

HOSPITALITY, TOURISM & EVENTS

UNDERGRADUATE PROGRAMME GUIDE
2020

AUT

#**1** IN NEW ZEALAND
FOR
**GLOBAL
RESEARCH
IMPACT**



EMPLOYABILITY
QS STARS 2017-2019

TOP
 **1.2%**
UNIVERSITIES
WORLDWIDE

Hospitality & Tourism **TOP 35**

Welcome to Hospitality, Tourism & Events



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

Ranked among the top 35 best hospitality and tourism schools in the world, our education facilities are amongst the best in the world. We have two first-class training restaurants that are open to the public as well as two state-of-the art culinary demonstration theatres.

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

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

Linda O'Neill

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

Welcome to AUT

E ngā mana, e ngā reo
E te iti, e te rahi
E ngā mātāwaka o ngā tōpito o te ao
Ngā mahuetanga iho e 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 Destination Management
- 31 Travel Management

33 Certificate in Hospitality and Tourism

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 :

#1 global research impact: Ranked #1 in New Zealand for the number of times our research is cited globally (Times Higher Education World University Rankings 2019).

5 out of 5: QS Stars University Ranking.

Top 1.2%: Ranked in the world's top 301-350 universities (Times Higher Education World University Rankings 2019). We're ranked 35th in the world for hospitality and tourism (QS World University Subject Rankings 2018).

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

International students should visit www.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 2018.

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

Creative Technologies

Marautanga Matatini

TE ARA POUTAMA

FACULTY OF MĀORI AND INDIGENOUS DEVELOPMENT

FACULTY OF CULTURE AND SOCIETY

TE ARA KETE ARONUI

School of Education

Te Kura Mātauranga

School of Hospitality and Tourism

Te Kura Taurimatanga me te Mahi Tāpoi

School of Language and Culture

Te Kura Reo me te Ahurea

School of Social Sciences and Public Policy

Te Kura Pūtaiao ā-iwi me ngā Kaupapa Tūmatanui

FACULTY OF HEALTH AND ENVIRONMENTAL SCIENCES

TE ARA HAUORA A PŪTAIAO

School of Clinical Sciences

Te Kura Mātai Haumanu

School of Interprofessional Health Studies

Te Kura Pākeho Ngaiotanga o Ngā Marau Akoranga Hauora

School of Public Health and Psychosocial Studies

Te Kura Hauora Tūmatanui

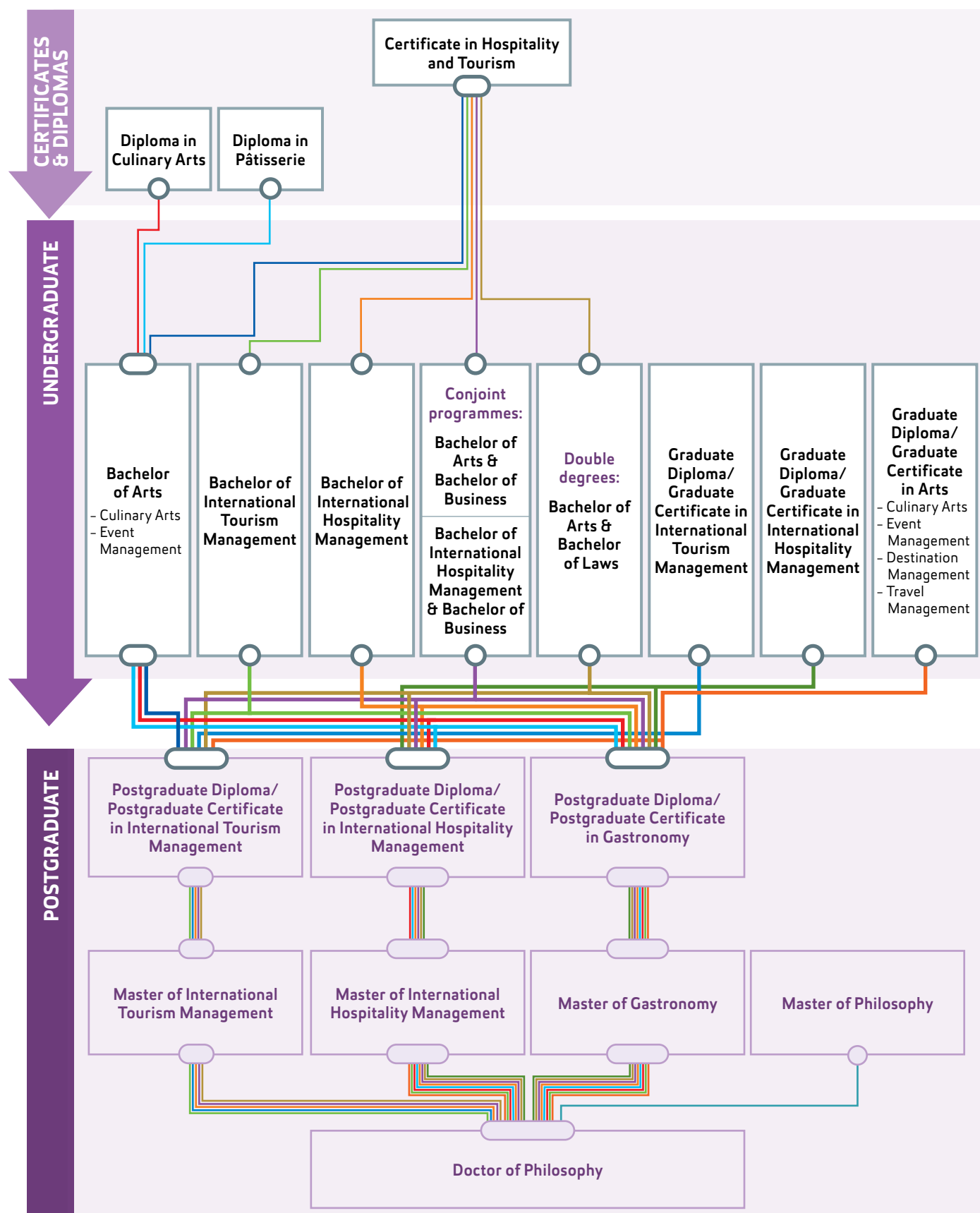
School of Science

Te Kura Pūtaiao

School of Sport and Recreation

Te Kura Hākinakina

Qualifications and study pathways



Note:

- 1) Completion of one qualification doesn't guarantee entry to a higher level qualification.
- 2) Apply for the qualification you are best suited for – you don't necessarily have to enrol in the qualification that appears at the top of the above diagram.
- 3) Some qualifications in the above diagram may be prerequisites to – and not credit towards – higher level qualifications.

WHY STUDY HOSPITALITY, TOURISM & EVENTS?



**TOP 50
WORLDWIDE**

Ranked 35th in the
world for hospitality
and tourism



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

Ranked 35th in the world

If you want a university with future-focused teaching, an engaging learning environment that embraces people and ideas, and programmes designed for rewarding careers – then welcome to AUT. Our School of Hospitality and Tourism is ranked 35th in the world, and our hospitality, gastronomy, tourism, culinary and events degrees are widely recognised and acclaimed by the country's top hospitality and tourism operators. At AUT you learn from the best – our experienced lecturers are passionate about their subjects and draw on their own experience and research to inform their teaching.

Strong industry connections

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

Creating career-ready graduates

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

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

Fantastic facilities and equipment

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

Big-hearted and diverse

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

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, the Student Hub is 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 matters far beyond university, like support with visa and immigration matters, StudyLink issues or landlord challenges.

Dedicated support for new students

From Orientation to our many academic and cultural support programmes, our student support services are 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 challenges, rewards and formally acknowledges the 'C skills' – collaboration, co-operation, community, curiosity, communication and creativity – gained through your volunteering, leadership and employability activities.

International study opportunities

An international student exchange offers an amazing opportunity to study overseas as part of your degree. Study for a semester or a year at one of our partner universities around the world, 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 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, counselling and mental health services. We also run Te Puna Oranga, an integrated programme that regularly hosts wellness-related events on campus.

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 that our students are – and feel – safe. 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:	24 Feb & 13 July 2020



Georgia Drew

Marketing and Events Associate, Collective[i]
Bachelor of Arts in Event Management

"I've always loved making people happy and enjoyed providing them with a great experience. It started with planning parties when I was in high school, and I soon decided to pursue event management as a career. I really enjoyed that at AUT we were always encouraged to get experience while studying. I think that makes me stand out from other people when applying for jobs. After graduating at the end of 2016, I travelled to New York to manage events for high-profile PUBLIC Restaurant. I got this sought-after internship through the AUT Internz International Scholarship Programme. After my internship at PUBLIC finished, I actually got offered a job at the company I'm with now. I work in marketing and events and am absolutely loving it!"

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 Certificate in Hospitality and Tourism, Diploma in Culinary Arts or Diploma in Pâtisserie.

Majors

Majors within hospitality, tourism and events:

- Culinary Arts
- Event Management

Other majors available in the Bachelor of Arts are: 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 degrees)

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

Conjoint programmes

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

Double degrees

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

Second majors and minors

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

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

AUT encourages early application. Places are limited.



Professionally focused
degrees in culinary arts and
event management



Mackenzie Bennett

4th-year student, Bachelor of Arts in Culinary Arts and Bachelor of Business in Accounting conjoint programmes

"My dream is to have a restaurant in the South Island, somewhere where you produce your own food, and support the people and community around you. I feel that studying the Bachelor of Arts in Culinary Arts and Bachelor of Business gives me a well-rounded view of the hospitality industry and business principles, and a solid grounding for my future career. I'm currently completing my workplace experience in the kitchen of a prominent Auckland restaurant, under the guidance of their head chef. This is a great opportunity and I wouldn't have considered something like this without the workplace experience at AUT. I've also been working in a front of house position in another well-loved Auckland restaurant, and the knowledge I've gained in my degree has fuelled my passion for the industry so much."



For more details visit www.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 major¹
- 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 1	15 points
Academic Communication: Conventions and Expectations	15 points
Noho Marae Wānanga A & B	15 points
Event Planning	15 points
Knowledge and Inquiry	15 points
Culture and Society	15 points

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

- Option 1: studying Event Management, one other major and electives¹
- 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



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 standards¹.

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 2018, Bachelor of Arts in Culinary Arts students organised a fundraising dinner for 80 guests to promote awareness and raise money for Everybody Eats, a not-for-profit organisation that provides meals for homeless and marginalised members of the community.

The event's theme was Kai, Redefining Kiwiana and the dishes were an innovative interpretation of iconic New Zealand dishes. Menu items included 'Chocolate Fish' and 'Crunchie Bar and Marmite'. Celebrated chef and TV personality Al Brown was the guest speaker on the night, and the event included a silent auction that raised \$6,000.

AUT encourages early application. Places are limited.



Hugo Hughes

Chef, Restaurant l'Hortet,
Barcelona, Spain
Bachelor of Arts in Culinary Arts

"I was a vegetarian when I started at AUT and became vegan in my second year. I was passionate about food, but realised I needed to express myself fully and learn as a specialist vegan chef. Transitioning from the classrooms to the AUT kitchens catalysed my desire to understand how to feed the world's burgeoning populations with reduced or limited resources.

"For the final three semesters of my degree, I was able to be vegan in and out of classes, and adapt each recipe with a vegan lens. I wanted to compete with my classmates to make the most delicious meal in the class and be a top chef.

"I'm now living in Barcelona, working at l'Hortet, a vegetarian restaurant in El Raval that has been open for nearly 30 years. Family tradition, ecology, modernity, warmth, involvement and familiarity are the main ingredients used by the l'Hortet team, and I feel a true connection with this culinary ethos.

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

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



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



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.



Olivia McKinnon

Final-year student, Bachelor of Arts in Event Management

"My ultimate ambition is to promote and run events that give people a unique Kiwi experience in the most exciting and proficient way. I decided to study event management to help me fulfil this goal.

"The workplace experience in my final year 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 want to head. I've also been fortunate to be offered a role with them after I graduate.

"My biggest challenge was shifting from the Hawke's Bay to Auckland, but 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. It also offers a range of activities and events for new students to help break the ice and make students feel at ease.

"There's plenty of support available if you need it. Make sure that you use all the support AUT offers. Don't be afraid to ask for help – this support network is available for your success."



For more details visit www.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:	24 Feb & 13 July 2020



Hannah Stockwell

Parks and Recreation Administrator,
Tauranga City Council, Tauranga
Bachelor of International Hospitality
Management in Accommodation & Food
and Beverage

"I decided to study AUT's hospitality degree because I have a passion for hotels, and I really wanted a career where I could travel and work in hotels worldwide. When a friend told me about AUT and its hospitality programme, I looked into the degree and could see that it was a perfect fit and offered great opportunities for me. The main highlights for me were the practical components of the degree. I loved having the opportunity to gain skills in the kitchen – as well as make delicious food – by working in AUT's on-campus restaurant and café. The lecturers were fantastic and very supportive. While I was at AUT, I took part in the Regional Auckland Culinary Fare and the New Zealand Culinary Fare. I was awarded silver in the wine and beverage, and table setting categories. I learned a lot from these competitions."

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

Entry requirements

Minimum entry requirements

University Entrance or equivalent

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 Certificate in Hospitality and Tourism.

Majors

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

You can also complete this degree without a major.

What this qualification covers

Explore the concepts and processes critical to hospitality operations, and develop the foundation to study management principles and practices in a hospitality context. The practical side of this programme involves working in front of house in our two training restaurants, and learning to use commercial kitchen tools and equipment to a professional level without compromising health and safety standards¹.

Year 1

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

Papers you take in your first year:

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

Year 2 & 3

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

Double your career options – study hospitality and:

- Bachelor of Business (conjoint)

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

Conjoint programme

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

Second majors and minors

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

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

AUT encourages early application. Places are limited.

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



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 www.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
Hospitality Strategic Management	15 points
Hospitality and Tourism Financial Management	15 points
Service Management for Hospitality	15 points
Facilities Development and Design	15 points
Rooms Division Management	15 points
Hotel Management Simulation	15 points
Hospitality Sales and Marketing	15 points
Hospitality Work Integrated Learning	60 points

EVENT MANAGEMENT MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Event Planning	15 points
An Event Perspective	15 points
The Event Design Experience	15 points
Event Production	15 points
Contemporary Issues in Event Management	15 points
Leadership 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
Hospitality Strategic Management	15 points
Hospitality and Tourism Financial Management	15 points
Gastronomy	15 points
Service Management for Hospitality	15 points
Professional Wine Studies	15 points
Beverage 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
Hospitality Strategic Management	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
Hospitality Work Integrated Learning	60 points

MARKETING MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Hospitality Sales and Marketing	15 points
Marketing Insights	15 points
Research in Marketing, Advertising, Retailing, Sales	15 points
Marketing Relationships	15 points
Consumer Behaviour	15 points
Strategic Marketing B	15 points
Attitudes, Cognition and Behaviour I B	15 points
Hospitality Work Integrated Learning	60 points

TOURISM MAJOR

YEAR 2 & 3 PAPERS	
Hospitality Human Resource Management	15 points
Hospitality Strategic Management	15 points
Cultural Heritage Management	15 points
Transportation Operations and Management	15 points
Tourism and the Environment	15 points
Tourism Planning and Development	15 points
Contemporary Issues in Travel and Tourism	15 points
Tourist Behaviour	15 points
Tourism and Indigenous Cultures	15 points
Tourism, Hospitality and Events in the Digital Age	15 points
Hospitality Work Integrated Learning	60 points



Sharon Malloy

Front Office Team Leader,
Pullman Auckland
Bachelor of International Hospitality
Management in Accommodation

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

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

"My position at the hotel was in the front office department. I started as a rooms agent, and was promoted to the role of front office supervisor. Being able to work internationally and experience another culture while expanding my hospitality skills and résumé grew my confidence, and deepened my understanding of the hospitality industry on a much wider level.

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

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 www.aut.ac.nz/hospitalitytourism

Bachelor of International Hospitality Management

Event Management

SEE YOURSELF AS:

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

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

Event Management papers

- An Event Perspective
- Contemporary Issues in Event Management
- Event Planning
- Event Production
- Leadership 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

3rd-year student, Bachelor of International Hospitality Management in Event Management and Marketing

"At the end of Year 11 in high school I was looking into universities and possible degrees and career paths, so I could choose what school subjects to take. When I was looking through the AUT programme guides I came across event management and I decided that was something I could really see myself doing in the future.

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

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

"I've loved the connections I've been able to develop through my time at AUT. I've met so many great people – both lecturers and students – who have brightened my experience of university. I've made some amazing friendships."



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



**Bhavna Aakash
Pawan Abhilasha**

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

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

"As a senior food and beverage supervisor, I'm responsible for supervising different shifts, training and looking after staff, managing the bar, handling guest complaints, and always maintaining a high level of standard and guest satisfaction. I'm also working side by side with my managers to help my team to become stronger.

"All the assignments and projects I've completed during my studies have equipped me with the skills to handle situations effectively. At AUT, I've learned how to develop a professional and positive relationship with the guests, handle guest complaints and help guests out however I can to make their stay with us satisfying.

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

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

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 www.aut.ac.nz/hospitalitytourism

Bachelor of International Hospitality Management

Human Resource Management

SEE YOURSELF AS:

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

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

Human Resource Management papers

- Hospitality Career Development
- Employment Relations
- Global Mobility
- Workplace Health, Safety and Conflict Management
- Leadership Principles, Perspectives and Practice
- Learning and Development

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

Career opportunities

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

AUT encourages early application. Places are limited.



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 www.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 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
- Attitudes, Cognition and Behaviour I 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 www.aut.ac.nz/hospitalitytourism

Bachelor of International Hospitality Management

Tourism

SEE YOURSELF AS:

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

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

Tourism papers

- Contemporary Issues in Travel and Tourism
- Tourist Behaviour
- Cultural Heritage Management
- Transportation Operations and Management
- Tourism and the Environment
- Tourism Planning and Development
- Tourism and Indigenous Cultures
- Tourism, Hospitality and Events in the Digital Age

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

Career opportunities

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

AUT encourages early application. Places are limited.



Sarah Waapu

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. 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 now lead a team of three, managing and overseeing all group bookings for our hotel, including for high profile groups. 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 good, authentic service."

Employer comment

"While Sarah was completing her degree, she was working at the Sofitel hotel. This enabled her to put her learnings straight into practice in real-life situations. This therefore meant that she gained experience immediately. Students like Sarah take what they have learnt in the classroom and may come into an organisation with new ideas or ways of doing things. This is a great way to keep hotels forward thinking and take on board the latest trends."

Natalie Reid, Director of Sales and Marketing, Pullman Auckland



For more details visit www.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:	24 Feb & 13 July 2020



Sieni Tiraa

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

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

Tourism has major economic importance and is New Zealand's largest export earner. Study tourism with us, and you'll be well prepared to play an effective role in this exciting industry. The Bachelor of International Tourism Management provides you with a sound understanding of the tourism industry in a global and local context. Our Destination 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 guided 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 Certificate in Hospitality and Tourism.

Majors

- Destination Management
- Travel Management

What this qualification covers

Year 1

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

Depending on your major, tourism papers you take are:

- Visitor Attractions and Activities
- Noho Marae Wananga Māori Learning Experience A
- Noho Marae Wananga 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 or a minor. In your final semester, you complete valuable workplace experience with an organisation; a great opportunity to develop industry networks and make a decision on your professional career.

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

Second majors and minors

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

AUT encourages early application. Places are limited.



Extensive industry-wide connections in hospitality and tourism



Kiriana Koni

Ngāpuhi, Tainui

3rd-year student, Bachelor of International Tourism Management

"After graduating, I'd love to build a career supporting Māori, Pacific and indigenous tourism, education and travel. 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'm currently completing 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 is a reality that seemed unreal and far-fetched at the beginning of this degree. My workplace experience involves managing the organisation's social media platforms, developing social media content, strategic planning and physically attending the performances."



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

Course planner

Bachelor of International Tourism Management (Destination Management)

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

YEAR 1 PAPERS	
Academic Communication: Conventions and Expectations	15 points
Culture and Society	15 points
Introduction to Tourism	15 points
Visitor Attractions and Activities	15 points
Noho Marae Wananga Māori Learning Experience A	7.5 points
Noho Marae Wananga Māori Learning Experience B	7.5 points
Sustainability Leadership	15 points
World Geography	15 points
Customer Service and Interpersonal Skills	15 points

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

- Option 1: studying Destination Management and elective papers
- Option 2: studying Destination Management, one minor and electives
- Option 3: studying Destination Management and two minors
- Option 4: studying Destination Management and one other major¹

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

YEAR 2 & 3 PAPERS	
Knowledge and Inquiry	15 points
Travel and Tourism Marketing	15 points
Cultural Heritage Management	15 points
Tourism and the Environment	15 points
Managing Environmental Issues in Business	15 points
Hospitality Strategic Management	15 points
Tourism Planning and Development	15 points
Tourism and Indigenous Cultures	15 points
Tourism, Hospitality and Events in the Digital Age	15 points
Tourism Work Integrated Learning	60 points

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

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
Noho Marae Wananga Māori Learning Experience A	7.5 points
Noho Marae Wananga Māori Learning Experience B	7.5 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 major¹

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

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

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



Amy Barclay

Destination Marketing
Assistant, Northland Inc
Bachelor of International Tourism
Management in Hospitality

"I would 100 percent recommend the AUT degree! It has amazing lecturers, covers a wide variety of subjects and you meet so many incredible people. In your last year you complete workplace experience as part of your degree. I spent 12 weeks as a marketing assistant with Northland Inc, helping to promote the Northland region of New Zealand. There were so many highlights – I didn't want to leave! It's such a good way to gain experience and many students end up being offered a job as a result of this work placement, just like I did."

Employer comment

"As someone with a solid tourism education and well-tuned to current tourism trends, Amy quickly came to grips with the Northland tourism sector context and was able to add value in almost anything we asked her to take on. In a small organisation, we need people who have a can-do attitude and the flexibility to adapt to anything that needs doing. Our work is not always within a tightly defined job brief. Amy quickly adapted, added value to anything we threw at her, and always delivered high-quality work quickly. We have now employed Amy in a full-time role at Northland Inc, as we were totally impressed with Amy's output and skills, and her fit with our organisation."

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

Bachelor of International Tourism Management Destination Management

SEE YOURSELF AS:

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

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

Destination Management papers

- Travel and Tourism Marketing
- Visitor Attractions and Activities
- Noho Marae Wananga Māori Learning Experience A
- Noho Marae Wananga Māori Learning Experience B
- World Geography
- Sustainability Leadership
- Cultural Heritage Management
- Tourism and the Environment
- Managing Environmental Issues in Business
- Hospitality Strategic Management
- Tourism Planning and Development
- Tourism and Indigenous Cultures
- Tourism, Hospitality and Events in the Digital Age

Career opportunities

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

AUT encourages early application. Places are limited.



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

Bachelor of International Tourism Management Travel Management

SEE YOURSELF AS:

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

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

Travel Management papers

- Tourist Behaviour
- Travel Management and Entrepreneurship
- Tourism, Hospitality and Events in the Digital Age
- Hospitality Strategic Management
- 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

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 www.aut.ac.nz/hospitalitytourism



Certificate in Hospitality and Tourism

CHAT | AK3598

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

Entry requirements

Minimum entry requirements

- Completion of Year 12
- **NCEA:** 48 level 2 credits and eight level 1 credits or higher in one subject from Art History, Classical Studies, Drama, English, Geography, Health Education, History, Media Studies, Social Studies or Business Studies, Economics, Physical Education, Te Reo Māori, Te Reo Rangatira
- **CIE:** 60 points on the UCAS Tariff, including any one subject similar to the NCEA subjects listed above
- **IB:** Completion of Year 12

English language requirements

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

What this qualification covers

Core papers:

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

Elective papers (choose one):

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

Further study

This certificate prepares you for:

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

QUICK FACTS

Level:	4
Points:	120
Duration:	1 year F/T only
Campus:	City
Starts:	24 Feb 2020



Sosefo Vakauta

1st-year student, Bachelor of International Tourism Management
Certificate in Hospitality and Tourism

"I chose to study the Certificate in Hospitality and Tourism to help me decide which pathway to take for my future career, as I wasn't sure whether I wanted to pursue tourism or events. I would definitely recommend the certificate because it helps you decide which pathway to pursue in the future. It also prepares you for further study in a bachelor's degree, and covers a range of tools relevant for your assignments and exams. I also enjoyed making new friends and getting great support from all my lecturers. Studying the certificate made me realise that the tourism industry is growing each year, and offers huge career opportunities. Being able to travel has also always been something I'm interested in. Ideally, I'd love to travel after I finish my studies, and then settle down into a tourism career. Maybe I can even create my own tourism business in the future."



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

QUICK FACTS

Level:	5
Points:	240
Duration:	2 years F/T only
Campus:	City
Starts:	24 Feb 2020



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 or Business Studies, Economics, Physical Education, Te Reo Māori, Te Reo Rangatira.
- **CIE:** 60 points on the UCAS Tariff, including any one subject similar to the NCEA subjects listed above.
- **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 others¹.

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 the year, 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 recently 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 www.aut.ac.nz/hospitalitytourism



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

QUICK FACTS

Level:	5
Points:	240
Duration:	2 years F/T only
Campus:	City
Starts:	24 Feb & 13 July 2020

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 or Business Studies, Economics, Physical Education, Te Reo Māori, Te Reo Rangatira.
- **CIE:** 60 points on the UCAS Tariff, including any one subject similar to the NCEA subjects listed above.
- **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 others¹.



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, Snaps, Reykjavik, Iceland
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 www.aut.ac.nz/hospitalitytourism



For more details visit www.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:	24 Feb & 13 July 2020

Graduate Certificate in Arts

QUICK FACTS

Level:	7
Points:	60
Duration:	½ year F/T, equivalent P/T
Campus:	City & North
Starts:	24 Feb & 13 July 2020

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, destination management or travel management.

Minimum entry requirements

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

English language requirements

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

What these qualifications cover

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

Graduate diploma

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

Graduate certificate

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

Career opportunities

Culinary arts

- PR and communications
- Owner/operator of small business

Event management

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

International tourism management

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

AUT encourages early application. Places are limited.



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

Graduate Diploma in International Hospitality Management

GradDipIHM | AK1024

Graduate Certificate in International Hospitality Management

GradCertIHM | AK1230

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

Minimum entry requirements

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

English language requirements

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

What these qualifications cover

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

Graduate diploma

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

Graduate certificate

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

Career opportunities

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

AUT encourages early application. Places are limited.

Graduate Diploma in International Hospitality Management

QUICK FACTS

Level:	7
Points:	120
Duration:	1 year F/T, up to 3 years P/T
Campus:	City
Starts:	24 Feb & 13 July 2020

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:	24 Feb & 13 July 2020



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

Graduate Diploma in International Tourism Management

QUICK FACTS

Level:	7
Points:	120
Duration:	1 year F/T, up to 3 years P/T
Campus:	City
Starts:	24 Feb & 13 July 2020

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:	24 Feb & 13 July 2020

Graduate Diploma in International Tourism Management

GradDipITM | AK1252

Graduate Certificate in International Tourism Management

GradCertITM | AK1254

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

Minimum entry requirements

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

English language requirements

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

What these qualifications cover

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

Graduate diploma

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

Graduate certificate

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

Career opportunities

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

AUT encourages early application. Places are limited.



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

Overview of our postgraduate qualifications

Postgraduate Certificate and Postgraduate Diploma in International Hospitality Management

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

Postgraduate Certificate and Postgraduate Diploma in International Tourism Management

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

Postgraduate Certificate and Postgraduate Diploma in Gastronomy

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

Master of International Hospitality Management

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

Master of International Tourism Management

Tourism is 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 meaning and significance of food as an organising principle in society with this multifaceted postgraduate programme. Take an in-depth look into the study of food, food culture, food history and food politics from a global perspective. This master's degree has been developed so that those with a strong interest in these areas can pursue their passion and research an area of their interest.

Master of Philosophy

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

Doctor of Philosophy

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



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

HOW TO APPLY

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

1

APPLY EARLY

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

APPLYING FOR 2020

- Semester 1
 - apply by 2 December 2019
- Semester 2
 - apply by 1 May 2020

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 www.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

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

ACCEPT YOUR OFFER

University admission to AUT bachelor's degrees

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

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

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

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

Admission categories

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

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

Common University Entrance requirements

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

1. UCAS (Universities and Colleges Admissions Services for the UK) Tariff = system which converts AS and A level grades into points.

2. New Zealand residents who have taken IB but have not been awarded the Diploma may apply for discretionary entrance.

3. IGCSE = International General Certificate of Secondary Education.

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

NCEA approved subjects

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

AUT language rich subject list

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 studies certificates offered at AUT. Please visit

www.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 www.aut.ac.nz/calendar

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

Admission at equivalent level (Ad Eundem Statum)

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

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

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

Bursary

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

Special Admission

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 www.aut.ac.nz/englishrequirements

International students

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

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

Email: internationalstudy@aut.ac.nz

Fees & scholarships

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

To give you an idea of approximate costs, the 2019 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 2020 tuition fees will be advertised on www.aut.ac.nz/fees as soon as they have been set.

Domestic student tuition fees

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

Undergraduate programmes

Fee (per year)	Approximately \$3,060.00-\$6,896.00 ^{1,2}
----------------	----------------------------------------------------

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)	Approximately \$16,635.00-\$31,890.00 ¹
----------------	----------------------------------------------------

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

Other fees you may have to pay:

- 2019 Compulsory Student Services Fee – \$646.00 for 120 points or \$5.38 per academic point
- Building Levy – \$71.00 for 120 points or \$0.59 per academic point

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

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

Free fees for your university study

Eligible domestic students starting tertiary education receive one year of full-time study fees-free¹.

To check if you're eligible for fees-free study in 2020 visit www.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 www.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 allowances¹

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

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

1. For domestic students only

Help with planning and budgeting

We know that 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 www.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 www.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 www.aut.ac.nz

Contact us online

If you have any questions about studying at AUT, you can contact us at www.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 **+64 9 921 9239**.

Connect with us

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

Connect with us now:



@autuni

#autuni

Drop in and see us

AUT Student Hub

City Campus

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

North Campus

AS building, 90 Akoranga Drive, Northcote, Auckland

South Campus

MB building, 640 Great South Road, Manukau, Auckland

Campus tours

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

To take a virtual tour of our campuses visit

www.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 UNI (0800 288 864)

Auckland University of Technology
Auckland, New Zealand
www.aut.ac.nz

Enquire now
www.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