelling proposed solutions and actions.	CLO 2	GA 2
	<i>Cognitive, technical and creative skills to investigate, analyse and synthesise complex information, problems, concepts and theories and to apply established theories to different bodies of knowledge or practice</i>			
	<i>Cognitive, technical and creative skills to generate and evaluate complex ideas and concepts at an abstract level</i>			
	<i>Communication and technical research skills to justify and interpret theoretical propositions, methodologies, conclusions and professional decisions to specialist and non-specialist audiences</i>	Communicate: to interact and communicate professionally, ethically and effectively with colleagues, interested parties and society.	CLO 3	GA 4
<i>Technical and communication skills to design, evaluate, implement, analyse and theorise about developments that contribute to professional practice or scholarship</i>				
Application of knowledge and skills	<i>Application of knowledge and skills with creativity and initiative to new situations in professional practice and/or for further learning</i>	Implement: to ascertain cogent implications, risks and opportunities in developing sustainable and resilient operational plans.	CLO 4	GA 3



	<i>Application of knowledge and skills with high level personal autonomy and accountability</i>	Collaborate: to work effectively, respectfully, and lawfully with others, individually and collectively, in achieving business objectives and improving processes and outcomes.	CLO 5	GA 5
	<i>Application of knowledge and skills to plan and execute a substantial research-based project, capstone experience and/or piece of scholarship</i>			

Master of International Hospitality Management Course Learning Outcomes

AQF Specification	Level 9	Course Learning Outcomes Graduates of the Master of International Hospitality Management should be able to:	MIHM CLO	Primary linked GA
Knowledge	<i>Body of knowledge that includes the understanding of recent developments in a discipline and/or area of professional practice</i>	Lead with demonstrated mastery of established theories and practices of hospitality and service industry management combined with expert leadership and communication skills for professional work as an adaptable and responsible hospitality practitioner.	CLO 1	GA 1
	<i>Knowledge of research principles and methods applicable to a field of work and/or learning</i>			
Skills	<i>Cognitive skills to demonstrate mastery of theoretical knowledge and to reflect critically on theory and professional practice or scholarship</i>	Critically analyse, synthesise and evaluate complex technical and factual information on hospitality trends, recent development and emerging issues by applying critical and creative thinking in a wide range of hospitality management disciplines and professional contexts.	CLO 2	GA 2
	<i>Cognitive, technical and creative skills to investigate, analyse and synthesise complex information, problems, concepts and theories and to apply established theories to different bodies of knowledge or practice</i>			
	<i>Cognitive, technical and creative skills to generate and evaluate complex ideas and concepts at an abstract level</i>			
	<i>Communication and technical research skills to justify and interpret theoretical propositions, methodologies, conclusions and professional decisions to specialist and non-specialist audiences</i>	Interact, collaborate and lead teams to achieve organisational goals while improving personal and professional effectiveness.	CLO 3	GA 5
	<i>Technical and communication skills to design, evaluate, implement, analyse and theorise about developments that contribute to professional practice or scholarship</i>			
Application of knowledge and skills	<i>Application of knowledge and skills with creativity and initiative to new situations in professional practice and/or for further learning</i>	Apply an extensive and thorough understanding of the discipline of hospitality management to the design, planning and delivery of sustainable, innovative and sophisticated hospitality services and experiences.	CLO 4	GA 4



	<i>Application of knowledge and skills with high level personal autonomy and accountability</i>	Exercise ethical judgement, social responsibility and cultural awareness in business and management in using reflective practice to critically evaluate the performance of self and others in dynamic hospitality settings.	CLO 5	GA 3
	<i>Application of knowledge and skills to plan and execute a substantial research-based project, capstone experience and/or piece of scholarship</i>			

Master of Applied Hospitality Management Course Learning Outcomes

AQF Specification	Level 9	Course Learning Outcomes Graduates of the Master of Applied Hospitality Management should be able to:	MAHM CLO	Primary linked GA
Knowledge	<i>Body of knowledge that includes the understanding of recent developments in a discipline and/or area of professional practice</i>	Lead: to exercise sound, knowledgeable critical thinking and ethical consideration in decision-making, mindful of the interests of key stakeholders and affected communities as an adaptable and responsible hospitality practitioner.	CLO 1	GA 1
	<i>Knowledge of research principles and methods applicable to a field of work and/or learning</i>			
Skills	<i>Cognitive skills to demonstrate mastery of theoretical knowledge and to reflect critically on theory and professional practice or scholarship</i>	Analyse: to evaluate dynamic hospitality trends and settings by conducting qualitative inquiry and quantitative assessment in modelling proposed solutions and actions.	CLO 2	GA 2
	<i>Cognitive, technical and creative skills to investigate, analyse and synthesise complex information, problems, concepts and theories and to apply established theories to different bodies of knowledge or practice</i>			
	<i>Cognitive, technical and creative skills to generate and evaluate complex ideas and concepts at an abstract level</i>			
	<i>Communication and technical research skills to justify and interpret theoretical propositions, methodologies, conclusions and professional decisions to specialist and non-specialist audiences</i>	Communicate: to interact and communicate professionally, ethically and effectively with colleagues, interested parties and society.	CLO 3	GA 4
<i>Technical and communication skills to design, evaluate, implement, analyse and theorise about developments that contribute to professional practice or scholarship</i>				
Application of knowledge and skills	<i>Application of knowledge and skills with creativity and initiative to new situations in professional practice and/or for further learning</i>	Implement: to ascertain cogent implications, risks and opportunities in designing and delivering innovative, sophisticated and sustainable hospitality services and experiences.	CLO 4	GA 3



	<i>Application of knowledge and skills with high level personal autonomy and accountability</i>	Collaborate: to work effectively, respectfully, and lawfully with others, individually and collectively, in achieving business objectives and improving processes and outcomes.	CLO 5	GA 5
	<i>Application of knowledge and skills to plan and execute a substantial research-based project, capstone experience and/or piece of scholarship</i>			

Master of Business Administration / Master of Applied Hospitality Management Course Learning Outcomes

AQF Specification	Level 9	Course Learning Outcomes Graduates of the Master of Business Administration/ Master of Applied Hospitality Management should be able to:	MBA / MAHM CLO	Primary linked GA
Knowledge	<i>Body of knowledge that includes the understanding of recent developments in a discipline and/or area of professional practice</i>	Decide: to exercise sound, knowledgeable critical thinking and ethical consideration in decision-making, mindful of the interests of key stakeholders and affected communities as an adaptable and responsible hospitality practitioner.	CLO 1	GA 1
	<i>Knowledge of research principles and methods applicable to a field of work and/or learning</i>			
Skills	<i>Cognitive skills to demonstrate mastery of theoretical knowledge and to reflect critically on theory and professional practice or scholarship</i>	Analyse: to evaluate a wide range of specific business situations and environments, including dynamic hospitality trends and settings, by conducting qualitative inquiry and quantitative assessment in modelling proposed solutions and actions.	CLO 2	GA 2
	<i>Cognitive, technical and creative skills to investigate, analyse and synthesise complex information, problems, concepts and theories and to apply established theories to different bodies of knowledge or practice</i>			
	<i>Cognitive, technical and creative skills to generate and evaluate complex ideas and concepts at an abstract level</i>			
	<i>Communication and technical research skills to justify and interpret theoretical propositions, methodologies, conclusions and professional decisions to specialist and non-specialist audiences</i>	Communicate: to interact and communicate professionally, ethically and effectively with colleagues, interested parties and society.	CLO 3	GA 4
<i>Technical and communication skills to design, evaluate, implement, analyse and theorise about developments that contribute to professional practice or scholarship</i>				
Application of knowledge and skills	<i>Application of knowledge and skills with creativity and initiative to new situations in professional practice and/or for further learning</i>	Implement: to ascertain cogent implications, risks and opportunities in developing sustainable and resilient operational plans and in designing and delivering innovative, sophisticated and sustainable hospitality services and experiences.	CLO 4	GA 3



	<i>Application of knowledge and skills with high level personal autonomy and accountability</i>	Collaborate: to work effectively, respectfully, and lawfully with others, individually and collectively, in achieving business objectives and improving processes and outcomes.	CLO 5	GA 5
	<i>Application of knowledge and skills to plan and execute a substantial research-based project, capstone experience and/or piece of scholarship</i>			