

# HOSPITALITY, TOURISM & EVENTS

UNDERGRADUATE  
PROGRAMME GUIDE  
2021

# AUT

TOP  **1**%  
UNIVERSITIES  
WORLDWIDE

# Celebrating 20 years as a university

When AUT became a university in January 2000, it had a clear vision for its future: to provide its students with exceptional learning experiences, and send them into the world as outstanding graduates. AUT has been a university for 20 years now and that student-centred vision has helped guide the development of world-class programmes, teaching, research, facilities and partnerships.

Today, AUT is New Zealand's second-largest university, with 29,250 students, 994 doctoral candidates, 3,400 staff, 195 professors and associate professors, and more than 100,000 AUT alumni. Ranked in the top 1% of universities worldwide, AUT is the top millennial university in Australasia, and ranked first in New Zealand for its global research impact and international outlook.

## 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 kawē 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.

# Contents

## Course information

### Bachelor of Arts

- 08 Overview
- 10 Course planners
- 12 Culinary Arts
- 14 Event Management

### Bachelor of International Hospitality Management

- 16 Overview
- 18 Course planner
- 20 Accommodation
- 21 Event Management
- 22 Food and Beverage
- 23 Human Resource Management
- 24 Marketing
- 25 Tourism

### Bachelor of International Tourism Management

- 26 Overview
- 28 Course planner
- 30 Sustainable Tourism Management
- 31 Travel Management
- 32 Minors

### 33 Diploma and Certificate in Arts

#### 34 Diploma in Pâtisserie

#### 36 Diploma in Culinary Arts

#### 38 Graduate Diploma and Graduate Certificate in Arts

#### 39 Graduate Diploma and Graduate Certificate in International Hospitality Management

#### 40 Graduate Diploma and Graduate Certificate in International Tourism Management

#### 41 Overview of our postgraduate qualifications

## About AUT

### 02 AUT's faculties and schools

### 03 Qualifications and study pathways

### 04 Why study hospitality, tourism and events at AUT?

### 48 Campus map

## Applying for your programme

### 42 How to apply

### 44 University entrance

### 46 Fees and payment

### 47 Find out more

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

**Cover credit:** Rendering by Jared Patterson.

Top 1%: AUT is ranked in the world's top 251-300 universities (Times Higher Education World University Rankings 2020).

**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 [aut.ac.nz/calendar](http://aut.ac.nz/calendar), to ensure that they are aware of, and comply with, all regulations, requirements and policies.

International students should visit [aut.ac.nz/international](http://aut.ac.nz/international) for entry requirements and detailed application information. The information contained in this programme guide was correct at the time of print, December 2019.

# 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

### School of Future Environments

Huri te Ao

## 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

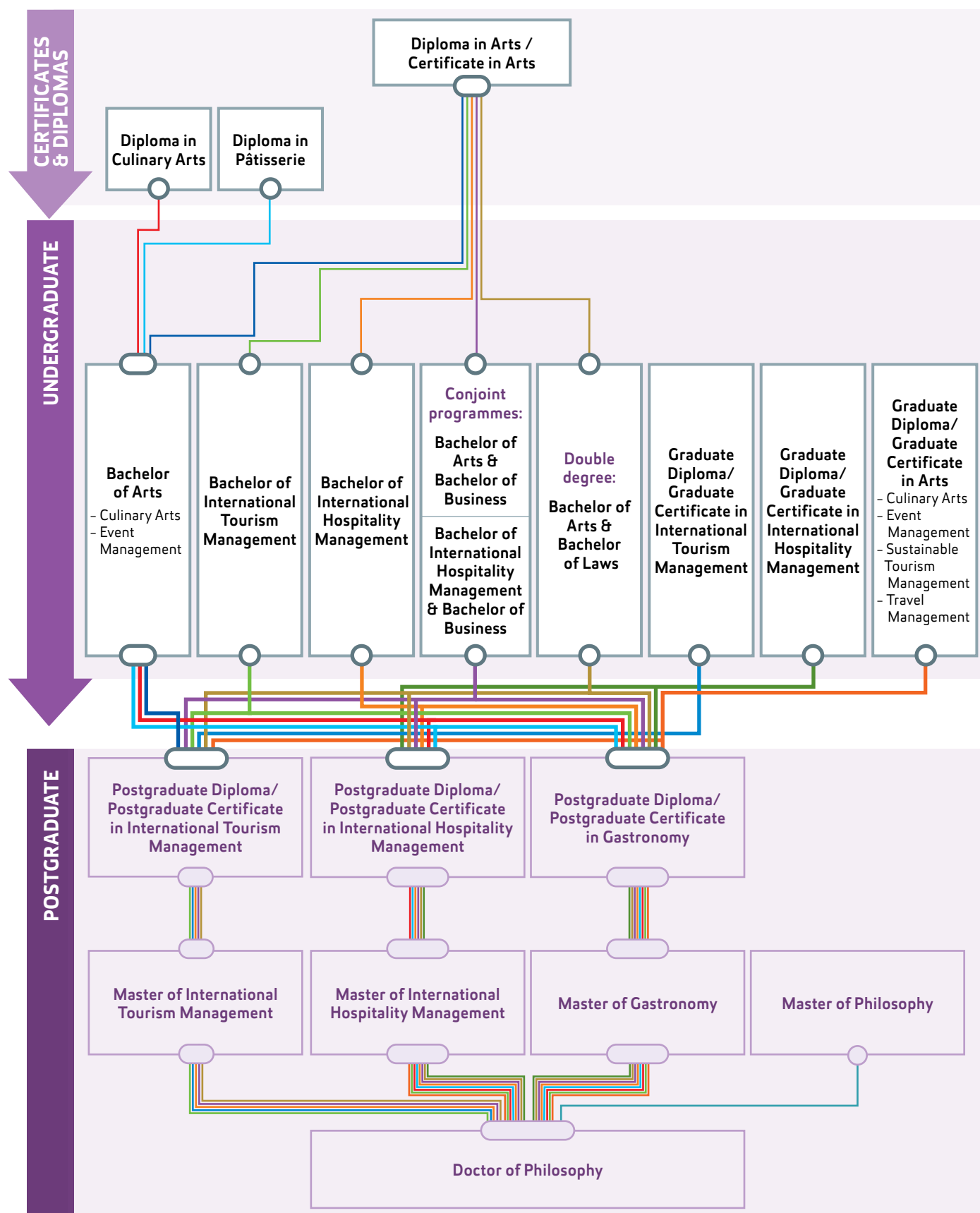
### School of Science

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.



# WHY STUDY HOSPITALITY, TOURISM & EVENTS?



**TOP 75  
WORLDWIDE**

Ranked 75th for  
Hospitality & Leisure  
Management



Industry-relevant  
curriculum informed  
by key hospitality and  
tourism entities



Massive industry-wide  
connections in hospitality  
and tourism



- 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

## World-class teaching and learning

We're proud to be one of the world's best modern universities – Times Higher Education has ranked us as the top millennial university in Australasia and in the top 1% (251–300) of universities in the world. Our School of Hospitality and Tourism is ranked in the top 75 best hospitality and tourism schools in the world in the 2019 Academic Ranking of World Universities, and our hospitality, gastronomy, tourism, culinary and events degrees are acclaimed by the country's top hospitality and tourism operators. Our Bachelor of International Tourism Management is also accredited by the UNWTO World Tourism Organization's Global Code of Ethics for Tourism. Our experienced academic staff are passionate about their subjects, and 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.

## 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 world-ready graduates

AUT's mission is to create great graduates, and each member of our staff contributes to this. We offer exceptional learning experiences that prepare students to be successful wherever in the world their career may take them. We encourage innovation and entrepreneurship, and the ability to explore new technologies, challenge routine thinking and solve problems in new ways. 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.

## Innovative and relevant research

AUT is ranked first in New Zealand for global research impact by Times Higher Education. Our research expertise spans from marine tourism to the co-creation of hospitality experiences and from event studies to gastronomy, and many of our staff are globally known as experts in their field. We're the home of the renowned New Zealand Tourism Research Institute, which has been involved in research projects across the globe. We also publish Hospitality Insights, which showcases our ground-breaking research for hospitality practitioners. Our research also feeds back into the classroom, and students can contribute to and learn from these research discoveries.



## Life at AUT

**AUT is a modern and innovative university with endless opportunities and a supportive culture that celebrates diversity. Studying at AUT is your chance to meet new people and develop lifelong skills, while getting the support you need to succeed at university and beyond.**

We're proactive in enabling all students to succeed, and our comprehensive student support services ensure that you have an amazing experience inside and outside the classroom.

### We're here to help

No matter what the problem, our Student Hub advisors are here to help. You can find a Student Hub on each campus and our specialist staff can help with anything from enrolment and student ID cards to academic advice, fees and financial support, and services for our diverse student communities including the international, disability and rainbow community.

### Dedicated support for new students

From Orientation to our many academic and cultural support programmes, our Student Services team is there to make starting out as a new student as easy as possible.



## 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 and Beyond AUT Award challenge, reward and formally acknowledge 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, immerse yourself in another culture, make lifelong friends and get international experience before you graduate.





## Helping you succeed in your studies

Our library and learning support team offers a wide range of services and resources designed to help develop your academic skills.

The Library also runs a range of workshops to help you get the most out of your studies, and our peer mentoring programme enables students to learn from others who have already completed the same paper.

## 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 New Zealand, North America, Asia and Europe – including Paramount Recording Studios, the Sundance Institute 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.

## Free access to digital tools and resources

We offer students all the digital tools needed to succeed, including free Wi-Fi on campus, the full Office 365 suite for up to five devices and free access to LinkedIn Learning (lynda.com), a world-leading online learning platform.

## Getting involved in campus life

Joining a club is a great way to meet like-minded people and make lifelong friends outside of lectures. Choose from a range of student-run social, sustainability, academic and cultural clubs – a great way to meet new people, participate in events and get involved in campus life.

## Join a gym or sports team

AUT is New Zealand's leading sports university, with state-of-the-art sports facilities, on-campus gyms, and a huge number of sports teams and events. As an AUT student you can participate in a wide variety of sports, from social on-campus games to elite international competitions.

## Holistic approach to wellness

AUT offers comprehensive medical, and counselling and mental health services. We also run Wiser at AUT events where students can develop better self-knowledge and a greater sense of purpose and meaning in their lives.

## Disability student support and resources

Our Disability Support team is committed to helping you participate as fully as you can in learning and student life. We work with students before they start at AUT to help identify their specific needs and ensure they're set up for success.

## Getting around

Whether it's finding your way to campus or getting around between lectures, AUT offers a range of resources to help you navigate your new environment, including shuttle buses that travel between campuses and interactive online maps.

## Safe and friendly campuses

We make sure our students are safe when they're on campus. Our friendly security staff are available day and night to help if you have any concerns.



# Bachelor of Arts [ BA | AK3704 ]

## Overview

### QUICK FACTS

Level:	7
Points:	360
Duration:	3 years F/T, P/T available
Campus:	City
Starts:	22 Feb & 12 July 2021



#### Natalie Tan Yee Ning

*Singapore*  
Event Manager, Lemongrass Productions  
Bachelor of Arts in Event Management

"I had been to numerous universities to decide which one to go to, and AUT fitted me best. It provided a very welcoming vibe and class sizes were small, allowing for maximum interaction with your classmates and academic staff. In my role now, I'm involved in co-ordinating and planning one of Auckland's largest dining events; Auckland Restaurant Month in August. This involves reaching out to restaurants and chefs, and encouraging them to participate in the event. After August, we'll move on to planning a large food and drink festival that takes place in late October or early November. In between we also help plan some smaller-scale cocktail events. What I like about event management is that no two days are the same. I love food and cooking and all things in between, so being involved in events like Restaurant Month is right up my alley."

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

#### Useful New Zealand school subjects

All subjects are useful, in particular Art History, Classical Studies, English, Geography, History, 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 Diploma in Arts (see page 33).

### Majors

Majors within hospitality, tourism and events:

- Culinary Arts
- Event Management

Other majors available in the Bachelor of Arts are: Children and Learning, Chinese Studies, Conflict Resolution, Creative Writing, Criminology and Criminal Justice, 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 and Social Sciences.

### 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 degree)

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.



Professionally focused  
degrees in culinary arts and  
event management



### Olivia McKinnon

Event Manager, Global Games/Sports  
Coordinator, Iona College, Havelock North  
Bachelor of Arts in Event Management

"The positive environment and the support from my lecturers helped me succeed in my degree and create strong connections. AUT has this strong community feel both in the student accommodation and across the university itself. The workplace experience in my final year at AUT was one of the highlights of my studies. I was involved with the company Global Games, which runs the NZ Junior Rugby festivals in both Taupō and Queenstown. This gave me an amazing experience and confirmed where I wanted to head. I've also been fortunate to continue to work for them after graduating from AUT. I feel honoured to now be such a big part of the international sporting tournament that encourages participation and fair play. I contribute to the delivery of memorable, world-class events for youth and positive, safe and uplifting experiences for all."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



## 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<sup>1</sup>
- 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, Perspectives 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	15 points
Academic Communication: Conventions and Expectations	15 points
Noho Marae Wānanga Māori Learning Experience A	7.5 points
Noho Marae Wānanga Māori Learning Experience B	7.5 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<sup>1</sup>
- 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 Principles, Perspectives and Practice	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
- The only culinary arts degree in the New Zealand university sector



### 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<sup>1</sup>.

### 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, Perspectives 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.

In 2019, Bachelor of Arts in Culinary Arts students organised a fundraising culinary demonstration by three high profile chefs from the Auckland area for 80 guests. The purpose was to promote awareness and raise money for I am Hope, an activation of the Key to Life Charitable Trust, which is committed to the reduction of youth suicide through the provision of positive, supportive counselling and mentoring of at risk youth.

The event's theme was Break the Silence, A Culinary Kōrero for Mental Health and consisted of signature dishes of the three demonstrating chefs – Des Harris from the Hunting Lodge, Ponsy Wallace from Coco's Cantina and Kim Evens from Little and Friday. Guests were treated to a professional demonstration of each dish before retreating to Four Seasons restaurant for a sample. Money was also generated by a charity auction of goods kindly donated by sponsors and stakeholders in the event. Over \$5,000 was raised on the night and all proceeds were donated to I am Hope.

AUT encourages early application. Places are limited.



### Emma Ah Kuoi

Student, Bachelor of Arts in Culinary Arts

"I would recommend studying culinary arts because there's more to cooking than just getting it done. The knowledge you gain makes you see the world in the most vibrant and wonderful ways imaginable. AUT has world-class facilities and equipment, staff who are renowned chefs, and opportunities to get practical experience at AUT's on-campus café and restaurant.

"Another highlight for me was going on a study tour to Hong Kong. I've long had the urge to explore that part of the world because my great-great-grandfather was Chinese and a lot of the way I cook and see food is influenced by that. I really enjoyed the experience and will be forever grateful.

"Cooking for kids and our seniors has a very special place in my heart. I would love a career where I can create and implement highly valued nutritional organic meals for them in the future. Another thing I'm interested in is catering for special populations, including vegetarians, vegans or people who need to eat gluten free.

"I'm already applying what I'm learning at AUT in my role as a private chef. I get hired to cook for people in their homes or at their events, and I occasionally also run mini cooking classes and give healthy eating demos."

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



### 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
- Culture and Society
- 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 Principles, Perspectives and Practice

## Workplace experience

Workplace experience (the Work Integrated Learning paper) is the final part of your degree. This is a supervised industry 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:

- YMCA Rise Up – Youth Fashion to New Zealand Fashion Week
- Artweek Auckland
- Auckland Tourism Events and Economic Development (ATEED): Diwali Festival
- Total Sport: Trail Running NZ
- Our: House Events (dance parties)
- Whoa Studios and The Grounds
- Villa Maria Event Team
- XPO Exhibitions
- ICE Events
- Compass Dance Company

AUT encourages early application. Places are limited.



### Jackie Danielle Moses

*Ngāpuhi*

Events Coordinator, New Zealand

Trade and Enterprise

Bachelor of Arts in Event Management  
and Business Management

"This is a career that gives you the chance to stop time and allow your guests to be fully immersed in the moment, whether it's a bride on her wedding day, a teen at a music festival or an inspiring entrepreneur at a business seminar. We're in charge of showcasing these moments and using our creativity, experience and love for what we do to make it successful in our eyes and in theirs.

"My lightbulb moment definitely happened when we were told in our Event Production paper at AUT that our next project included fundraising for the Make a Wish Foundation. This inspired me so much and completely changed my view on events. I didn't only want to put a glamorous event together, but wanted my events to have purpose, inspire change and to help those less fortunate than ourselves.

"My role now is very satisfying, and I enjoy working for an organisation that is culturally diverse and appreciates Māori culture. For example, at our new joiners' induction we provide a powhiri/ Māori welcome for our new colleagues and bless our food with a karakia. These small things make me proud to work for my organisation and proud to be a New Zealander. I was also lucky enough to go on a three-month secondment in our New York office."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



# 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:	22 Feb & 12 July 2021



#### Leah De Luca

Short Haul Consultant, Orbit World Travel  
Bachelor of International Hospitality  
Management in Tourism

"I knew that I wanted to work in the hospitality and tourism industry, and AUT had the best programme on offer that would support this goal. In a world where technology is changing our lives so quickly, we need to learn how to adapt our thinking as new developments are made. I believe that the dynamism of AUT's teaching allows students to learn how to adapt in ways other universities don't. In my role now, I'm responsible for booking and managing corporate travel for a select client base. We're the support system for our clients – if they run into any issues during their travel we can fix it for them. I'm proud of being named Orbit World Travel's 2018 Corporate Rookie of the Year. This recognition put me forward for the Travel Agents' Association of New Zealand (TAANZ) national Rookie of the Year Award for 2019, which I won after a rigorous voting process."

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 degree 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

#### Useful 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 Diploma in Arts (see page 33).

### 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<sup>1</sup>.

#### 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 [aut.ac.nz/hospitalitytourism](http://aut.ac.nz/hospitalitytourism)



Huge opportunities for  
workplace experience and  
international study exchanges



### Kevin (Zhongwei) Li

China

National Sales Manager, Julius Meinl Coffee,  
Shanghai

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."



For more details visit [aut.ac.nz/hospitalitytourism](http://aut.ac.nz/hospitalitytourism)

# 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.

### ACCOMMODATION MAJOR

#### YEAR 2 & 3 PAPERS

Hospitality Human Resource Management	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	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
Strategic Perspectives for Hospitality and Tourism Organisations	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 Principles, Perspectives and Practice	15 points
Hospitality Work Integrated Learning	60 points

### FOOD AND BEVERAGE MAJOR

#### YEAR 2 & 3 PAPERS

Hospitality Human Resource Management	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	15 points
Hospitality and Tourism Financial Management	15 points
Gastronomy	15 points
Service Management for Hospitality	15 points
Professional Wine Studies	15 points
Beverage Management – Beverage Production, Practice, Rituals and Management	15 points
International Food and Beverage Management	15 points
Hospitality Sales and Marketing	15 points
Hospitality Work Integrated Learning	60 points



## HUMAN RESOURCE MANAGEMENT MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	15 points
Employment Relations	15 points
Workplace Health, Safety and Conflict Management	15 points
Hospitality Career Development	15 points
Learning and Development	15 points
Global Mobility	15 points
Leadership Principles, Perspectives and Practice	15 points
Diversity at Work	15 points
Hospitality Work Integrated Learning	60 points

## MARKETING MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	15 points
Hospitality Sales and Marketing	15 points
Marketing Insights	15 points
Research in Marketing, Advertising, Retailing, Sales	15 points
Marketing Relationships	15 points
Consumer Behaviour	15 points
Strategic Marketing B	15 points
Digital, Social Media and Mobile Marketing B	15 points
Hospitality Work Integrated Learning	60 points

## TOURISM MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	15 points
Cultural Heritage Management	15 points
Tourism and Sustainability	15 points
Tourism Planning and Development	15 points
Contemporary Issues in Travel and Tourism	15 points
Tourist Behaviour	15 points
Tourism and Indigenous Peoples	15 points
Tourism, Hospitality and Events in the Digital Age	15 points
Travel Distribution Management	15 points
Travel and Tourism Marketing	15 points
International Spa Contemporary Issues	15 points
Wellness Tourism	15 points
Travel and Tourism Management and Entrepreneurship	15 points
Hospitality Work Integrated Learning	60 points



### Rebecca Bunn

Club Signature Manager,  
SO/ Auckland  
Bachelor of International Hospitality  
Management in Event Management  
and Human Resources

"I'm responsible for the daily operations of Club Signature, which is the hotel's executive lounge. As Club Signature is the most exclusive outlet within the hotel, it's imperative that the services we provide are of the highest standards. My role involves managing our team and ensuring our guests have the best possible experience."

"I'm proud of being part of the pre-opening team for SO/ Auckland, which opened at the end of 2018. During this experience, I was able to see the hotel during the construction phase and then I was a part of the amazing team that brought it to life and made it into the luxury hotel it is today."

"I chose this degree because when I finished school, I was really interested in event management and AUT had the best reputation for the programme I was interested in. I had my heart set on the event industry; however, through the different experiences I had at AUT and in the workforce, I found that hotels were where I wanted to be."

"One of the highlights for me was being able to gain practical experience in AUT's Four Seasons Restaurant, as this is where I developed an interest in the wider hospitality industry. I also had the opportunity to study abroad for a semester, which was one of the best experiences I could ever imagine."

## 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.



For more details visit [aut.ac.nz/hospitalitytourism](https://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 Principles, Perspectives and Practice
- 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.



### Georgia Oude Wansink

Conference and Events Coordinator,  
Grand Millennium Auckland  
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.

"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 believe that at AUT you're provided with just the right amount of support. The programme had me excited to get into the industry and begin my career.

"I loved the connections I could develop through my time at AUT. I met so many great people – both lecturers and students – who brightened my experience of university. University isn't only about the studies, but also the social experiences you're able to create for yourself. I made some amazing friendships.

"I secured my full-time role at the Grand Millennium Auckland a month prior to graduating. Moving from university to the workplace was a smooth transition for me, with my degree paving a great foundation for what lies ahead in my career."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



## 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
- Beverage Management – Beverage Production, Practice, Rituals and Management

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.



For more details visit [aut.ac.nz/hospitalitytourism](https://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
- Global Mobility
- Workplace Health, Safety and Conflict Management
- Leadership Principles, Perspectives and Practice
- Learning and Development
- Diversity at Work

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.



### Paul Cho

HR Administrator,  
Pullman Auckland  
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 the 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."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)





### Ashley Squire

Events Coordinator,  
Hilton Auckland  
Bachelor of International Hospitality  
Management in Event Management  
and Marketing

"AUT has an excellent reputation for preparing its students to be career-ready when they graduate. I also liked that the degree included workplace experience in the final year. I completed my workplace experience at Markovina Vineyard Estate in Kumeu. I assisted the company owner with the redesign of the Markovina Estate website; their primary marketing tool. Being mentored by an experienced industry leader gave me a sound understanding of how a business operates.

"I chose the Bachelor of International Hospitality Management because I've always had a passion for hospitality and events. I knew this educational path would give me the skills and knowledge to combine my passions into a successful future career.

"I've always wanted to be involved in the events industry, with a strong focus on boutique weddings and events. In my role now, I get to work on the wide range of weddings and events taking place at the Hilton Auckland.

"I really enjoyed my time at AUT. The facilities are excellent and the lecturers are very knowledgeable. Many of them have worked in a variety of related industries and roles, and have a deep understanding of what is needed to be successful. This makes for a really positive and practical learning environment."

## 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 a 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 Insights
- Research in Marketing, Advertising, Retailing, Sales
- Marketing Relationships
- Consumer Behaviour
- Strategic Marketing B
- Digital, Social Media and Mobile Marketing B

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.



For more details visit [aut.ac.nz/hospitalitytourism](https://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

- Contemporary Issues in Travel and Tourism
- Tourist Behaviour
- Cultural Heritage Management
- Tourism and Sustainability
- Tourism Planning and Development
- Tourism and Indigenous Peoples
- Tourism, Hospitality and Events in the Digital Age
- Travel Distribution Management
- Travel and Tourism Marketing
- International Spa Contemporary Issues
- Wellness Tourism
- Travel and Tourism Management and Entrepreneurship

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
- Travel agencies

AUT encourages early application. Places are limited.



### Sarah Waapu-Kumar

*Ngāti Kahungunu*  
Reservations Manager,  
Pullman Auckland  
Bachelor of International Hospitality  
Management in Tourism

"The hospitality market is always growing and with all the new hotels developing in Auckland, there are so many opportunities coming our way and we need to be able to put our best foot forward. AUT has helped me do that. I came away from my studies at AUT with a better understanding, a motivation to put theory into practice and to do better when it comes to providing the best service possible.

"I really enjoyed the final year at AUT, and developing my knowledge further to assist me in becoming a manager in the future. I enjoyed meeting new people and working on group projects because it enabled collaboration, and being part of a team meant that we were all on the same page and the same journey.

"During my workplace experience at Sofitel Auckland Viaduct Harbour, I was able to put all my theoretical knowledge into practice doing something I love – working with people and providing memorable experiences.

"I now lead a team of five, managing and overseeing all group bookings for our hotel, including for high profile groups. Every day is different, and you never know what will come your way. I enjoy being able to provide valuable leadership lessons to my team, and pass on the knowledge I've gained to ensure every guest receives genuine authentic service."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

# 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:	22 Feb & 12 July 2021



#### Carmen Huynh

Cruise Travel Consultant, Go Holidays  
Bachelor of International Tourism  
Management in Hospitality

"What I enjoyed most about my time at AUT were the people I got to meet, especially the other tourism and hospitality students. Everyone was really outgoing and friendly. The lecturers are also absolutely amazing because of how passionate and knowledgeable they are. AUT was definitely a place where I created lasting friendships. I completed my workplace experience at travel agency Helloworld, creating destination fact sheets for the marketing team. This was a six-month project that has helped me learn more about the world and the reasons why people visit certain places. In my role as a cruise travel consultant, I talk with agents on the phone to help them book in their clients' holidays, and offer advice on which cruise line will be best suited if the agent needs advice. I have to know about the different cruise lines and what they have to offer, and how to use multiple systems to get bookings confirmed."

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 Sustainable Tourism Management and Travel Management majors 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.

This programme is accredited by the UNWTO World Tourism Organization's Global Code of Ethics for Tourism and is committed to promoting tourism as an instrument in achieving the Sustainable Development Goals.

### Entry requirements

#### Minimum entry requirements

University Entrance or equivalent

#### Useful 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 Diploma in Arts (see page 33).

### Majors

- Sustainable Tourism 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
- Noho Marae Wānanga Māori Learning Experience A
- Noho Marae Wānanga Māori Learning Experience B
- World Geography
- Customer Service and Interpersonal Skills
- Sustainability Leadership
- Finance for Hospitality, Tourism and Events – A Practical Approach

### 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, minor or electives.

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

### 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 sustainable tourism 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



#### Kuini Apineru

Business Development Executive,  
Go With Tourism; Auckland Tourism,  
Events and Economic Development (ATEED)  
Bachelor of International Tourism  
Management in Hospitality

"I love people, diversity, making a difference, making valuable connections, building great relationships and learning about new cultures. That's what tourism is and what attracted me to study it. The tourism industry is about so much more than just travel and when you get your foot in the door, you won't regret it. There are so many opportunities and so many different roles, and the people are very supportive and willing to help you grow. The highlights of my time at AUT were making lifelong friends, and the opportunity to connect with industry through my workplace experience and my lecturers. That was a key reason why I chose to study at AUT – I knew it provides a great platform for tourism studies and great practical papers linking theory to industry experiences."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

## Course planner

# Bachelor of International Tourism Management (Sustainable Tourism 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
Noho Marae Wānanga Māori Learning Experience A	7.5 points
Noho Marae Wānanga Māori Learning Experience B	7.5 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 Sustainable Tourism Management and elective papers
- Option 2: studying Sustainable Tourism Management, one minor and electives
- Option 3: studying Sustainable Tourism Management and two minors
- Option 4: studying Sustainable Tourism Management and one other major<sup>1</sup>

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 Sustainability	15 points
Managing Environmental Issues in Business	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	15 points
Sustainable Tourism Planning and Development	15 points
Tourism and Indigenous Peoples	15 points
Tourism, Hospitality and Events in the Digital Age	15 points
Ecotourism	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
Finance for Hospitality, Tourism and Events – A Practical Approach	15 points
World Geography	15 points
Customer Service and Interpersonal Skills	15 points
Product Development	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<sup>1</sup>

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
Transportation Operations and Management	15 points
Hospitality Human Resource Management	15 points
Strategic Perspectives for Hospitality and Tourism Organisations	15 points
Tourist Behaviour	15 points
Travel and Tourism Management and Entrepreneurship	15 points
Tourism, Hospitality and Events in the Digital Age	15 points
Tourism Work Integrated Learning	60 points
Travel Distribution Management	15 points

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



### Kiriana Koni

*Ngāpuhi, Tainui*

Destination Development  
Coordinator, Auckland Tourism,  
Events and Economic Development  
(ATEED)

Bachelor of International Tourism  
Management

"The support I've received from AUT's School of Hospitality and Tourism and its staff has helped me become an asset in a field that I've always aspired to. This can be a reality for every tourism student.

"I was fortunate enough to represent AUT at the World Indigenous Tourism Summit, alongside my lecturers Dr Keri-Anne Wikitera and Dr Hamish Bremner. It was a powerfully inspiring experience to be a part of. At the end of the conference I was given the opportunity to be a part of the closing ceremony under the guidance of Ngāpuhi elder Matua Wiremu Wiremu. It was a privilege to deliver the Mauri stone to the next hosts; the indigenous Aboriginal people of Te Whenua Moemoea.

"I completed my industry placement with The Haka Experience, a business that provides Māori cultural performing services nationally and internationally for corporate and formal events. It was established by Annette and Tapeta Wehi who are renowned leaders and exponents of kapahaka.

"To work closely with Tapeta Wehi was a reality that seemed unreal and far-fetched at the beginning of this degree. My workplace experience involved managing the organisation's social media platforms, developing social media content, strategic planning and physically attending the performances."

## Bachelor of International Tourism Management Sustainable Tourism 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 tourism resources with a focus on sustainable development and growth.

### Sustainable Tourism Management papers

- Travel and Tourism Marketing
- Visitor Attractions and Activities
- Noho Marae Wānanga Māori Learning Experience A
- Noho Marae Wānanga Māori Learning Experience B
- World Geography
- Sustainability Leadership
- Cultural Heritage Management
- Tourism and Sustainability
- Managing Environmental Issues in Business
- Strategic Perspectives for Hospitality and Tourism Organisations
- Sustainable Tourism Planning and Development
- Tourism and Indigenous Peoples
- Tourism, Hospitality and Events in the Digital Age
- Ecotourism

### 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
- Department of Conservation

AUT encourages early application. Places are limited.



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

# 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 and Tourism Management and Entrepreneurship
- Tourism, Hospitality and Events in the Digital Age
- Strategic Perspectives for Hospitality and Tourism Organisations
- Customer Service and Interpersonal Skills
- World Geography
- Finance for Hospitality, Tourism and Events – A Practical Approach
- Travel and Tourism Marketing
- Transportation Operations and Management
- Hospitality Human Resource Management
- Product Development
- Travel Distribution 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.



### Kevin Osmena

Social Media Consultant,  
Qantas  
Bachelor of International Tourism  
Management

"I enjoy helping people. In this role I get to apply my understanding of the tourism industry and of social media to assist customers with their queries and reservations through Facebook and Twitter. It's also great to work in a really helpful team. Qantas is a big organisation, and I like being part of the airline industry.

"Studying tourism gave me the opportunity to explore the various paths and opportunities I can move into in my future career. Because AUT was the only university to offer a degree in tourism it made it easy for me to decide where to study.

"Meeting new friends was one of the main highlights. The academic staff are also very helpful, and it was really great to hear their stories and learn about their experiences in the industry I aspired to work in. My advice to other students is to take every opportunity that comes forward. Also make sure you ask heaps of questions – no question is a stupid question.

"The workplace experience gave me the opportunity to see what a tourism career is really like in the real world. I completed my project on social media, so the knowledge I gained during my workplace experience is something I can now apply in my work when engaging with customers."



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

## Minors

### Hospitality, tourism and events minors

**You can tailor your bachelor's degree to your interest by including one of our minors as part of your degree.**

**You can study minors as part of the Bachelor of Arts, Bachelor of International Hospitality Management or the Bachelor of International Tourism Management.**

#### Event Management

Are you interested in helping to create experiences that leave a lasting impression? Whether it's a wedding, conference or concert, events need to be planned, organised and managed. In the Event Management minor, you explore event planning, public relations, marketing, leadership principles and practices, project management and financial management. A minor in event management can add another dimension your studies that is applicable to all careers.

#### Gastronomy

Interested in the meaning and significance of food in society? The study of gastronomy encompasses the history, anthropology, psychology and sociology of food. Food has been called a fundamental organising principle of culture and gastronomy provides a lens to discuss and understand the crucial role food plays in everyday life. This minor will provide students with a broad understanding of culture and society through a gastronomic lens.

#### Hospitality

Hospitality is one of the most influential industries because every person on the planet comes into contact with the industry in some way or another. The Hospitality minor provides an introduction to the workings of hospitality businesses, the theoretical underpinnings of hospitality, the business of wine, hotel and service management, managing people and marketing. This minor will be of interest to students who are interested in the accommodation, food and beverage sectors, being an entrepreneur or are just interested in having an industry-specific specialisation within their degree programmes.

#### Tourism

A Tourism minor complements any undergraduate degree allowing you to learn the basic concepts and theories of tourism development and management such as travel and sustainable tourism management, understanding heritage and cultural issues, sustainable growth, planning and development. By 2025, it is anticipated that an extra 47,000 employees will be required to meet the demand of the tourism industry. Get an introduction to the business operations of a sector that is one of the world's largest employers.

#### Other minor options

You can also choose to study a major or minor from another programme at AUT as part of your bachelor's degree. To see the wide range of majors and minors available visit [aut.ac.nz/minors](https://aut.ac.nz/minors)

# Diploma in Arts

DipArts | AK2001

# Certificate in Arts

CertArts | AK2002

Have UE, just missed out on UE or simply wanting to try out some options before committing to a degree? Start your studies in a supported environment to get on track with your degree and your future. You'll develop interpersonal, communication, critical thinking and problem-solving skills and will be supported through a series of tutorials, additional learning and other support.

## Entry requirements

### Minimum entry requirements

- University Entrance OR
- 42 NCEA credits at Level 3, including UE literacy and numeracy, with:
  - 10 credits in each of 3 approved subjects, OR
  - 12 credits in each of 2 approved subjects and 14 credits across 2 further subjects.

### English language requirements

IELTS (Academic) 5.5 overall with a minimum of 5.5 in writing and a minimum of 5 in other bands, or equivalent.

## What these qualifications cover

### Diploma in Arts

This one-year programme will develop knowledge and skills in a specific arts-related discipline, along with the necessary academic preparation for further study at undergraduate level. You will take degree-level papers from a range of available subjects. We will work with you to help you identify where you want to go and what papers will help you get there.

On successful completion you can cross-credit your papers and transfer to a relevant bachelor's degree.

### Certificate in Arts

This one-semester programme will develop introductory knowledge and skills in one or more arts-related disciplines. On successful completion you will be prepared for further study at undergraduate level.

AUT encourages early application. Places are limited.

## Diploma in Arts

### QUICK FACTS

Level:	5
Points:	120
Duration:	1 year F/T, P/T available
Campus:	City Campus
Starts:	22 Feb & 12 July 2021

## Certificate in Arts

### QUICK FACTS

Level:	5
Points:	60
Duration:	½ year F/T, P/T available
Campus:	City Campus
Starts:	22 Feb & 12 July 2021



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



## QUICK FACTS

Level:	5
Points:	240
Duration:	2 years F/T only
Campus:	City
Starts:	22 Feb 2021



### 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

- Completion of Year 12
- **NCEA:** 48 level 2 credits or higher including eight level 2 credits in any one subject from Art History, Classical Studies, Drama, English, Geography, Health Education, History, Media Studies, Social Studies, 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.
- **IB:** Completion of Year 12

### 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 you to demonstrate a level of awareness and skill that doesn't compromise any health and safety standards for yourself and others<sup>1</sup>.

## 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

AUT encourages early application. Places are limited.



### Hilary Wroe

Pastry Chef, Attica, Melbourne  
Diploma in Pâtisserie

"I moved to Melbourne at the beginning of 2018, after having previously worked at top New York restaurants The Musket Room and Le Coucou. The first Melbourne restaurant I worked at was two-hat restaurant Vue De Monde. Then I was lucky enough to receive the opportunity of a trial at fine dining, three-hat restaurant Attica, which is owned by New Zealander Ben Shewry.

"I'm loving every minute of it. I love the team environment and the positive attitude in the kitchen. I also took part in a collaboration event in Sydney, alongside staff from another restaurant, putting on a great menu for 50 diners.

"I chose to train at AUT because it's one of the best training institutes in the country, with great equipment, kitchens and wonderful staff. We learned how to make cakes, gateaux, pastries, breads, hot and cold desserts, chocolates and petit fours. It was also interesting to learn the history of pâtisserie, all the different techniques involved and how huge the pâtisserie industry is.

"I loved the shop production experience. For two weeks, with the help of senior lecturers Renny Aprea and Gilles Petit, students made a range of products to sell to the general public from the Piko café at the AUT City Campus. It was a fun, enjoyable time, even with the 7am starts in the kitchen."

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

## QUICK FACTS

Level:	5
Points:	240
Duration:	2 years F/T only
Campus:	City
Starts:	22 Feb & 12 July 2021

# 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

- Completion of Year 12
- **NCEA:** 48 level 2 credits or higher including eight level 2 credits in any one subject from Art History, Classical Studies, Drama, English, Geography, Health Education, History, Media Studies, Social Studies, 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.
- **IB:** Completion of Year 12

### English language requirements

IELTS (Academic) of 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 you to demonstrate a level of skill that doesn't compromise any health and safety standards for yourself and others<sup>1</sup>.



### 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

## What this qualification covers

### Year 1

#### Papers:

- Larder
- Pâtisserie
- Hot Kitchen
- Commercial Production Kitchen

### Year 2

#### Papers:

- The Professional Chef
- Advanced Culinary Techniques
- Commercial Culinary Practice
- Work Integrated Learning

AUT encourages early application. Places are limited.



#### Esbern Rasmussen

Chef, Zee Catering, Gold Coast  
Diploma in Culinary Arts

"I've always been passionate about food. After spending a year working and travelling in Europe, I decided to go back to university to further educate myself. I could see that training to be a chef would give me the chance to learn a skill that is sought after all over the world. The opportunities seemed endless.

"AUT covered both theory and practice, which really appealed to me. AUT has a strong reputation in the hospitality industry, and two years was a good amount of time for me to study. I also knew from friends and family that AUT is a supportive place to study.

"We spent a lot of time in the kitchen, honing our skills and knowledge of different culinary techniques. In the papers, you were expected to complete a practical and written assessment. The assessments were designed to gradually increase in difficulty over the term. This meant that we were able to build our skills over time, while learning to work in an environment that replicates an industry kitchen.

"The nerves leading up to the assessment were always made worthwhile when we were able to see our achievements in a real kitchen environment. The lecturers were a huge support throughout my journey, and provided support and guidance thanks to their extensive experience in the industry."

1. For the full list of capabilities required in culinary arts programmes and papers with operational content visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)



For more details visit [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

## Graduate Diploma in Arts

## QUICK FACTS

Level:	7
Points:	120
Duration:	1 year F/T, 2 years P/T
Campus:	City
Starts:	22 Feb & 12 July 2021

## Graduate Certificate in Arts

## QUICK FACTS

Level:	7
Points:	60
Duration:	½ year F/T, equivalent P/T
Campus:	City & North
Starts:	22 Feb & 12 July 2021

## 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 culinary arts, event management, sustainable tourism 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 the 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 [aut.ac.nz/hospitalitytourism](https://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 pages 16 to 25.

### 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:	22 Feb & 12 July 2021

## 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:	22 Feb & 12 July 2021



For more details visit [aut.ac.nz/hospitalitytourism](https://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:	22 Feb & 12 July 2021

## 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:	22 Feb & 12 July 2021

## 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 pages 26 to 31.

#### 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 from papers listed in the Bachelor of International Tourism Management including papers Academic Communication: Conventions and Expectations (or approved alternative) and Introduction to Tourism.

#### 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 from papers listed in the Bachelor of International Tourism Management including the paper Academic Communication: Conventions and Expectations (or approved alternative).

### 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 [aut.ac.nz/hospitalitytourism](https://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 New Zealand's leading industry. 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 significance of food as an organising principle in society with this multifaceted postgraduate programme. Take an in-depth look into the study of food, culture, history, food sustainability/politics and current issues from a global perspective. Follow your passion for food and gastronomy with this 18-month master's degree and research an area of interest to prepare your career further. Study with us and you'll work closely with staff who are passionate about all areas related to gastronomy.

## 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 [aut.ac.nz/hospitalitytourism](https://aut.ac.nz/hospitalitytourism)

# HOW TO APPLY

Below is the step-by-step guide to the applications process. For more information visit [aut.ac.nz/apply](https://aut.ac.nz/apply)

1

## APPLY EARLY

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

### APPLYING FOR 2021

- Semester 1
  - apply by 7 December 2020
- Semester 2
  - apply by 3 May 2021

2

## COMPLETE THE APPLICATION FORM

- Apply online
- Indicate your programme(s) of choice and major (if known)

International students can also apply using an AUT approved international agent. For a list of AUT registered agents visit [aut.ac.nz/international-agents](https://aut.ac.nz/international-agents)

## SUBMIT YOUR APPLICATION

## WE ACKNOWLEDGE YOUR APPLICATION

- We will send you an acknowledgment email, 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

## 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, then this offer will be withdrawn

**CONDITIONAL** You have to meet the conditions and approvals listed in your conditional offer to be able to secure a formal offer of place

**DECLINED** If you don't meet the entry requirements or all places are taken, we may offer you an alternative programme

## 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 [aut.ac.nz/calendar](http://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 <sup>2</sup>
<b>Overall</b>	Require <b>NCEA level 3</b> 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. <b>Note:</b> Credits to achieve NCEA level 3 may include unit standards from non-approved subjects. <b>Subject credits</b> 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 <sup>1</sup> 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
<b>Numeracy</b>	At least 10 level 1 (or higher) numeracy credits (can be achieved through a range of subjects)	A minimum grade of D in IGCSE <sup>3</sup> mathematics or any mathematics subject at AS or A level.	Any mathematics subject – IB Group 5
<b>Literacy</b>	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 NCEA credits in that subject (or equivalent), unless indicated otherwise.

### NCEA approved subjects

For a list of NCEA approved subjects for University Entrance visit the NZQA website, [nzqa.govt.nz](http://nzqa.govt.nz)

### AUT language rich subject list

Art History, Business Studies, Classical Studies, Drama, Economics, English, Geography, Health Education, History, Media Studies, Physical Education, Social Studies, Te Reo Māori, 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 programmes offered at AUT. Please visit [aut.ac.nz/universityentrance](http://aut.ac.nz/universityentrance)

## 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 [aut.ac.nz/calendar](http://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 [aut.ac.nz/calendar](http://aut.ac.nz/calendar)

### Special Admission

New Zealand citizens or residents who are over 20 years of age on or before the first day of semester can apply for degree-level entry through Special Admission.

## 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 [aut.ac.nz/englishrequirements](http://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 [aut.ac.nz](http://aut.ac.nz) for entry requirements for specific countries.

If you have any questions, you can contact us at [aut.ac.nz/enquire](http://aut.ac.nz/enquire)

# 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 2020 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 2021 tuition fees will be advertised on [aut.ac.nz/fees](https://aut.ac.nz/fees) as soon as they have been set.

The fees below (for domestic and international students) don't include the Diploma and Certificate in Arts. Fees for these programmes will be published on the AUT website as soon as they are available.

## Domestic student tuition fees

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

Undergraduate programmes

Fee (per year)	\$3,121.00–\$7,034.00 <sup>1,2</sup>
----------------	--------------------------------------

1. Part-time students pay a proportion of the fee based on the number of academic points they are studying.

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

## International student tuition fees

Undergraduate programmes

Fee (per year)	\$15,180.00–\$31,477.00 <sup>1</sup>
----------------	--------------------------------------

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

## Other fees you may have to pay:

- 2020 Compulsory Student Services Fee – \$760.00 for 120 points or \$6.33 per academic point
- 2020 Building Levy – \$76.00 for 120 points or \$0.63 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 **0800 AUT AUT** (0800 288 288).

## Free fees for your university study

Eligible domestic students starting tertiary education receive one year of full-time study fees-free<sup>1</sup>.

To check if you're eligible for fees-free study in 2021 visit [aut.ac.nz/fees](https://aut.ac.nz/fees)

1. Domestic students only, not available to international students.

## 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 [aut.ac.nz/scholarships](https://aut.ac.nz/scholarships)

## Support for scholarship students

Undergraduate scholarship students – whether the scholarship was awarded for academic endeavour or for excellence in sports, culture or leadership – have access to an extensive programme of support, including professional development and networking opportunities, and one-on-one support.

## Student loans and allowances<sup>1</sup>

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 [studylink.govt.nz](https://studylink.govt.nz)

1. For domestic students only

## Help with planning and budgeting

We know that sometimes things happen and financial stress can impact your academic success. That's why we offer financial support that ranges from offering grocery or fuel vouchers, to helping with that unexpected bill.

## StudyLink website

Visit [studylink.govt.nz](https://studylink.govt.nz) for tools, tips and information to help you plan and understand the costs you will have while studying.

# Find out more

## 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 [aut.ac.nz/live](https://aut.ac.nz/live)

## Visit our website

For the latest information on AUT programmes and to keep up-to-date with what's happening at AUT visit [aut.ac.nz](https://aut.ac.nz)

## Contact us online

If you have any questions about studying at AUT, you can contact us at [aut.ac.nz/enquire](https://aut.ac.nz/enquire)

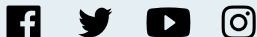
## Secondary schools

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 [secondary.schools@aut.ac.nz](mailto:secondary.schools@aut.ac.nz)

## 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

## Need some guidance?

If you're still unsure what to do, or would like to check out the campus and facilities, you can contact our Future Students Team. Email [future@aut.ac.nz](mailto:future@aut.ac.nz) or call **0800 AUT AUT** (0800 288 288) to speak to one of our friendly advisors.

## 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

## Take a virtual campus tour

To take a virtual tour of our campuses visit [aut.ac.nz/virtualtour](https://aut.ac.nz/virtualtour)













This booklet is printed on paper which is certified by the Forest Stewardship Council (FSC). It is manufactured using FSC Mix source pulp from well managed and legally harvested forests. The inks are 100 percent vegetable oil based and the printer is FSC certified.

# Campus map



## Key

-  AUT Student Hub
-  Café
-  Conference facility
-  Intercampus shuttle bus stop
-  Mobility parks
-  Student lounge
-  Gym
-  Library
-  Creche
-  Breastfeeding and baby change room

## City Campus

55 Wellesley Street East  
Auckland Central









**0800 AUT AUT (0800 288 288)**

Auckland University of Technology  
Auckland, New Zealand  
[aut.ac.nz](http://aut.ac.nz)

Enquire now  
[aut.ac.nz/enquire](http://aut.ac.nz/enquire)

**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