HOSPITALITY, TOURISM & EVENTS

UNDERGRADUATE PROGRAMME GUIDE
2019

AUT

89%

AUT graduates have work experience where they apply their learnings

5
OUT OF 5

EMPLOYABILITY
QS STARS 2017/18

TOP 2%
UNIVERSITIES WORLDWIDE

Hospitality **TOP 45**

Welcome to Hospitality, Tourism & Events

You can go anywhere in the world with a qualification from AUT's School of Hospitality and Tourism. Tourism is one of the world's largest industries and significantly impacts New Zealand's economy. With an ever-increasing demand for skilled graduates, the hospitality, tourism, events and culinary arts industries continue to provide outstanding employment opportunities for graduates from the School of Hospitality and Tourism's qualifications.

Ranked among the top 50 best hospitality and tourism schools in the world, our education facilities are amongst the best in the world. We have two first-class training restaurants that are open to the public as well as two state-of-the art culinary demonstration theatres.

The opportunity to gain practical industry experience and an engaging learning environment are at the heart of our programmes. We also offer a range of international student exchange and work abroad opportunities.

All our programmes are strongly supported by employers, and our teaching staff are internationally recognised, with strong national and global research links. You learn from the best and develop top level skills that open employment doors worldwide.

Linda O'Neill
MA (Hons) *Auck.*, GradDipBus, DipTchg
Head of School, Hospitality and Tourism
Deputy Dean, Faculty of Culture and Society

Welcome to AUT

E ngā mana, e ngā reo
E te iti, e te rahi
E ngā mātāwaka o ngā tōpito o te ao
Ngā mahuetanga iho e kawe nei i ngā moemoeā o rātou mā
Tēnā koutou katoa

Piki mai rā, kake mai rā,
Nau mai, haere mai ki tēnei o ngā wānanga
Whakatau mai i raro i te korowai āhuru o Te Wānanga
Aronui o Tāmaki Makau Rau

To the prestigious, the many voices
The few, the great
To those of all races and creeds
We who remain to fulfil the dreams and aspirations of the ancestors
Greetings one and all

Climb, ascend
Embark on the journey of knowledge
Let us at AUT embrace and empower you
To strive for and achieve excellence

Te whakatupu i te kōunga, i te mana taurite me ngā tikanga matatika, i ngā pūkenga ako,
i ngā pūkenga whakaako me te āta rangahau hei hāpai i ngā hāpori whānui o te motu, otirā, o te ao.

To foster excellence, equity and ethics in learning, teaching, research and scholarship, and in so doing serve our regional, national and international communities.

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Key: F/T = full-time, P/T = part-time

Cover: 89% work experience (AUT Annual Report 2016), 5 out of 5 (QS Stars University Rating 2017/18), Top 2% (Universities New Zealand website www.universitiesnz.ac.nz)

International students should visit **www.aut.ac.nz/international** for entry requirements and detailed application information.

Disclaimer: Although every reasonable effort is made to ensure accuracy, the information in this document is provided as a general guide only for students and is subject to change. All students enrolling at AUT should consult its official document, the AUT Calendar, which is available online at **www.aut.ac.nz/calendar**, to ensure that they are aware of, and comply with, all regulations, requirements and policies.

The information contained in this programme guide was correct at the time of print, December 2017.

AUT's faculties and schools

AUT has five faculties and 17 schools. The light purple box in the diagram below shows where the programmes in this programme guide sit within AUT.

FACULTY OF BUSINESS, ECONOMICS AND LAW
TE ARA PAKIHI, TE ŌHANGA ME TE TURE

- Business School
  Te Kura Kaipakihi
- Law School
  Te Kura Ture
- School of Economics
  Matauranga Ōhanga

FACULTY OF DESIGN AND CREATIVE TECHNOLOGIES
TE ARA AUAHA

- School of Art and Design
  Te Kura Toi a Hoahoa
- School of Communication Studies
  Te Kura Whakapāho
- School of Engineering, Computer and Mathematical Sciences
  Te Kura Mātai Pūhanga, Rorohiko, Pāngarau
- Colab: Creative Technologies
  Marautanga Matatini

TE ARA POUTAMA
FACULTY OF MĀORI AND INDIGENOUS DEVELOPMENT

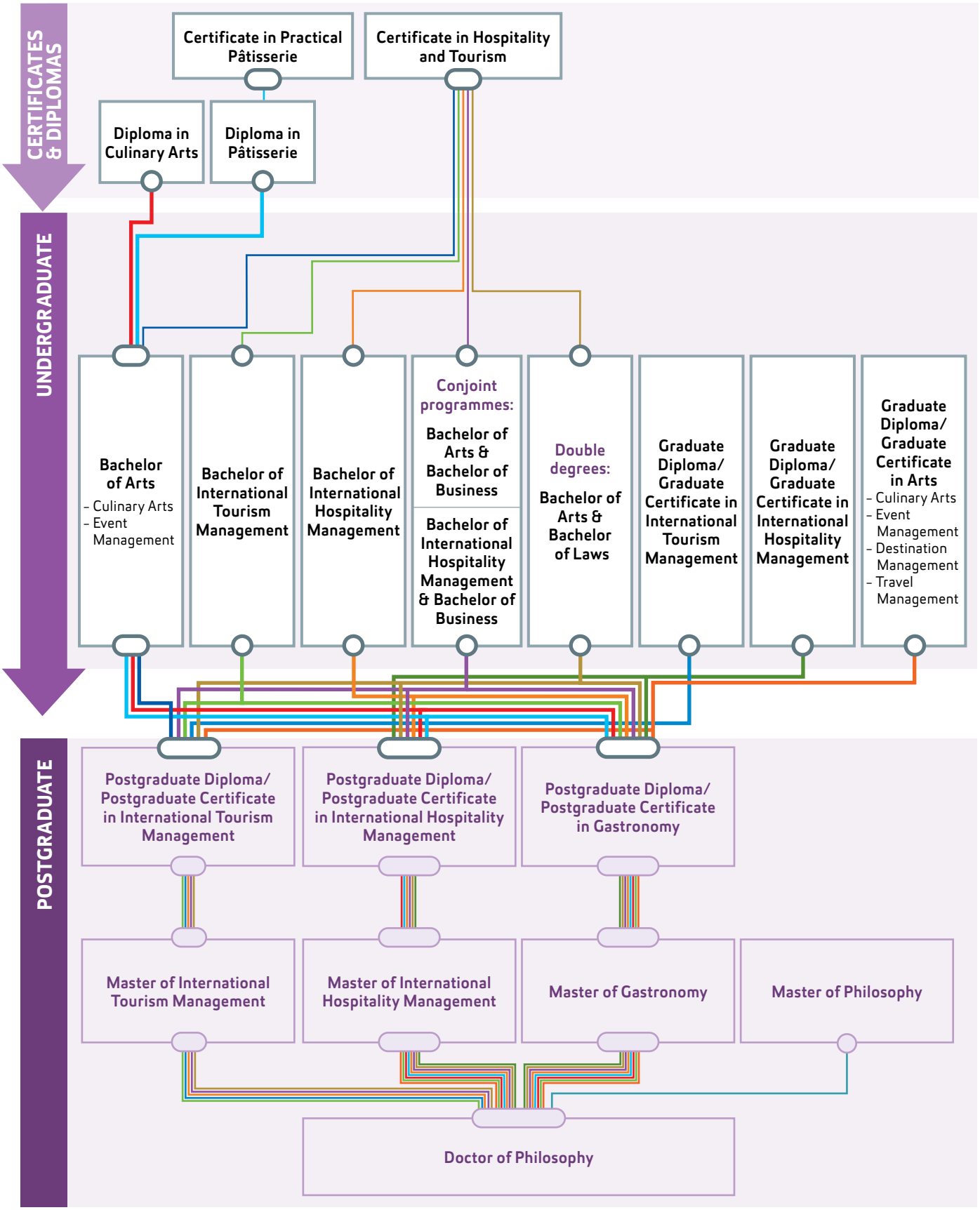
FACULTY OF CULTURE AND SOCIETY
TE ARA KETE ARONUI

- School of Education
  Te Kura Mātauranga
- **School of Hospitality and Tourism**
  Te Kura Taurimatanga me te Mahi Tāpoi
- School of Language and Culture
  Te Kura Reo me te Ahurea
- School of Social Sciences and Public Policy
  Te Kura Pūtaiao ā-iwi me ngā Kaupapa Tūmatanui

FACULTY OF HEALTH AND ENVIRONMENTAL SCIENCES
TE ARA HAUORA A PŪTAIAO

- School of Clinical Sciences
  Te Kura Mātai Haumanu
- School of Interprofessional Health Studies
  Te Kura Pākeho Ngaiotanga o Ngā Marau Akoranga Hauora
- School of Public Health and Psychosocial Studies
  Te Kura Hauora Tūmatanui
- School of Science
  Te Kura Pūtaiao
- School of Sport and Recreation
  Te Kura Hākinakina

Qualifications and study pathways



Note:

1) Completion of one qualification doesn't guarantee entry to a higher level qualification.

2) Apply for the qualification you are best suited for – you don't necessarily have to enrol in the qualification that appears at the top of the above diagram.

3) Some qualifications in the above diagram may be prerequisites to – and not credit towards – higher level qualifications.

For more information visit www.aut.ac.nz/hospitalitytourism

WHY STUDY

HOSPITALITY, TOURISM & EVENTS?

Huge opportunities for workplace experience and international study exchanges

Massive industry-wide connections in hospitality and tourism

Students work alongside world-class chefs in professional training kitchens

1 The AUT City Campus in the heart of the Auckland CBD 2 At AUT you'll work alongside professional chefs and have access to outstanding kitchen facilities
3 Careers in hospitality and tourism can take you all around the world

Top 50 in the world

If you want a university with future-focused teaching, an engaging learning environment that embraces people and ideas, and programmes designed for rewarding careers – then welcome to AUT. Our School of Hospitality and Tourism ranks in the top 50 in the world, and our hospitality, gastronomy, tourism, culinary and events degrees are widely recognised and acclaimed by the country's top hospitality and tourism operators. At AUT you learn from the best – our experienced lecturers are passionate about their subjects and draw on their own experience and research to inform their teaching.

Strong industry connections

We're proud of our strong links with business, industry and the wider community. We have well-developed industry connections with top hotels, travel agencies, restaurants and national and regional tourism organisations including Auckland Tourism, Events and Economic Development (ATEED); helloworld, NZChefs Association, Antoine's, Crowne Plaza and Hilton Hotels. Industry experts often come in to share their knowledge with you, key members of industry organisations provide input on our courses and many of our academics are actively involved in their professional fields.

Creating career-ready graduates

Study with us and you not only learn academic knowledge related to your discipline but also gain valuable experience of the wider world.

Workplace experience is at the heart of our degrees, and thanks to our ever deepening industry connections you can network with a vast number of host organisations that can help you find your placement.

Fantastic facilities and equipment

Our education facilities are among the best in Australasia. We have two first-class training restaurants that are open to the public: modern dining restaurant Four Seasons and Piko Café, as well as two state-of-the-art culinary demonstration theatres. Students learn about the world of hospitality right here on campus – from the intricacies of silver service dining to an understanding of barista-made beverages and what makes a great modern dining experience. Culinary students work alongside world-class chefs in the kitchen preparing fine dining lunches, dinners and degustation menus.

Big-hearted and diverse

Our students come from a variety of backgrounds, and you find all the support, encouragement and inspiration you need. We offer some of the most comprehensive student services and support in New Zealand, but you find care and support beyond these services – in conversations with lecturers, group work with classmates and in the many campus events. They're all reasons why 9 out of 10 AUT graduates recommend us as a great place to study.

University life

As an AUT student you study at a modern and innovative university, and have the chance to meet new people and develop lifelong skills, while getting the support you need to succeed at university and beyond.

At AUT, we celebrate diversity. Our students come from more than 140 different countries, and we have the second largest number of international students of New Zealand's universities. Join us, and you'll quickly learn how inclusive and caring our community is.

We offer some of the most comprehensive student support services in New Zealand, including:

- Orientation for all new students
- Student Hub – with dedicated advisors to help with any issue
- Accommodation on campus
- AuSM – AUT student association and clubs
- International student support
- Sport and fitness centres
- Childcare centres
- Māori student support
- Pacific student support
- Chinese-speaking student support
- Disability student support and resources
- Employability and careers support
- Student medical centres
- Counselling and mental health services
- IT support and computer labs
- Library and student learning services
- Rainbow community network and resources
- Student financial services and scholarships office

To find out more about what it's like to study at AUT visit **www.aut.ac.nz**

Creating career-ready graduates

The AUT Employability and Careers team helps you plan in advance for your future career by developing job search and interview skills, while building your personal brand and networking skills. We'll also introduce you to employers looking to recruit AUT graduates.

Gain an edge on the competition

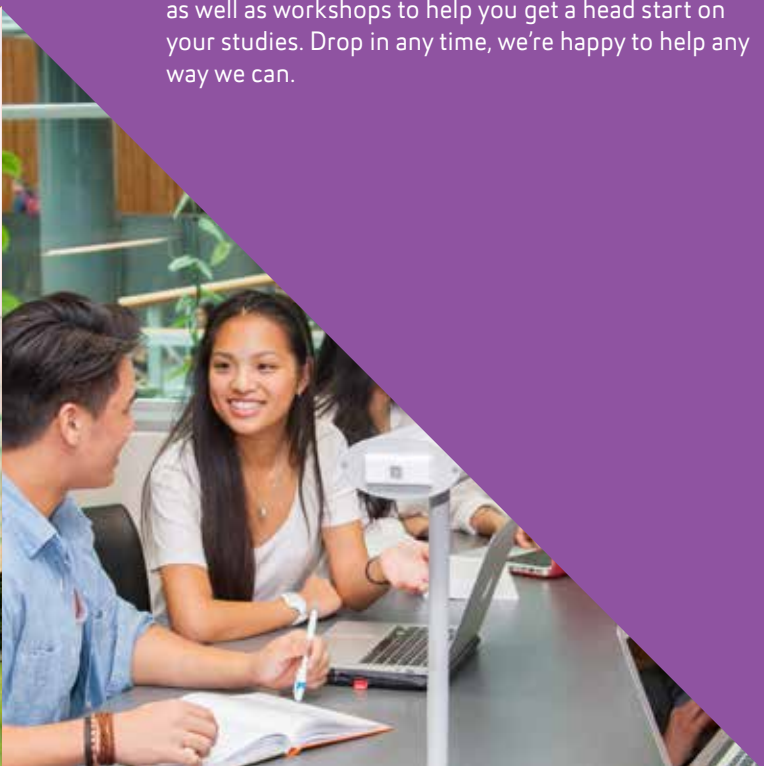
The AUT Edge Award challenges, rewards and formally acknowledges the 'C skills' – collaboration, co-operation, community, curiosity, communication and creativity – gained through your volunteering, leadership and employability activities.

International study opportunities

An international student exchange offers an amazing opportunity to study overseas as part of your degree. Study for a semester or a year at one of our partner universities around the world, and immerse yourself in another culture, make lifelong friends and get international experience before you graduate.

Helping you succeed

Our library and learning support team offers a wide range of services and resources, including access to an extensive collection of print and online databases, as well as workshops to help you get a head start on your studies. Drop in any time, we're happy to help any way we can.



Easy to get help

The AUT Student Hub is the place to go for help. Located on each campus, the Student Hub provides a range of services, from academic or personal advice to questions about fees and support for our diverse student communities.

Support for first-year students

Studying at university can be quite an adjustment. That's why AUT is proactive in helping you transition to university life. From Orientation to our peer mentoring programme where senior students share their experience with you, our student support services make a huge difference to life as a first-year student.

Top internships around the world

A good internship can be the foundation of a great career. That's why AUT Internz places students and graduates with top companies in NZ, Canada and the USA – including Facebook, Paramount Recording Studios, the Sundance Institute, Oxfam, the Metropolitan Museum and Westpac Institutional Bank in New York.

A launchpad for entrepreneurs

Every entrepreneur starts somewhere. At AUT, the best place for aspiring entrepreneurs is CO.STARTERS@AUT. This nine-week programme helps you turn your entrepreneurial ideas into a viable business.

An outstanding learning environment

At AUT you study in an innovative and interactive environment that embraces creativity, collaboration and the sharing of ideas and culture. A number of our buildings have won prestigious architecture awards, and we're constantly improving our built environment to offer students the best possible learning experience.

Bachelor of Arts [BA | AK3704] Overview

QUICK FACTS

Level:	7
Points:	360
Duration:	3 years F/T, P/T available
Campus:	City
Starts:	25 Feb & 15 July 2019

Kirsty O'Leary
Sales and Event Executive, Urban Gourmet
Bachelor of Arts in Event Management

"It gives me great pleasure seeing an event come together after putting in the many hours and hard work. I'm very passionate about each and every event I work on. No two events are the same, and I love that I get to express my creativity and flair. I also enjoy working with a range of different people, building relationships and creating networks within the industry. I had always been interested in events, and AUT's Bachelor of Arts in Event Management appealed to me because it covered a diverse range of areas, including marketing, PR, hospitality, advertising, accounting, tourism and of course event management. The wide scope of the degree helped me decide which area I wanted focus on, which for me was event planning and design. I would highly recommend AUT to others wanting to start a career in event management."

Do you enjoy learning about people and places at an individual, national or international level? Want to learn how to use this knowledge to make a difference in our increasingly globalised society? With the AUT Bachelor of Arts you can choose from majors in areas as diverse as languages, criminology, psychology, event management, culinary arts and education. It's great preparation for a huge range of careers, and you can build your degree in a way that suits you – study a single or a double major, select from a wide range of minors or add elective papers from another area of study. Throughout your study you'll develop effective communication, critical thinking and analysis skills, as well as the ability to research and present professionally. These skills are key to any professional role. Your final year includes valuable workplace experience, working on a project or event, or at an organisation related to your chosen major.

Entry requirements

Minimum entry requirements
University Entrance or equivalent

Preferred New Zealand school subjects
All subjects are useful, in particular Classical Studies, English, Geography, History, History of Art, Media Studies and other languages.

English language requirements
IELTS (Academic) 6.0 overall with all bands 5.5 or higher; or equivalent.

Don't meet the entry requirements?
Consider starting with our Certificate in Hospitality and Tourism, Diploma in Culinary Arts or Diploma in Pâtisserie.

Majors

Majors within hospitality, tourism and events:
- Culinary Arts
- Event Management

Other majors available in the Bachelor of Arts are: Chinese Studies, Conflict Resolution, Creative Writing, Criminology, Economics, Education, English and New Media Studies, International Studies, Interpreting, Japanese Studies, Māori Development, New Zealand Sign Language and Deaf Studies, New Zealand Sign Language – English Interpreting, Psychology, Social Sciences and Translation.

What this qualification covers

Year 1 & 2
You can take core papers depending on your major, including academic communication, culture and society, and knowledge and inquiry, along with your major(s) and minor papers.

Year 3

In Year 3, you study any remaining major or minor papers as well as electives. Your final semester also includes valuable workplace experience, working on a project/event or at an organisation related to your major.

Double your career options – study the Bachelor of Arts and:

- Bachelor of Business (conjoint)
- Bachelor of Computer and Information Sciences (conjoint)
- Bachelor of Laws (double degrees)

Today, standing out from the crowd is more important than ever. Conjoint programmes, double degrees and second majors double your knowledge and opportunities, but don't take double the time to complete.

Conjoint programmes

You can study two degrees at the same time in a single programme of study. It's usually possible to complete two three-year degrees in four to five years. You need to maintain a B grade average across all papers and do papers from each degree every year.

Double degrees

The difference between double degrees and conjoint programmes is that in the double degrees you apply for and enrol separately in each of the two degrees. If you're considering doing this, it's important that you contact AUT to discuss your plans. Double degrees can be completed either one after the other or concurrently.

Second majors and minors

When you take a second major from the majors available in your degree this is called a double major. If you take the second major from another AUT degree this is called an additional major.

Minors are also available in these and some other subjects. Adding a second major or a minor allows you to study another area that interests you from a wide range of subjects, so long as your timetable permits.

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Professionally focused degrees in culinary arts and event management

Mackenzie Bennett

3rd-year student, Bachelor of Arts in Culinary Arts and Bachelor of Business in Accounting conjoint programmes

"My dream is to have a restaurant in the South Island, somewhere where you produce your own food, and support the people and community around you. I feel that studying the Bachelor of Arts in Culinary Arts and Bachelor of Business gives me a well-rounded view of the hospitality industry and business principles, and a solid grounding for my future career. I love that AUT is a contemporary university, with so many places to meet up with people. I enjoy the interactive classes where you can ask questions and exchange ideas with your classmates and lecturers. I also like that we cover a lot of different techniques – including sauces, bread-making and working with different kinds of meat – as well as topics like gastronomy, sustainability and nutrition."

Course planner
Bachelor of Arts (Culinary Arts)

In Year 1 all students do the same papers. You don't need to choose – you'll automatically be pre-enrolled in your first-year papers. To complete this degree you need a total of 360 points.

YEAR 1 PAPERS	
Academic Communication: Conventions and Expectations	15 points
Food and the Senses	15 points
Professional Culinary Arts	30 points
Knowledge and Inquiry	15 points
Culture and Society	15 points
Commercial Culinary Practice	30 points

All students take the Year 2 & 3 papers below. You also need to complete additional papers in your second and third year to make up the total of 360 points you need for your degree. You can do this by:

- Option 1: studying Culinary Arts and one other major [1]
- Option 2: studying Culinary Arts, one minor and electives

You can talk to us about which option is best for you. You don't need to make this choice until the end of your first year at AUT.

YEAR 2 & 3 PAPERS	
Nutrition and Wellbeing	15 points
Gastronomy	15 points
Contemporary Cuisine in Aotearoa	30 points
Food Ethics and Sustainability	15 points
Leadership Principles and Practice	15 points
Sociology of Food	15 points
Advanced Culinary Showcase	30 points

1. Depending on your chosen second major you may need more than 360 points to complete your degree.

Course planner
Bachelor of Arts (Event Management)

You'll automatically be pre-enrolled in your first-year papers, which include one recommended elective paper. In Semester 1, you'll have the opportunity to choose another elective if you prefer. To complete this degree you need a total of 360 points.

YEAR 1 PAPERS	
An Event Perspective	15 points
Finance for Hospitality, Tourism and Events: A Practical Approach	15 points
Applied Media 1	15 points
Academic Communication: Conventions and Expectations	15 points
Noho Marae Wānanga A & B	15 points
Event Planning	15 points
Knowledge and Inquiry	15 points
Culture and Society	15 points

All students take the Year 2 & 3 papers below. You also need to complete additional papers in your second and third year to make up the total of 360 points you need for your degree. You can do this by:

- Option 1: studying Event Management, one other major and electives[1]
- Option 2: studying Event Management, one minor and electives
- Option 3: studying Event Management, two minors and electives

You can talk to us about which option is best for you. You don't need to make this choice until the end of your first year at AUT.

YEAR 2 & 3 PAPERS	
The Event Design Experience	15 points
Event Production	15 points
Contemporary Issues in Event Management	15 points
Leadership Practices and Principles	15 points
Work Integrated Learning	30 points

1. Depending on your chosen second major you may need more than 360 points to complete your degree.

KEY FEATURES:

- Skills to establish your own culinary business
- Emphasis on practical and professional skills in culinary arts
- First-hand experience in event development
- Flexibility to include papers of your interest

SEE YOURSELF AS:

- Having a passion for preparing and cooking food
- Creative, imaginative and innovative
- A team player and good communicator
- Able to pay attention to detail

CAREER OPPORTUNITIES:

- Artisan food producer
- Consultant
- Owner/operator small business
- Food and beverage manager
- Food stylist
- Product developer
- Professional chef
- Teacher

Bachelor of Arts
Culinary Arts

The culinary arts have changed dramatically over the last three decades. A globalised world, new technologies and increased media coverage mean that culinary arts professionals must think critically and creatively to succeed. Our Culinary Arts major prepares you for these challenges and equips you with the skills to start your own culinary career.

This culinary arts degree brings together key culinary techniques and advanced theoretical concepts in food science, technology and ethics. It's designed to develop your creativity and provide the springboard for your career in culinary arts. There's an emphasis on practical and professional skills. You can tailor the degree to your interests and include papers from related disciplines like food science, hospitality, tourism, event management, human resource management or marketing.

What this qualification covers

In your first year, you become familiar with culinary arts as a discipline. You collaborate with your classmates to discuss culinary arts culture and explore concepts of sensory appreciation.

In Year 2 and 3 you take more advanced culinary arts papers – exploring nutrition, ethics, creative contemporary culinary techniques, sociology of food and planning a creative culinary showcase at the end of Year 3.

The practical side of this programme involves learning to use commercial kitchen tools and equipment to a professional level, requiring students to demonstrate a level of awareness and skill that does not compromise any health and safety standards[1].

Core papers:

- Culture and Society
- Academic Communication: Conventions and Expectations
- Knowledge and Inquiry
- Advanced Culinary Showcase

Culinary Arts papers:

- Commercial Culinary Practice
- Contemporary Cuisine in Aotearoa
- Nutrition and Wellbeing
- Food and the Senses
- Food Ethics and Sustainability
- Gastronomy
- Professional Culinary Arts
- Sociology of Food
- Leadership Principles and Practice

Practical industry experience

The Advanced Culinary Showcase paper is at the heart of your final semester, giving you the opportunity to create an event. This practical experience helps you build further skills for the workplace and consolidate your decision on your professional career after graduation.

Final-year Bachelor of Arts in Culinary Arts students hosted Hope, Strength & Love; a charity fundraising dinner for Breast Cancer Cure. The dinner, a 5-course degustation, was designed with the support of celebrity chefs Ray McVinnie, Ben Baley and Des Harris. The event raised over $3,000 for the charity.

AUT encourages early application. Places are limited.

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit **www.aut.ac.nz/hospitalitytourism**

For more details visit **www.aut.ac.nz/hospitalitytourism**

Hugo Hughes
Intern, Residential Dining Enterprises, Stanford University, San Francisco
Bachelor of Arts in Culinary Arts

"I was a vegetarian when I started at AUT and became vegan in my second year. I was passionate about food, but realised I needed to express myself fully and learn as a specialist vegan chef. For the final three semesters of my degree, I was able to be vegan in and out of classes, and adapt each recipe with a vegan lens. I wanted to compete with my classmates to make the most delicious meal in the class and be a top chef.

"I graduated in 2016 and then went to San Francisco to intern at Stanford University through the AUT Internz International Scholarship Programme. It's an amazing opportunity to work and travel in America in a fast-paced environment directly after graduating. Stanford University is known for its innovation, and focus on sustainability and social impact. It holds the title of most vegan-friendly campus in the USA, and I feel it's the perfect place for me to continue learning and working abroad.

"I have AUT to thank for so much! AUT is the university for the changing world because it focuses on finding your fit in the world. It provided me with the forum to talk with other environmentalists about veganism, and enabled me to learn in culinary class while supporting my ethics."

KEY FEATURES:

- Opportunity to work with a wide range of people and industries
- Emphasis on practical event management experience
- Valuable workplace experience in your final year

SEE YOURSELF AS:

- Creative, imaginative and innovative
- Confident
- Organised and detailed
- A great communicator and decision-maker

CAREER OPPORTUNITIES:

- Advertising
- Conference organisers
- Entertainment industry
- Event employees in local authorities
- Event manager/assistant manager
- Event marketing
- Festival management
- PR and communications
- Sport, recreation and leisure
- Trade shows

Bachelor of Arts
Event Management

A great event can generate positive publicity, create loyal clients and leave lasting memories. Event managers are the people behind these events. As an event manager you plan, organise and manage events of all sizes – including concerts, conferences, weddings, award ceremonies and sports events. To work in event management you need an eye for detail and the ability to work across diverse areas including design, sound, project management, financial management, human resources, logistics, public relations and communication.

This major prepares you for a career in event management. Throughout your studies you plan events of various sizes and genres. You learn to prepare management plans, create contracts and write plans that help stakeholders evaluate their experience against pre-planned objectives. You can also include papers from related disciplines like business, public relations, hospitality, tourism, psychology, languages, and sport and recreation.

What this qualification covers

In your first year, you become familiar with event management as a discipline, before taking more advanced event management papers in Year 2 and 3.

Core papers:

- Knowledge and Inquiry
- Academic Communication: Conventions and Expectations
- Applied Media 1
- Work Integrated Learning

Event Management papers:

- An Event Perspective
- Contemporary Issues in Event Management
- Event Planning
- Event Production
- Finance for Hospitality, Tourism and Events: A Practical Approach
- Noho Marae Wānanga A
- Noho Marae Wānanga B
- The Event Design Experience
- Leadership Practices and Principles

Workplace experience

Workplace experience is the final part of your degree and takes a full semester. This is a supervised work placement in an organisation related to event management. Projects you can undertake include competitor analysis, social media networking and promotion, event planning and execution, post-event evaluation, event design and marketing.

Recent placements included:

- Toyworld: Delivering Commercial Promotional Children's Events
- Auckland Tourism Events and Economic Development (ATEED): Diwali Festival
- Auckland Live: Event Co-ordinator for Arboria
- Vodafone Events Centre: Moovit Dance Project
- Mango Events: McDonald's Summer Menu, National 3 Centre Launch
- Evitan: The Ultimate Waterman – international surfing event
- World Goju Ryu Karate Federation and Karate New Zealand: 3rd WGKF World Karate Championships 2015
- Proud To Play: International LGBTQI multi-sport event
- Spark Arena: Cirque du Soleil

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Olivia Yule
Event Coordinator, Hamilton Island Enterprises, Queensland
Bachelor of Arts in Event Management

"I work for Hamilton Island Enterprises in Queensland's beautiful Whitsunday Islands, helping corporates across Australia and New Zealand bring their events to life. As cheesy as it sounds, I absolutely love events and don't think there's a better place in the world to be fulfilling my dream. I plan everything from trips to the Great Barrier Reef to gala dinners, conference sessions, cocktail functions, exhibitions, buggy rallies, team building activities and much more. I also assist with the special events Hamilton Island hosts each year, including the Audi Hamilton Island Race Week, Great Whitehaven Beach Run and the Hilly Half Marathon."

Employer comment

"Olivia had a good background in events, with both hands-on experience and a tertiary qualification. We were looking for someone with a tertiary qualification in event management, but more importantly experience in managing events and dealing with clients. A strong personality is important, and how you present yourself professionally. We also look for strong administrative skills, passion and creativity. Olivia's tertiary qualification provides the basis for the knowledge and skill required for this professional role. I also believe completing a tertiary qualification reflects your dedication and passion for the line of work you are pursuing."

Carissa Ward, Director of Events, Hamilton Island, Queensland

Bachelor of International Hospitality Management [BIHM | AK3708] Overview

QUICK FACTS

Level:	7
Points:	360
Duration:	3 years F/T, P/T available
Campus:	City
Starts:	25 Feb & 15 July 2019

Tahlia Meharry
3rd-year student, Bachelor of International Hospitality Management in Food and Beverage & Marketing

"Home for me is Matakana, where I grew up in a lifestyle of nature, ocean and community; in a growing region of wine and food. This has given me many work and life experiences, and built my confidence and passion for the hospitality industry. The joy and happiness I felt from this gave me the passion to work within the food and wine industry. AUT's degree was recommended by my school career advisors as one of the best hospitality courses. I attended the open evening with my mum, where I found the lecturers to be very approachable, knowledgeable and realistic in their discussion of what I would learn. I've loved examining the growing and changing nature of New Zealand's culture and tourism industry, and how to best meet the needs of the customer base."

With a hospitality degree you can take your career around the world. Hospitality careers cover everything from creating experiences for people in some of the world's most exciting and exotic destinations to hosting, accommodating and managing events. The Bachelor of International Hospitality Management is widely recognised and acclaimed by the country's top hospitality and tourism operators. You learn to manage food and beverage, and accommodation operations and develop key skills in human resource management, strategic management, and sales and marketing. Your final year includes valuable workplace experience, working with an organisation on a project related to your studies.

Entry requirements

Minimum entry requirements
University Entrance or equivalent

Preferred New Zealand school subjects
All subjects are useful, in particular language rich subjects from AUT's subject list (refer to the University Entrance section on page 44).

English language requirements
IELTS (Academic) 6.0 overall with all bands 5.5 or higher; or equivalent.

Don't meet the entry requirements?
Consider starting with our Certificate in Hospitality and Tourism.

Majors

- Accommodation
- Event Management
- Food and Beverage
- Human Resource Management
- Marketing
- Tourism

You can also complete this degree without a major.

What this qualification covers

Explore the concepts and processes critical to hospitality operations, and develop the foundation to study management principles and practices in a hospitality context. The practical side of this programme involves working in front of house in our two training restaurants, and learning to use commercial kitchen tools and equipment to a professional level without compromising health and safety standards[1].

Year 1
Your first year lays the foundation of concepts and systems essential for managing hospitality properties. You choose whether to continue in a generic degree or select a single or double major to study from your second year onwards.

Papers you take in your first year:

- Applied Food and Beverage Management (Kitchen)
- Applied Food and Beverage Management (Restaurant)
- Culture and Society
- Hospitality Information Communication Technology
- Knowledge and Inquiry
- Finance for Hospitality, Tourism and Events: A Practical Approach
- Organisation and Human Behaviour Perspectives
- Academic Communication: Conventions and Expectations

Year 2 & 3

In your second year, you examine human resource management in hospitality organisations and focus on your chosen major or electives. In Year 3 you study strategic management as it relates to the hospitality industry and undertake advanced study in your selected major. You also choose electives to balance your qualification. In your final semester, you complete workplace experience in an organisation related to your major; a great chance to apply what you have learnt and make valuable industry contacts before you graduate.

Double your career options – study hospitality and:

- Bachelor of Business (conjoint)

Today, standing out from the crowd is more important than ever. Conjoint programmes and second majors double your knowledge and opportunities, but don't take double the time to complete.

Conjoint programme

You study two degrees at the same time in a single programme of study. It's possible to complete two three-year degrees in four to five years. You need to maintain a B grade average across all papers and do papers from each degree every year.

Second majors and minors

When you take a second major from the majors available in your degree this is called a double major. If you take the second major from another AUT degree this is called an additional major.

Minors are also available in these and some other subjects. Adding a second major or a minor allows you to study another area that interests you from a wide range of subjects, so long as your timetable permits.

AUT encourages early application. Places are limited.

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit **www.aut.ac.nz/hospitalitytourism**

For more details visit **www.aut.ac.nz/hospitalitytourism**

Huge opportunities for workplace experience and international study exchanges

Kevin (Zhongwei) Li
National Sales Manager, Julius Meinl Coffee, Shanghai, China
Bachelor of International Hospitality Management

"My role is to develop the overall business strategies and expand the market share of Austrian brand Julius Meinl Coffee in China. One of my main target markets is on-trade, including sales to all international hotel groups, restaurants, café chains, and airlines. I get great satisfaction when we meet or exceed expected business growth, or when a business solution helps our business partners increase sales or improve consumer satisfaction. I first came to New Zealand to study English, and then started my Bachelor of International Hospitality Management at AUT. It was quite clear that hospitality management was the subject for me, as I wanted to become a professional manager in a five-star hotel, and AUT was well known for its hospitality and tourism programmes. I really enjoyed that AUT's hospitality degree includes a mixture of independent and group studies."

Course planner
Bachelor of International Hospitality Management

In Year 1 all students do the same papers. To complete this degree you need a total of 360 points.

YEAR 1 PAPERS	
Applied Food and Beverage Management (Kitchen)	15 points
Applied Food and Beverage Management (Restaurant)	15 points
Hospitality Information Communication Technology	15 points
Knowledge and Inquiry	15 points
Culture and Society	15 points
Academic Communication: Conventions and Expectations	15 points
Finance for Hospitality, Tourism and Events: A Practical Approach	15 points
Organisation and Human Behaviour Perspectives	15 points

All students take the Year 2 & 3 papers below. You also need to complete additional papers in your second and third year to make up the total of 360 points you need for your degree. You can do this by:

- Option 1: studying one major and elective papers
- Option 2: studying two majors (no electives)
- Option 3 (generic degree): studying papers from across the Bachelor of International Hospitality Management to make up the total of 360 points (you need to include 45 points at level 6, 45 points at level 7 and two electives)

You can talk to us about which option is best for you. You don't need to make this choice until the end of your first year of study at AUT.

ACCOMMODATION MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Hospitality and Tourism Financial Management	15 points
Service Management for Hospitality	15 points
Facilities Development and Design	15 points
Rooms Division Management	15 points
Hotel Management Simulation	15 points
Hospitality Sales and Marketing	15 points
Hospitality Work Integrated Learning	60 points

EVENT MANAGEMENT MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Event Planning	15 points
An Event Perspective	15 points
The Event Design Experience	15 points
Event Production	15 points
Contemporary Issues in Event Management	15 points
Leadership Practices and Principles	15 points
Hospitality Work Integrated Learning	60 points

FOOD AND BEVERAGE MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Hospitality and Tourism Financial Management	15 points
Gastronomy	15 points
Service Management for Hospitality	15 points
Professional Wine Studies	15 points

International Food and Beverage Management	15 points
Hospitality Sales and Marketing	15 points
Hospitality Work Integrated Learning	60 points

HUMAN RESOURCE MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Employment Relations	15 points
Occupational Health, Safety and Wellbeing	15 points
Hospitality Career Development	15 points
Training and Development	15 points
International Human Resource Management	15 points
Leadership Principles and Practices	15 points
Hospitality Work Integrated Learning	60 points

MARKETING MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Hospitality Sales and Marketing	15 points
Marketing, Advertising, Retailing, Sales: Positioning in an Omni Environment	15 points
Data, Information and Knowledge	15 points
Understanding the Environment	15 points
Communication in Marketing, Advertising, Retailing, Sales: Positioning in an Omni Environment	15 points
Attitudes, Cognition and Behaviour	15 points
Trends and Innovations	15 points
Hospitality Work Integrated Learning	60 points

TOURISM MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Cultural Heritage Management	15 points
Asia and Tourism	15 points
Travel Distribution Management	15 points
Transportation Operations and Management	15 points
Tourism and the Environment	15 points
Urban Tourism	15 points
Tourism Planning and Development	15 points
Contemporary Issues in Travel and Tourism	15 points
Tourist Behaviour	15 points
Hospitality Work Integrated Learning	60 points

Bachelor of International Hospitality Management
Accommodation

SEE YOURSELF AS:

- Interested in how the accommodation industry works
- Friendly and polite, helpful and patient
- Professional, efficient and responsible
- Able to relate to people from a range of cultures
- Having strong communication and people skills

A successful hotel has to run efficiently and meet the needs of its ever-changing guests. If you're planning to work in the hotel industry, this major will give you the knowledge you need to succeed. It covers hotel operations, front office operations, hotel facilities and design, rooms division management, sales and marketing and financial management.

Accommodation papers

- Facilities Development and Design
- Hospitality Sales and Marketing
- Hospitality and Tourism Financial Management
- Hotel Management Simulation
- Rooms Division Management
- Service Management for Hospitality

Refer to pages 16 and 17 for core papers for all Bachelor of International Hospitality Management students. These papers are in addition to the major-specific papers above.

Career opportunities

- Front office management
- Guest relations
- Corporate sales office
- Regional sales office

AUT encourages early application. Places are limited.

Sharon Malloy
Front Office Welcomer, Pullman Auckland
Bachelor of International Hospitality Management in Accommodation

"Through the AUT Internz programme I was awarded a 12-month scholarship to take up a position at The Broadmoor in Colorado Springs after I graduated from AUT. It was one of the most daring and life-changing decisions I've made in my life.

"Being able to work internationally and experience another culture while expanding my hospitality skills and résumé grew my confidence, and deepened my understanding of the hospitality industry on a much wider level.

"Since returning to New Zealand, I've joined the front office of the five-star Pullman Auckland. My time at AUT prepared me well for my current role, and AUT has taught me about critical thinking, adaptability and effective time management. I've been able to apply all of these skills in my current role as well as during my time at The Broadmoor.

"I've always dreamt of owning my own hotel one day, and I chose AUT because I knew it would set me up well for my future career. AUT is well known in New Zealand and on a global scale. It's a privilege to hold a degree from a university that is innovative, student focused and known for producing world-class contributing citizens."

For more details visit **www.aut.ac.nz/hospitalitytourism**

Bachelor of International Hospitality Management
Event Management

SEE YOURSELF AS:

- Creative, imaginative and innovative
- Able to pay attention to detail
- A good organiser
- Someone who can keep to deadlines
- Confident and organised
- A great communicator and decision-maker

Events are vital in hospitality. Whether it's a wedding, conference or concert – events need to be planned, organised and managed. If you want a career in event management, this major is a great stepping stone. You explore event planning, public relations, marketing, leadership principles and practices, project management and financial management.

Event Management papers

- An Event Perspective
- Contemporary Issues in Event Management
- Event Planning
- Event Production
- Leadership Practices and Principles
- The Event Design Experience

Refer to pages 16 and 17 for core papers for all Bachelor of International Hospitality Management students. These papers are in addition to the major-specific papers above.

Career opportunities

- Conference organiser
- Event manager
- Sport, recreation and leisure events manager
- Trade show organiser
- Conference organiser
- Entertainment industry
- Festival management
- PR and communications
- Wedding planner/coordinator

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Georgia Oude Wansink
2nd-year student, Bachelor of International Hospitality Management in Event Management and Marketing

"At the end of Year 11 in high school I was looking into universities and possible degrees and career paths, so I could choose what school subjects to take. When I was looking through the AUT programme guides I came across event management and I decided that was something I could really see myself doing in the future. Eventually, I would love to be an event manager at a large hotel chain, and have the opportunity to travel and see a multitude of events.

"I would highly recommend the Bachelor of International Hospitality Management. I think it offers you so much knowledge, as well as the opportunity to get workplace experience at the end of your degree. I've had so much support from lecturers and students, and I believe that at AUT you're provided with just the right amount of support. The programme has me excited to get into the industry and begin my career.

"Hospitality is not only about hotels. It goes so much further and is one of the most influential industries because every person on the planet comes into contact with the hospitality industry in some way or another. I love the idea that you can create a memory for a stranger within this industry."

Bachelor of International Hospitality Management
Food and Beverage

SEE YOURSELF AS:

- Having a passion for food and beverage
- Having strong leadership and team management skills
- A good organiser and problem-solver
- Good at time management
- Adaptable and well-organised
- Highly motivated with excellent communication skills
- Confident and professional

Think of any event, holiday or great hospitality experience and at its centre you'll find great food and fine wine – or your beverage of choice. If you're interested in working in the food and beverage sector of the industry and helping to create these memorable experiences, this major is a great starting point. It covers international food and beverage management, gastronomy, service management, sales and marketing, and financial management.

Food and Beverage papers

- Hospitality and Tourism Financial Management
- Hospitality Sales and Marketing
- International Food and Beverage Management
- Gastronomy
- Professional Wine Studies
- Service Management for Hospitality

Refer to pages 16 and 17 for core papers for all Bachelor of International Hospitality Management students. These papers are in addition to the major-specific papers above.

Career opportunities

- Restaurant entrepreneurship
- Food and beverage manager
- Restaurant manager
- Food and beverage events

AUT encourages early application. Places are limited.

Bhavna Aakansha Pawan Abhilasha
Senior Food and Beverage Supervisor, Sudima Auckland Airport
Postgraduate Diploma in International Hospitality Management
Bachelor of International Hospitality Management in Food and Beverage

"What I enjoy most about my career is interacting with guests and learning about them. I enjoy developing new skills and knowledge every day, and taking more and more responsibilities in my role.

"As a senior food and beverage supervisor, I'm responsible for supervising different shifts, training and looking after staff, managing the bar, handling guest complaints, and always maintaining a high level of standard and guest satisfaction. I was recently named the Hotel Industry Food and Beverage Employee of the Year at the 2017 New Zealand Hotel Industry Awards.

"The knowledge I gained from my time at AUT has helped me a lot when it comes to interacting with guests and understanding them better. At AUT, I've learned how to develop a professional and positive relationship with the guests, handle guest complaints and help guests out however I can to make their stay with us satisfying.

"AUT is full of opportunities. The environment at AUT is enjoyable, and full of friendly and helpful academic staff. AUT provides a high level of education, and I loved that our lecturers were taking time out to sit down with us to discuss assignments or career opportunities in the hospitality industry."

For more details visit **www.aut.ac.nz/hospitalitytourism**

Bachelor of International Hospitality Management
Human Resource Management

SEE YOURSELF AS:

- Having excellent people skills
- Able to negotiate and problem-solve
- Good at verbal and written communication
- Capable of keeping confidences
- Calm and patient
- Confident and professional

Hotels, tourism ventures, travel companies and restaurants have to find the right people for the job – the better their team is, the more customers enjoy their experience. If you're interested in dealing with the staffing and training side of hospitality and tourism, the Human Resource Management major will give you the tools you need to find and develop the right people. You'll develop the skills for the training, development and recruitment of personnel from diverse cultural backgrounds.

Human Resource Management papers

- Hospitality Career Development
- Employment Relations
- International Human Resource Management
- Occupational Health, Safety and Wellbeing
- Leadership Practices and Principles
- Training and Development

Refer to pages 16 and 17 for core papers for all Bachelor of International Hospitality Management students. These papers are in addition to the major-specific papers above.

Career opportunities

- Hospitality recruitment
- Training and development
- Employment relations
- Human resource manager
- Industry training advisor

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Paul Cho
HR Administrator, Pullman Auckland
3rd-year student, Bachelor of International Hospitality Management in Human Resource Management

"After secondary school, I studied science but then realised that science wasn't a suitable pathway for me. I then started working in restaurants and cafés, and really fell in love with the hospitality industry. I had finally found something I enjoyed and was very good at. That's when I decided to study hospitality.

"Hospitality is an industry people sometimes underestimate. However, globalisation and an increase in the number of tourists all around the world mean that there are countless opportunities in this industry, including many opportunities to work overseas. I'm currently working as an HR administrator at Pullman Auckland, and so much of what I've learnt at AUT is applicable to my work.

"AUT is known as one of the best hospitality schools in New Zealand. It offers not only best learning environment, but also easily approachable lecturers, a friendly environment, great location and the best resources for students.

"In hospitality, industry experience is key. Get out there and try to have various experiences in the industry to gain a better understanding of the industry. I was fortunate enough to complete an internship at AccorHotels as well as a collaborative research project with Boston University. Experiences like these will definitely help you throughout the degree and in your future career."

Bachelor of International Hospitality Management
Marketing

SEE YOURSELF AS:

- Interested in marketing and management
- Organised
- Able to make decisions under stress
- A leader and good communicator
- Strong in providing good customer experience

Standing out from the crowd often comes down to how hotels, restaurants or tourism companies choose to market themselves. This major focuses on marketing in the hospitality industry and gives you the skills to develop core marketing strategies. You explore fundamental marketing philosophies, and customer and buyer behaviour – knowledge that will be essential to identify opportunities in the industry, both locally and internationally.

Marketing papers

- Hospitality Sales and Marketing
- Marketing, Advertising, Retailing, Sales: Positioning in an Omni Environment
- Data, Information and Knowledge
- Understanding the Environment
- Communications in Marketing, Advertising, Retailing, Sales
- Attitudes, Cognition & Behaviour II
- Trends and Innovations

Refer to pages 16 and 17 for core papers for all Bachelor of International Hospitality Management students. These papers are in addition to the major-specific papers above.

Career opportunities

- Sales and marketing manager
- Marketing co-ordinators
- Guest relations
- Marketing roles in corporates or regional offices

AUT encourages early application. Places are limited.

Nick Jones
Partnership Manager, APX
Bachelor of International Hospitality Management in Human Resource Management and Marketing

"My skills from the international hospitality degree have assisted me in launching my international career in hospitality. My first role after graduating was at the Walt Disney World Resort in Florida, and I then worked as a business development manager at Corporate Traveller UK.

"My current role entails partnering with corporate companies to understand their travel needs. I then work with all suppliers in the industry, including airlines, hotels and car rental companies, to deliver a high-end seamless product for my clients. It's great to be able to bring a world of travel and hospitality knowledge back into New Zealand and pass this on to companies based here.

"I thoroughly enjoy working for a company which has been an iconic brand in the travel industry in New Zealand for over 60 years. Their passion to see their team do well is a great foundation for a successful career back here in New Zealand.

"The highlight of my time at AUT was hands down the friends I made during my three years of study. We now work all over New Zealand and the world now, and when we're all back here we always make a conscious effort to meet up."

For more details visit **www.aut.ac.nz/hospitalitytourism**

Bachelor of International Hospitality Management
Tourism

SEE YOURSELF AS:

- Welcoming and hospitable
- Good at relating to people from different cultures
- Resourceful and helpful
- Keen to provide an excellent customer experience

In New Zealand, and around the world, tourism operators are realising how important it is to create sustainable tourism practices – they recognise the need to protect the environment and heritage buildings to attract customers. Our Tourism major covers advanced knowledge of tourism principles, conservation, heritage, operations management, tourist behaviour, planning and development – skills that are essential in today's tourism industry.

Tourism papers

- Asia and Tourism
- Contemporary Issues in Travel and Tourism
- Travel Distribution Management
- Tourist Behaviour
- Cultural Heritage Management
- Transportation Operations and Management
- Tourism and the Environment
- Tourism Planning and Development
- Urban Tourism

Refer to pages 16 and 17 for core papers for all Bachelor of International Hospitality Management students. These papers are in addition to the major-specific papers above.

Career opportunities

- Airlines
- Tour operators and attractions
- Travel agencies
- National and regional tourism organisations
- Inbound tour operators

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Oren Meizeles
Master of International Tourism Management student
Bachelor of International Hospitality Management in Event Management and Tourism

"I absolutely love travelling, and thought tourism could be a fun major to choose. But I didn't expect to end up enjoying it quite as much. I remember being in the middle of our class on tourist behaviour, and found the content really interesting and I realised that I was actually quite good at it too.

"During the last two semesters of my undergraduate degree, I felt that I didn't spend enough time studying tourism and I wanted to explore this topic more. I began to seriously consider postgraduate study after talking to a couple of my lecturers. Dr Heike Schänzel, who is now my academic supervisor, was especially supportive of me doing a master's degree and really helped me believe in my abilities.

"Being introduced to a wide variety of different topics was what I've found most enjoyable about my studies. You get to learn about different theories related to hospitality and tourism, and some of these theories completely changed my perspective on certain things.

"The hospitality and tourism programmes look at two massive industries, and the undergraduate and postgraduate degrees in these disciplines can take you in many directions. I've also loved that many of the papers have practical assignments; not just essays, reports and exams. This variety of assignments makes study fun."

Bachelor of International Tourism Management [BITM | AK1277] Overview

QUICK FACTS

Level:	7
Points:	360
Duration:	3 years F/T, P/T available
Campus:	City
Starts:	25 Feb & 15 July 2019

Sieni Tiraa
Destination Development Coordinator, Cook Islands Tourism Corporation
Bachelor of International Tourism Management

"I had always wanted to contribute to the sustainable development of tourism in the Cook Islands. That was a key reason why I decided to study international tourism management. I've certainly achieved this goal with my role at the Cook Islands Tourism Corporation. As part of my role, I'm involved in various community initiatives, dealing with stakeholders from the public and private sector, and attending consultations for strategies and plans. I enjoy being able to provide input on behalf of the tourism sector to help guide the country, for example by being part of the disaster management risk consultation process. My AUT tourism degree has equipped me with the necessary skills and knowledge for my chosen career path, and I frequently put what I've learnt into practice in my current role."

Tourism has major economic importance and is New Zealand's largest export earner. Study tourism with us, and you'll be well prepared to play an effective role in this exciting industry. The Bachelor of International Tourism Management provides you with a sound understanding of the tourism industry in a global and local context. Our newly developed majors, Destination Management and Travel Management, explore inbound and outbound tourism perspectives, including how tourism and travel businesses operate. Your study includes workplace experience in your last semester; an invaluable opportunity to make industry contacts.

Entry requirements

Minimum entry requirements
University Entrance or equivalent

Preferred New Zealand school subjects
All subjects are useful, in particular language rich subjects from AUT's subject list.

English language requirements
IELTS (Academic) 6.0 overall with all bands 5.5 or higher; or equivalent.

Don't meet the entry requirements?
Consider starting with our Certificate in Hospitality and Tourism.

Majors

- Destination Management
- Travel Management

What this qualification covers

Year 1
You complete eight papers that provide a comprehensive awareness of tourism as an industry and its role in New Zealand and around the world. This includes three core papers – Academic Communication: Conventions and Expectations, Introduction to Tourism, and Culture and Society. You can also choose a second major or a minor.

Depending on your major, tourism papers you take are:

- Visitor Attractions and Activities
- Māori and Tourism in Aotearoa
- World Geography
- Customer Service and Interpersonal Skills
- Leadership for Sustainable Enterprise

Year 2 & 3

In Year 2 you take the paper Knowledge and Inquiry, as well as papers from your chosen major. You can also take papers from a second major or a minor. In your final semester, you complete valuable workplace experience with an organisation; a great opportunity to develop industry networks and make a decision on your professional career.

In Year 3, you also study any remaining major or minor papers as well as electives.

Second majors and minors

If you choose a second major or a minor you can study an area of interest from a range of subjects. For example, you can major in destination management or travel management and include a second major or a minor in event management, business management, hospitality or marketing to prepare yourself for a wide range of careers.

AUT encourages early application. Places are limited.

Extensive industry-wide connections in hospitality and tourism

Tia Nuon
Payroll Administrator, AccorHotels Group
Bachelor of International Tourism Management

"I chose AUT because of its excellent reputation, and I had heard a lot of stories of former AUT students who are now very successful in their careers. I could see that AUT would be a good fit for me and a great first step on a good career path. One of the highlights for me was the workplace experience I completed in my last semester. I spent 40 hours a week at Pullman Auckland as a human resources administrator. It was an amazing opportunity to develop my skills in the one of the world's biggest hotel groups, AccorHotels. This workplace experience wouldn't have been available to me without AUT. It was such valuable experience. Even better, I was also offered a permanent role and am now the payroll administrator for AccorHotels Group."

For more details visit **www.aut.ac.nz/hospitalitytourism**

Course planner
Bachelor of International Tourism Management (Destination Management)

You'll automatically be pre-enrolled in your first-year papers, which include three recommended elective papers. In Semester 1, you'll have the opportunity to choose another elective if you prefer. To complete this degree you need a total of 360 points.

YEAR 1 PAPERS	
Academic Communication: Conventions and Expectations	15 points
Culture and Society	15 points
Introduction to Tourism	15 points
Visitor Attractions and Activities	15 points
Māori and Tourism in Aotearoa	15 points
Leadership for Sustainable Enterprise	15 points
World Geography	15 points
Customer Service and Interpersonal Skills	15 points

All students take the Year 2 & 3 papers below (not all papers are compulsory). You also need to complete additional papers in your second and third year to make up the total of 360 points you need for your degree. You can do this by:

- Option 1: studying Destination Management and elective papers
- Option 2: studying Destination Management, one minor and electives
- Option 3: studying Destination Management and two minors
- Option 4: studying Destination Management and one other major[1]

You can talk to us about which option is best for you. You don't need to make this choice until you're at AUT.

YEAR 2 & 3 PAPERS	
Knowledge and Inquiry	15 points
Travel and Tourism Marketing	15 points
Cultural Heritage Management	15 points
Tourism and the Environment	15 points
Climate Change and Emissions Strategies	15 points
Strategic Management for Hospitality	15 points
Tourism Planning and Development	15 points
Urban Tourism	15 points
Contemporary Issues in Travel and Tourism	15 points
Tourism Work Integrated Learning	60 points

1. Depending on your chosen second major you may need more than 360 points to complete your degree.

Course planner
Bachelor of International Tourism Management (Travel Management)

You'll automatically be pre-enrolled in your first-year papers, which include three recommended elective papers. In Semester 1, you'll have the opportunity to choose another elective if you prefer. To complete this degree you need a total of 360 points.

YEAR 1 PAPERS	
Academic Communication: Conventions and Expectations	15 points
Culture and Society	15 points
Introduction to Tourism	15 points
Visitor Attractions and Activities	15 points
Māori and Tourism in Aotearoa	15 points
Product Development	15 points
World Geography	15 points
Customer Service and Interpersonal Skills	15 points

All students take the Year 2 & 3 papers below (not all papers are compulsory). You also need to complete additional papers in your second and third year to make up the total of 360 points you need for your degree. You can do this by:

- Option 1: studying Travel Management and elective papers
- Option 2: studying Travel Management, one minor and electives
- Option 3: studying Travel Management and two minors
- Option 4: studying Travel Management and one other major[1]

You can talk to us about which option is best for you. You don't need to make this choice until you're at AUT.

YEAR 2 & 3 PAPERS	
Knowledge and Inquiry	15 points
Finance for Hospitality, Tourism and Events	15 points
Travel Distribution Management	15 points
Travel and Tourism Marketing	15 points
Transportation Operations and Management	15 points
Hospitality Human Resource Management	15 points
Strategic Management for Hospitality	15 points
Tourist Behaviour	15 points
Travel Management and Entrepreneurship	15 points
Tourism in the Information Age	15 points
Tourism Work Integrated Learning	60 points

1. Depending on your chosen second major you may need more than 360 points to complete your degree.

Bachelor of International Tourism Management
Destination Management

SEE YOURSELF AS:

- Having strong knowledge about the organisations within the tourism sector
- Having a strong understanding of sustainable development and growth
- A good thinker and problem-solver

By 2025, it is anticipated that an extra 47,000 employees will be required to meet the demand of the industry. This major is focused on the inbound tourism industry; servicing the growing number of tourists visiting New Zealand. You'll develop a thorough understanding of how to manage local tourism resources with a focus on sustainable development and growth.

Destination Management papers

- Travel and Tourism Marketing
- Visitor Attractions and Activities
- Māori and Tourism in Aotearoa
- World Geography
- Leadership for Sustainable Enterprise
- Cultural Heritage Management
- Tourism and the Environment
- Climate Change and Emissions Strategies
- Hospitality Strategic Management
- Tourism Planning and Development
- Urban Tourism
- Contemporary Issues in Travel and Tourism

Career opportunities

- National tourism organisations
- Regional tourism organisations
- i-Sites
- Local tour operators and attractions
- Iwi/Māori tourism businesses
- Inbound tour operators
- International student exchange organisations
- Human resources
- Hotel front office and guest relations

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Amy Barclay
Front of House Receptionist, Northland Inc
Bachelor of International Tourism Management in Hospitality

"In my final semester at AUT, I spent 12 weeks as a marketing assistant with Northland Inc, helping to promote the Northland region of New Zealand. There were so many highlights – I didn't want to leave! One of the standouts was helping review the Ultimate Sand Safaris, which involved dune buggying in my second week of placement. Another major highlight was exploring luxury accommodation around the region. I also thoroughly enjoyed learning what is involved when hosting trade and media groups to Northland. I would 100 percent recommend the AUT degree! It has amazing lecturers, covers a wide variety of subjects and you meet so many incredible people. In your last year you also complete workplace experience as part of your degree."

Employer comment

"As someone with a solid tourism education and well-tuned to current tourism trends, Amy quickly came to grips with the Northland tourism sector context and was able to add value. Amy quickly adapted, added value to anything we threw at her, and always delivered high-quality work quickly. We have now employed Amy in a full-time role at Northland Inc, as we were totally impressed with Amy's output and skills, and her fit with our organisation."

Paul Davis, GM, Regional Promotions & Tourism, Northland Inc

Bachelor of International Tourism Management
Travel Management

SEE YOURSELF AS:

- Culturally and ethically savvy
- Being a strong communicator
- Skilled in the application of computer information systems within the travel sector

Every year more and more New Zealanders are spreading their wings; travelling overseas for business and leisure. This major is designed to meet the need for specialist management skills in the travel sector, and focuses on the concepts and processes critical to delivering a high standard of service to clients.

Travel Management papers

- Tourist Behaviour
- Travel Management and Entrepreneurship
- Tourism in the Information Age
- Hospitality Strategic Management
- Customer Service and Interpersonal Skills
- Product Development
- World Geography
- Finance for Hospitality, Tourism and Events: A Practical Approach
- Travel Distribution Management
- Travel and Tourism Marketing
- Transportation Operations and Management
- Hospitality Human Resource Management

Career opportunities

- Retail travel businesses
- Corporate travel businesses
- Database management
- Digital and social media marketing
- Airlines and airline support services
- General sales agencies
- Wholesale travel businesses

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Noriel Wong
Travel Expert, STA Travel
Bachelor of International Tourism Management

"I love my job! Every single day of the week is different – it's a great career if you're looking for variety. You definitely have to be prepared and proactive, but it's worth it when you see your customer all excited to go on their big OE or trip around the world.

"There's a lot more to it than what you see in store. I help customers construct their itinerary, and liaise with airlines and other service providers, look after itinerary changes, and make sure my customers are safe during their holiday. We care a lot about our customers – it's about asking the right questions and focusing on what the customer wants and needs. I love this problem solving part of my job.

"The skills I learned at AUT are hard not to use in my job – from an understanding of the tourism industry and customer service to the ability to use global distribution systems like Amadeus and having the knowledge of the construction of air tickets because of IATA. These skills are all very advantageous in my career.

"Meeting great people who are now my life-long friends was definitely one of the highlights of my time at AUT. The culture is really diverse, and people were always social. We were like a big family, and still are."

QUICK FACTS

Level:	4
Points:	120
Duration:	1 year F/T only
Campus:	City
Starts:	25 Feb 2019

Isabella Cope
1st year-student, Bachelor of Arts Certificate in Hospitality and Tourism

"I chose the Certificate in Hospitality and Tourism because I've always been interested in the hospitality and tourism field. I thought the certificate would be a good teaser before deciding if I wanted to study a bachelor's degree in hospitality or tourism. I also thought that this would be a perfect opportunity for me, as I could start the certificate after finishing school at the end of Year 12. I chose AUT because I had always heard that AUT is a great uni that focuses on student learning, and the staff really want you to succeed. The lecturers are so supportive and encouraging – it really makes you want to strive and do your best, for yourself and for them. I would definitely recommend this certificate to other students – it prepares you well for studying a bachelor's degree, and you develop so much knowledge and experience."

Certificate in Hospitality and Tourism

CHAT | AK3598

Get a taste of the skills and knowledge for further study in hospitality, tourism and events through the Certificate in Hospitality and Tourism. You develop key study skills, and an understanding of the main areas within hospitality, tourism and events. It also gives you a taste of university life.

Entry requirements

Minimum entry requirements

- **NCEA:** 48 level 2 credits and eight level 1 credits or higher in one subject from Classical Studies, Drama, English, Geography, Health Education, History, History of Art, Media Studies, Social Studies or Business Studies, Economics, Physical Education, Te Reo Māori, Te Reo Rangatira
- Applicants must be at least 17 years old

English language requirements

IELTS (Academic) 5.5 overall with all bands 5.0 or higher; or equivalent.

What this qualification covers

Core papers:

- Financial Operations for Hospitality and Tourism
- Introduction to Customer Service Management
- Introduction to Hospitality, Tourism and Events
- Tertiary English and Academic Literacies
- Tertiary English and Critical Thinking
- Noho Marae Wānanga A
- Noho Marae Wānanga B
- Introduction to New Zealand Society

Elective papers (choose one):

- Exploring Tourism
- Hospitality: An Applied Perspective
- Introduction to Event Management

Further study

This certificate prepares you for:

- Bachelor of International Tourism Management
- Bachelor of International Hospitality Management
- Bachelor of Arts

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Certificate in Practical Pâtisserie

CertPracPat | AK3546

The Certificate in Practical Pâtisserie introduces you to the fundamental skills needed in the pâtisserie department of commercial kitchens. You gain practical pâtisserie kitchen and production skills, as well as an understanding of related theory and food safety. You explore various production methods to reflect the different workplaces you could work in, including specialist cake shops, hotels, restaurants, functions, banquets and special events. There's a focus on practical skills, and you mainly work in the School of Hospitality and Tourism's pâtisserie training kitchen and café retail outlet on the AUT City Campus. At the heart of the programme is a buffet presentation where you create classic and contemporary dishes to showcase your pâtisserie skills.

Entry requirements

Minimum entry requirements

- Completion of Year 12 or equivalent
- Applicant must be at least 17 years old

English language requirements

IELTS (Academic) 5.5 overall with all bands 5.0 or higher; or equivalent.

Other requirements

The practical side of this programme involves using commercial kitchen tools and equipment, and requires students to demonstrate a level of awareness and skill that does not compromise any health and safety standards for yourself and others[1].

What this qualification covers

Papers:

- Foundation Pastries
- Foundation Cakes
- Sponges, Gateaux and Torten
- Pâtisserie Related Studies
- Foundation Breads
- Professional Experience
- Basic Hot Desserts
- Basic Cold Desserts

AUT encourages early application. Places are limited.

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit **www.aut.ac.nz/hospitalitytourism**

For more details visit **www.aut.ac.nz/hospitalitytourism**

QUICK FACTS

Level:	4
Points:	120
Duration:	1 year F/T only
Campus:	City
Starts:	25 Feb 2019
Apply by:	29 Nov 2018

Hilary Wroe
Pastry Chef, The Musket Room, New York
Diploma in Pâtisserie
Certificate in Practical Pâtisserie

"I work in the pastry section at Michelin-starred restaurant The Musket Room. It's my job to make the bread, which includes baking, making and rolling sourdough, brioche and Vogels-style bread. Other prep includes making curds, meringues, sauces, gels, sorbets, and I also help run the dessert section during service. I love working here as the quality of food is so high. Nothing goes on the plate unless it's perfect. Everyone is trying their hardest to create and put up food they're proud of. I believe the skills I learned at AUT helped me a lot. I can complete tasks with confidence, and can share my ideas and opinions on the creation of dishes because we learned so many different techniques and skills. AUT offers a great introduction to the pâtisserie industry."

QUICK FACTS

Level:	5
Points:	240
Duration:	2 years F/T only
Campus:	City
Starts:	25 Feb 2019
Apply by:	29 Nov 2018

SEE YOURSELF AS:

- Methodical
- Creative and artistic
- Able to work under pressure
- Someone who enjoys a challenge

CAREER OPPORTUNITIES:

- Owner-operated small business enterprise
- Pâtissier
- Product development

Diploma in Pâtisserie

DipPat | AK3731

Does a career in cakes, desserts and pastry appeal? The Diploma in Pâtisserie has been developed in response to industry demand for advanced skills. You master the fundamental, intermediate and advanced pâtisserie practices and principles in preparation for a career in this highly creative and demanding environment. There's a strong practical focus, complemented by related theory, and creative and business skills.

Entry requirements

Minimum entry requirements

- **NCEA:** 48 level 2 credits or higher including eight level 2 credits in any one subject from Classical Studies, Drama, English, Geography, Health Education, History, History of Art, Media Studies, Social Studies or Business Studies, Economics, Physical Education, Te Reo Māori, Te Reo Rangatira.
- **CIE:** 60 points on the UCAS Tariff, including any one subject similar to the NCEA subjects listed above.

English language requirements

IELTS (Academic) 5.5 overall with all bands 5.0 or higher; or equivalent.

Other requirements

The practical side of this programme involves using commercial kitchen tools and equipment and requires students to demonstrate a level of awareness and skill that doesn't compromise any health and safety standards for yourself and others[1].

What this qualification covers

Year 1

In your first year you complete the following papers:

- Basic Cold Desserts
- Basic Hot Desserts
- Foundation Breads
- Foundation Cakes
- Foundation Pastries

- Pâtisserie Related Studies
- Professional Experience
- Sponges, Gâteaux and Torten

Year 2

In Year 2 you complete the following papers:

- Advanced Pâtisserie Practices and Principles
- Advanced Professional Desserts
- Advanced Professional Torten and Gâteaux
- Artisan Breads
- Contemporary Kitchen Management
- Food and the Senses
- Showpieces
- Sugar and Chocolate Confectionery

After completing Year 2, you can sit the City and Guilds Diploma in Food Preparation and Cooking (Pâtisserie).

AUT encourages early application. Places are limited.

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit **www.aut.ac.nz/hospitalitytourism**

For more details visit **www.aut.ac.nz/hospitalitytourism**

Michelle Burgess
Owner, Miki's Pâtisserie
Diploma in Pâtisserie

"Cakes and chocolate have always been things I love. I now have my own cake decorating business, Miki's Pâtisserie, where I create chocolates as well as cakes. I'm also planning to sell my creations at markets soon. In addition to running my own business, I'm also on the committee for the Franklin District cake decorating club, where I'm responsible for organising events and running demonstrations like how to do a mirror glaze class or an ice-cream drip cake.

"As the owner of a cake business I'm constantly having to come up with new ideas to help market my business and suit the special requests of my customers. It's an interesting job trying to develop new ideas while still sticking to a budget and timeframe. The knowledge I gained from AUT helps me better understand the products I'm working with, so I can work with them more efficiently while creating beautiful products. I couldn't do what I do without the skills and knowledge I got from AUT.

"I decided to study at AUT because I wanted to learn from the best, with the best facilities and up-to-date information on the pâtisserie field. The diploma covered the different areas within pâtisserie – breads, pastry, cakes, gateaux, desserts, showpieces, chocolate and confectionary. That was extremely helpful to get a good understanding of the industry."

QUICK FACTS

Level:	5
Points:	240
Duration:	2 years F/T only
Campus:	City
Starts:	25 Feb & 15 July 2019

Diploma in Culinary Arts

DipCulA | AK3714

Do you love working with food and want to become a creative professional in this field? The Diploma in Culinary Arts is an advanced professional cookery qualification that covers the theoretical and practical skills to work in a professional culinary environment. Papers cover the professional cookery concepts and systems essential for managing a professional kitchen. You study in AUT's outstanding facilities, which are rated among the best in Australasia and resemble a professional culinary arts environment.

Entry requirements

Minimum entry requirements

- **NCEA:** 48 level 2 credits or higher including eight level 2 credits in any one subject from Classical Studies, Drama, English, Geography, Health Education, History, History of Art, Media Studies, Social Studies or Business Studies, Economics, Physical Education, Te Reo Māori, Te Reo Rangatira.
- **CIE:** 60 points on the UCAS Tariff, including any one subject similar to the NCEA subjects listed above.

English language requirements

IELTS (Academic) of 5.5 overall with all bands 5.0 or higher; or equivalent.

Selection criteria

Interview may be required.

Other requirements

The practical side of this programme involves using commercial kitchen tools and equipment and requires students to demonstrate a level of skill that doesn't compromise any health and safety standards for yourself and others[1].

What this qualification covers

Year 1

Papers:

- Cookery Practice and Principles I, II and III
- Culinary Fundamentals
- Culinary Practices and Principles
- Food and Beverage Operations
- Garde Manger Practices and Principles
- Pâtisserie Practices and Principles

SEE YOURSELF AS:

- Interested in food
- Creative and innovative
- Able to work under pressure
- Someone who enjoys a challenge

CAREER OPPORTUNITIES:

- Professional chef
- Product development

On successful completion of Year 1, you have the option to sit the City and Guilds Certificate in Food Preparation and Cooking Principles.

Year 2

Papers:

- Advanced Cakes and Pastry
- Advanced Culinary Practices and Principles I and II
- Advanced Hot and Cold Desserts
- Applied Project
- Food and the Senses
- Gastronomy
- Contemporary Kitchen Management

After successfully completing Year 2, you can sit the City and Guilds International Diploma in Food Preparation and Cooking (Culinary Arts).

AUT encourages early application. Places are limited.

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit **www.aut.ac.nz/hospitalitytourism**
2. The Certificate in Professional Cookery is now incorporated into the Diploma in Culinary Arts.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Clinton Cooper
Executive Chef, Raffles
Istanbul, Turkey
Certificate in Professional Cookery[2]

"Food truly is an international language. Having left New Zealand in 2000, I've lived and worked in 15 cities, in 13 countries, with some of the most creative, passionate and dynamic people around. I've worked for top hotels on four continents, as well as famous Michelin-starred restaurants like Heston Blumenthal's The Fat Duck.

"One of the things I love most about being a chef is that I get to cook every day with the best ingredients available. To be in a profession where you can see a guest's happiness from tasting your food really is a magical moment.

"What I loved about my time at AUT was that we had access to such great facilities, kitchens and equipment. But most of all, it was the calibre of the culinary arts lecturers and the support they gave us students that still resonates with me today.

"Being a chef is not a job, it's a lifestyle. A culinary career is a lot of hard work but it's so rewarding. It opens up many doors and offers flexibility in terms of work environment, be it in a hotel, private yacht, café or hospital."

Graduate Diploma in Arts

QUICK FACTS

Level:	7
Points:	120
Duration:	1 year F/T, 2 years P/T
Campus:	City
Starts:	25 Feb & 15 July 2019

Graduate Certificate in Arts

QUICK FACTS

Level:	7
Points:	60
Duration:	½ year F/T, equivalent P/T
Campus:	City
Starts:	25 Feb & 15 July 2019

Graduate Diploma in Arts

GradDipArts | AK1288

Graduate Certificate in Arts

GradCertArts | AK1289

The Graduate Diploma in Arts and Graduate Certificate in Arts are designed for students with an undergraduate degree who want to continue into postgraduate study or develop knowledge in a culinary arts, event management, destination management or travel management.

Minimum entry requirements

- A bachelor's degree OR
- Relevant professional qualification or experience approved by the Dean (or representative) to be equivalent to a bachelor's degree

English language requirements

IELTS (Academic) 6.5 overall with all bands 6.0 or higher; or equivalent.

What these qualifications cover

You choose papers from the Bachelor of Arts in Culinary Arts or in Event Management or Bachelor of International Tourism Management.

Graduate diploma

You choose papers in an area of interest to make up a total of 120 points. At least 75 points must be at level 7.

Graduate certificate

You choose papers in an area of interest to make up a total of 60 points. At least 45 points must be at level 7.

Career opportunities

Culinary arts

- PR and communications
- Owner/operator of small business

Event management

- Advertising
- Conference organisers
- Event manager/assistant manager
- Festival management
- PR and communications
- Sport, recreation and leisure

International tourism management

- National or regional tourism organisations
- Local tour operators and attractions
- Inbound tour operators
- Retail travel businesses
- Airlines and airline support services

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Graduate Diploma in International Hospitality Management

GradDipIHM | AK1024

Graduate Certificate in International Hospitality Management

GradCertIHM | AK1230

The Graduate Diploma and Graduate Certificate in International Hospitality Management are designed for students with an undergraduate degree who want to continue into postgraduate study or develop knowledge in a new area.

Minimum entry requirements

- A bachelor's degree OR
- Relevant professional qualification or experience approved by the Dean (or representative) to be equivalent to a bachelor's degree

English language requirements

IELTS (Academic) 6.5 overall with all bands 6.0 or higher; or equivalent.

What these qualifications cover

You choose papers from the Bachelor of International Hospitality Management – refer to page 16.

Graduate diploma

You choose papers in an area of interest to make up a total of 120 points. At least 75 points must be at level 7.

Graduate certificate

You choose papers in an area of interest to make up a total of 60 points. At least 45 points must be at level 7.

Career opportunities

This qualification will give you advanced knowledge in international hospitality management, preparing you to advance professionally or pursue postgraduate study.

AUT encourages early application. Places are limited.

Graduate Diploma in International Hospitality Management

QUICK FACTS

Level:	7
Points:	120
Duration:	1 year F/T, up to 3 years P/T
Campus:	City
Starts:	25 Feb & 15 July 2019

Graduate Certificate in International Hospitality Management

QUICK FACTS

Level:	7
Points:	60
Duration:	½ year F/T, up to 2 years P/T
Campus:	City
Starts:	25 Feb & 15 July 2019

For more details visit **www.aut.ac.nz/hospitalitytourism**

Graduate Diploma in International Tourism Management

QUICK FACTS

Level:	7
Points:	120
Duration:	1 year F/T, up to 3 years P/T
Campus:	City
Starts:	25 Feb & 15 July 2019

Graduate Certificate in International Tourism Management

QUICK FACTS

Level:	7
Points:	60
Duration:	½ year F/T, up to 2 years P/T
Campus:	City
Starts:	25 Feb & 15 July 2019

Graduate Diploma in International Tourism Management

GradDipITM | AK1252

Graduate Certificate in International Tourism Management

GradCertITM | AK1254

The Graduate Diploma and Graduate Certificate in International Tourism Management are designed for students with an undergraduate degree who want to continue into postgraduate study or develop knowledge in a new area.

Minimum entry requirements

- A bachelor's degree OR
- Relevant professional qualification or experience approved by the Dean (or representative) to be equivalent to a bachelor's degree

English language requirements

IELTS (Academic) 6.5 overall with all bands 6.0 or higher; or equivalent.

What these qualifications cover

You choose papers from the Bachelor of International Tourism Management – refer to page 26.

Graduate diploma

You choose papers in an area of interest to make up a total of 120 points. At least 75 points must be at level 7.

Graduate certificate

You choose papers in an area of interest to make up a total of 60 points. At least 45 points must be at level 7.

Career opportunities

This qualification will give you advanced knowledge in international tourism management , preparing you to advance professionally or pursue postgraduate study.

AUT encourages early application. Places are limited.

For more details visit **www.aut.ac.nz/hospitalitytourism**

Overview of our postgraduate qualifications

Postgraduate Certificate and Postgraduate Diploma in International Hospitality Management

Take your passion for hospitality further. In as little as six months you can make your CV stand out with postgraduate study. Choose from a wide range of advanced papers on contemporary issues in hospitality management, and develop critical thinking and problem-solving skills that are crucial for any career. Both programmes can also prepare you for further postgraduate study.

Postgraduate Certificate and Postgraduate Diploma in International Tourism Management

Follow your passion for tourism, and make the most of the opportunities this industry offers with postgraduate study. Tailor your study to your interest and choose papers on a range of contemporary tourism management issues. In as little as six months you can develop skills that can help you take your career further. Both programmes can also prepare you for further postgraduate study.

Postgraduate Certificate and Postgraduate Diploma in Gastronomy

Interested in the meaning and significance of food in society? Explore food, food culture, food history and food politics, with a focus on New Zealand and the Pacific region. Study part-time or full-time, and develop advanced knowledge of the principles and history of gastronomy.

Master of International Hospitality Management

There's growing demand for hospitality professionals with a postgraduate qualification and a sound understanding of international hospitality management. Follow your passion for hospitality with this 18-month master's degree, whether you want to research an area of your interest or prepare yourself for senior management roles in the hospitality industry. Your study includes research on a topic of your choice, supervised by academic staff who have expertise in all areas of hospitality, from hotels to sustainability and ethics.

Master of International Tourism Management

Tourism is one of New Zealand's leading industries. With this 18-month master's degree you can take your tourism career further. Choose from a wide range of papers on current issues in tourism management from around the world, and research an area of your interest. AUT is home to the AUT New Zealand Tourism Research Institute, globally known as a leader in tourism research and education. Study with us and you'll work closely with staff who are passionate about all areas of the tourism industry.

Master of Gastronomy

Explore the meaning and significance of food in society with this multifaceted postgraduate programme. Take an in-depth look into the study of food, food culture, food history and food politics. Strongly influenced by New Zealand and the Pacific, this master's degree has been developed so that those with a strong interest in these areas can pursue their passion and research an area of their interest.

Master of Philosophy

The Master of Philosophy is a one-year research only master's degree. You undertake a research project of an applied or professional nature, under the supervision of hospitality and tourism staff. It can also serve as a pathway to more advanced research at doctoral level.

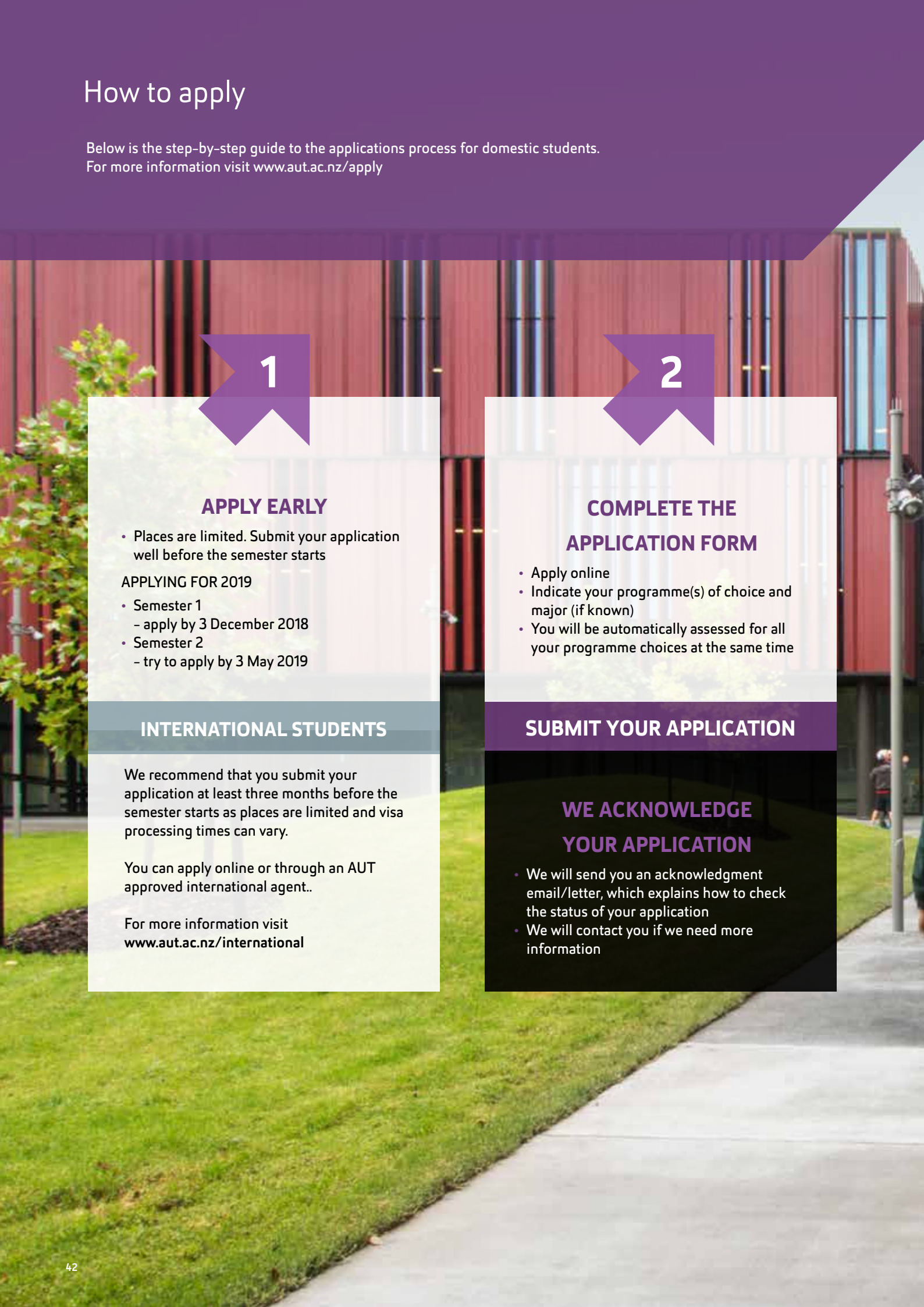
Doctor of Philosophy

The Doctor of Philosophy is a thesis-based research degree that leads to advanced academic and theoretical knowledge in a specialist area. You can make an original contribution to knowledge or understanding in hospitality and tourism, and be recognised as an expert in your field. You work closely with a supervisor to prepare a thesis, which is then examined by independent experts applying contemporary international standards.

For more details visit **www.aut.ac.nz/hospitalitytourism**

How to apply

Below is the step-by-step guide to the applications process for domestic students.
For more information visit www.aut.ac.nz/apply



1

APPLY EARLY

- Places are limited. Submit your application well before the semester starts

APPLYING FOR 2019

- Semester 1
  – apply by 3 December 2018
- Semester 2
  – try to apply by 3 May 2019

INTERNATIONAL STUDENTS

We recommend that you submit your application at least three months before the semester starts as places are limited and visa processing times can vary.

You can apply online or through an AUT approved international agent..

For more information visit
www.aut.ac.nz/international

2

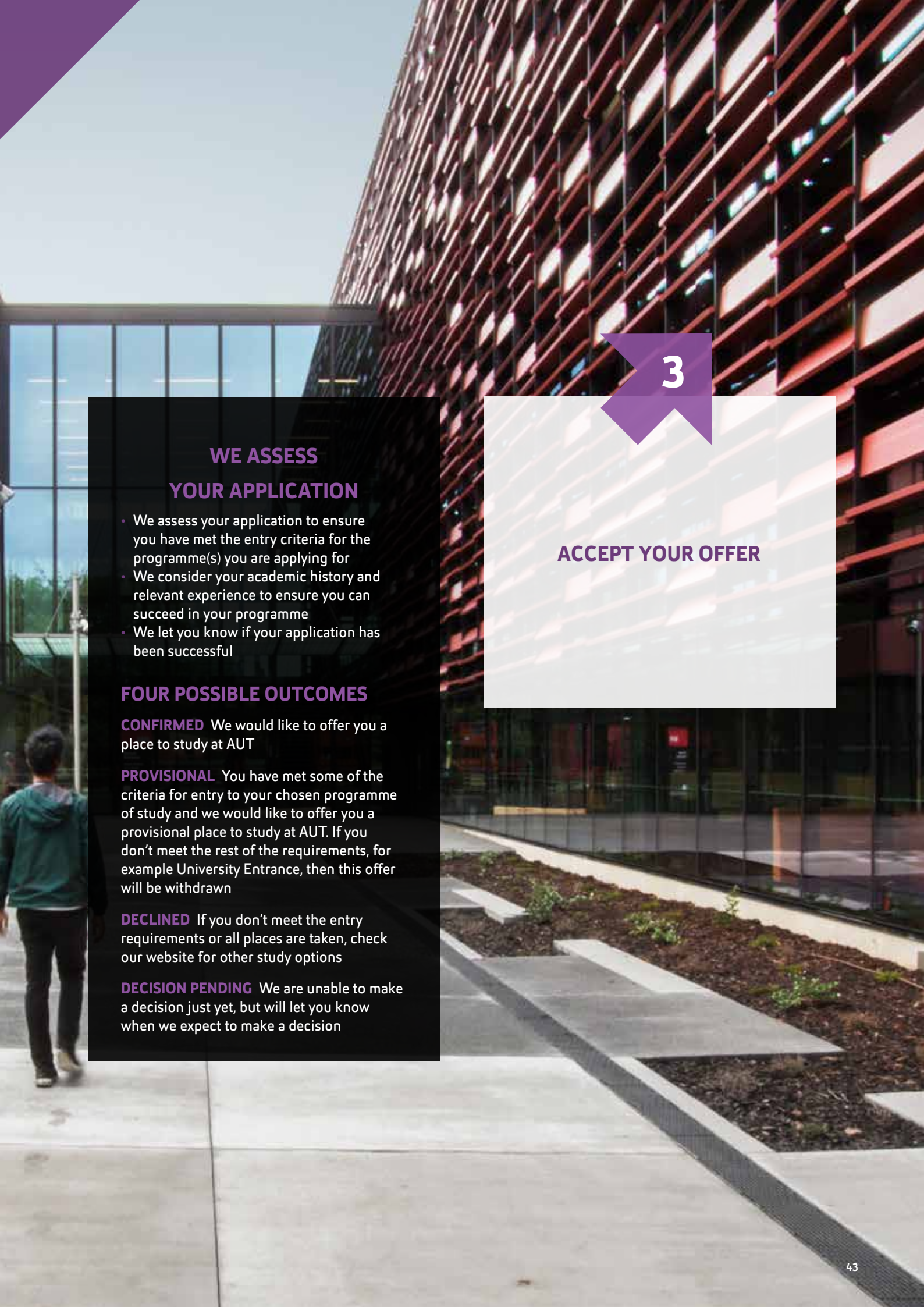
COMPLETE THE APPLICATION FORM

- Apply online
- Indicate your programme(s) of choice and major (if known)
- You will be automatically assessed for all your programme choices at the same time

SUBMIT YOUR APPLICATION

WE ACKNOWLEDGE YOUR APPLICATION

- We will send you an acknowledgment email/letter, which explains how to check the status of your application
- We will contact you if we need more information



3

WE ASSESS YOUR APPLICATION

- We assess your application to ensure you have met the entry criteria for the programme(s) you are applying for
- We consider your academic history and relevant experience to ensure you can succeed in your programme
- We let you know if your application has been successful

FOUR POSSIBLE OUTCOMES

CONFIRMED We would like to offer you a place to study at AUT

PROVISIONAL You have met some of the criteria for entry to your chosen programme of study and we would like to offer you a provisional place to study at AUT. If you don't meet the rest of the requirements, for example University Entrance, then this offer will be withdrawn

DECLINED If you don't meet the entry requirements or all places are taken, check our website for other study options

DECISION PENDING We are unable to make a decision just yet, but will let you know when we expect to make a decision

ACCEPT YOUR OFFER

University admission to AUT bachelor's degrees

For New Zealand citizens and residents and international students studying in a high school in New Zealand

To gain admission to bachelor's degrees, you must have met the requirements for University Entrance plus any specified admission requirements for a programme, such as specific subjects, portfolios and interviews.

For more information on entry requirements, including entry requirements for international students, refer to the AUT Calendar or visit **www.aut.ac.nz/calendar**

Please note: AUT, like all other New Zealand universities, is required to manage enrolments. This is because of government policies that restrict the number of funded places available for domestic students in tertiary education.

Admission categories

You may be granted University Entrance under one of the following categories:

- NCEA University Entrance
- Ad Eundem Statum admission (at an equivalent level) – this includes Cambridge International Examinations (CIE) and International Baccalaureate Diploma Programme (IB)
- Discretionary Entrance
- Special Admission

Common University Entrance requirements

STANDARD	NCEA	CIE	IB[2]
Overall	Require **NCEA level 3** certificate which consists of 80 credits, including at least 60 credits at level 3 or higher. Can include up to 20 credits at level 2. **Note:** Credits to achieve NCEA level 3 may include unit standards from non-approved subjects. **Subject credits** Total of 42 level 3 credits including: • 14 credits from one approved subject • 14 credits from a second approved subject • 14 credits from a third approved subject	A minimum of 120 points on the UCAS Tariff[1] at A or AS level from an approved list (equivalent to NCEA approved subject list). Must include at least three subjects (excluding Thinking Skills) with grades D or above.	IB Diploma with minimum 24 points
Numeracy	At least 10 level 1 (or higher) numeracy credits (can be achieved through a range of subjects)	A minimum grade of D in IGCSE[3] mathematics or any mathematics subject at AS or A level.	Any mathematics subject – IB Group 5
Literacy	Total of 10 level 2 (or higher) literacy credits including: • 5 reading credits • 5 writing credits From specific standards in a range of NZQA English language rich subjects.	A minimum grade of E in English Language and/or English Literature subject at AS or A level.	Literature or language and literature (SL or HL) – IB Group 1, with English as the language.

1. UCAS (Universities and Colleges Admissions Services for the UK) Tariff = system which converts AS and A level grades into points.
2. New Zealand residents who have taken IB but have not been awarded the Diploma may apply for discretionary entrance.
3. IGCSE = International General Certificate of Secondary Education.

Where programmes require a specific subject, it is expected that a student will have achieved a minimum of 14 credits in that subject (unless indicated otherwise).

NCEA approved subjects

For a list of NCEA approved subjects for University Entrance visit the NZQA website, **www.nzqa.govt.nz**

AUT language rich subject list

Classical Studies, Drama, English, Geography, Health Education, History, History of Art, Media Studies, Social Studies, Te Reo Māori or Te Reo Rangatira.

Alternative pathways into AUT bachelor's degrees

Students who have just missed University Entrance or did not get into their chosen degree could consider enrolling in one of the foundation studies certificates offered at AUT. Please visit **www.aut.ac.nz/apply**

Discretionary Entrance

Discretionary Entrance is available to applicants who have attained a high level of achievement in Year 12 and want to undertake university study.

International students can't apply for Discretionary Entrance.

You can apply if you:

- Have not completed Year 13 in a New Zealand secondary school or have done Year 13 but not attempted to gain University Entrance
- Have not otherwise qualified for admission (or have attempted University Entrance)
- Are a domestic student (New Zealand or Australian citizen or permanent resident). If Australian, your most recent schooling must have been in New Zealand
- Are under 20 years of age on the first day of the semester in which you begin study and meet other requirements of the programme for which you apply

People who missed University Entrance in Year 13 may be considered for mid-year admission in the following year.

You can't apply for admission for Semester 1 if you studied in Year 13 after 1 June. However, you can apply for admission into Semester 2.

Minimum academic criteria for Discretionary Entrance

- NCEA level 2 certificate endorsed with minimum of Merit or CIE/IB equivalent
- Minimum of 14 credits in each of four NCEA level 2 (or higher) subjects, at least three of which must be on the approved subject list
- Meet UE literacy and numeracy standards, or their equivalent.

The application is a two-step process. First, you indicate you want to apply through Discretionary Entrance on the standard application form. If you meet the criteria you are sent a second form in which you provide further information and a school recommendation.

The recommendation will provide proof of your maturity, motivation, capability and readiness to undertake degree-level study and also verify that you were not enrolled in Year 13 beyond 1 June in the year prior to admission. Please refer to the AUT Calendar or visit **www.aut.ac.nz/calendar**

Please note: Applicants are considered on a case-by-case basis and must also meet other selection criteria for the programme for which they have applied. There is a non-refundable assessment fee of $50.00.

Admission at equivalent level (Ad Eundem Statum)

An applicant will be considered for Ad Eundem Statum admission if they:

- Have successfully gained University Entrance through CIE or IB or an approved qualification from a New Zealand secondary school of special character
- Have successfully completed a recognised foundation programme or other recognised tertiary qualification/ study of at least 120 points at level 3, or at least 60 points at level 4 in one course of study and have completed Year 13 at a NZ secondary school, or equivalent.
- Have qualifications from an overseas secondary school or tertiary institution deemed by AUT to be sufficient for entry into an undergraduate degree programme.

Please note: Applicants will be required to supply an official academic transcript with their application.

Bursary

If you sat Bursary (prior to 2004) rather than NCEA please refer to the AUT Calendar or visit **www.aut.ac.nz/calendar**

Special Admission

If you are over 20 years of age you can apply through Special Admission for degree-level study without a University Entrance qualification, if you are a New Zealand citizen or resident. You must be 20 years of age on or before the first day of the semester in which the programme commences. Your ability to succeed in your chosen programme will be taken into consideration.

English language requirements

If you don't have English as your first language, you may have to show evidence of your English language skills.

International students studying at secondary school and applying for University Entrance must achieve UE Literacy through New Zealand secondary school qualifications NCEA, CIE or IB. IELTS can't be substituted.

In all other cases another form of English language testing is required. Minimum IELTS requirements for each programme are included on the relevant pages in this publication. For other recognised English tests and more information, visit **www.aut.ac.nz/englishrequirements**

International students

Contact us for information regarding studying at AUT if you're not a citizen or permanent resident of New Zealand or Australia, or a citizen of the Cook Islands, Niue or Tokelau islands.

Visit **www.aut.ac.nz** for entry requirements for specific countries.

Email: **internationalstudy@aut.ac.nz**

Fees & scholarships

Cost is an important factor when thinking about university study. This page gives you an idea of the approximate tuition fees at AUT, and different options to help you fund your education including scholarships, student loans and allowances.

To give you an idea of approximate costs, the 2018 tuition fees are shown below (based on full-time study and completing 120 points per year). All fees are in NZ dollars and include GST. The 2019 tuition fees will be advertised on **www.aut.ac.nz/fees** as soon as they have been set.

Domestic student fees

First-time domestic students are entitled to one year of fees free.

Undergraduate programmes

Fee (per year)	**Approximately $3,000.00-$6,760.00**[1]

1. Part-time students pay a proportion of the fee based on the number of academic points they are studying. This fees range includes 60-point (one-semester) programmes.

International student fees

Undergraduate programmes

Fee (per year)	**Approximately $14,325.00 to $30,100.00**[1]

1. This fees range includes 60-point (one-semester) programmes.

Other fees you may have to pay:

- 2018 Compulsory Student Services Fee – $627.10 for 120 points or $5.23 per academic point
- 2018 Building Levy – $69.60 for 120 points or $0.58 per academic point
- Additional fees for course materials or elective papers (check with your faculty if there are additional fees for your programme)

Please note that you have to pay your fees in full by the date specified on your fees invoice.

To find out more about fees call **+64 9 921 9779** or the AUT Student Hub on **0800 AUT UNI** (0800 288 864).

Scholarships and awards

Scholarships and awards are a great way to fund your university study. There is a wide range of scholarships and awards available to AUT students at all stages of their study. Visit the scholarships website for a current list of scholarships offered by AUT and external funders, as well as application forms and closing dates. You can also contact AUT's Scholarships Office for advice on scholarships, awards and the scholarship application process.

To find out more call **+64 9 921 9837** or visit **www.aut.ac.nz/scholarships**

Student loans and allowances[1]

If you are a full-time domestic student, you may qualify for a student loan or allowance. Student loans and allowances are administered and paid by StudyLink. The application process can take some time, so it's a good idea to apply early. You can apply for a student loan or student allowance before your enrolment at AUT is complete.

To find out more call **0800 88 99 00** or visit **www.studylink.govt.nz**

1. For domestic students only

Help with planning and budgeting

We know that studying can be hard on your finances, and we can help students manage their money and stay within budget. We also assist students in financial hardship through food and transport grants, and provide assistance with student loans and allowances.

For more information visit **www.aut.ac.nz/student_services/financial**

StudyLink Sussed website

A useful financial resource is the StudyLink Sussed website. The website has handy tools, tips and information to help you plan and understand the costs you will have while studying.

Visit **www.studylink.govt.nz**

Find out more

Visit our website

For the latest information on AUT programmes and to keep up-to-date with what's happening at AUT visit **www.aut.ac.nz**

Call or email us

To speak to one of our friendly advisors call the AUT Student Hub on **0800 AUT UNI** (0800 288 864). If you need help with your application to study at AUT, want more information or would like to order a brochure – we're here to help.

You can also email any questions you have to **futurestudents@aut.ac.nz**

International students should email **internationalstudy@aut.ac.nz**

Secondary schools

If you are a secondary school teacher or career advisor, our Future Students Team can help you with any questions you may have. Contact the team on **+64 9 921 9239.**

AUT Open Day

Our Open Day at the City Campus will showcase everything AUT has to offer to help you make an educated decision about university study. To find out more visit **www.aut.ac.nz/live**

Connect with us

AUT has a range of social media channels to keep our students and the general public aware of what is going on around the university.

Connect with us now:

@autuni #autuni

Drop in and see us

AUT Student Hub

City Campus
Level 2, ground entry, WA building, 55 Wellesley Street East, Auckland

North Campus
AS building, 90 Akoranga Drive, Northcote, Auckland

South Campus
MB building, 640 Great South Road, Manukau, Auckland

Campus tours

If you want to check out the campus and facilities, contact us and we will arrange a campus tour for you and your family. Call **0800 AUT UNI** (0800 288 864) for more information.

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Campus map

Key

- AUT Student Hub
- Café
- Conference facility
- Intercampus shuttle bus stop
- Mobility parks
- Student lounge
- Gym
- Library
- Creche

City Campus

55 Wellesley Street East
Auckland Central

HOSPITALITY, TOURISM & EVENTS

UNDERGRADUATE PROGRAMME GUIDE 2019

AUT

0800 AUT UNI (0800 288 864)
Auckland University of Technology
futurestudents@aut.ac.nz
www.aut.ac.nz

International future students
internationalstudy@aut.ac.nz
+64 9 921 9099

CITY CAMPUS
55 Wellesley Street East, Auckland Central

NORTH CAMPUS
90 Akoranga Drive, Northcote, Auckland

SOUTH CAMPUS
640 Great South Road, Manukau, Auckland

Connect with us now:

@autuni #autuni

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