



Diploma in Artisan Food

Programme Specification

May 2010

Section 1

General Information

Programme Title
Diploma in Artisan Food
Award Title(s)
Diploma in Artisan Food (Bakery) Diploma in Artisan Food (Butchery) Diploma in Artisan Food (Dairy) Diploma in Artisan Food (Brewing)*
Mode and Duration of Study
This programme is offered Full Time This duration of this programme is 1 Year
Programme Start Date & Review
Start Date: September 2010 Review Date: September 2014
Institution Delivering the Programme
The School of Artisan Food
Quality Management
This programme is externally examined by the University of Derby
Relevant External Subject Benchmark Statements
QAA Subject Benchmarks for Agriculture, Horticulture, Forestry, Food and Consumer Sciences (2009) QAA Qualification Benchmarks for Foundation Degrees (2004)
Programme specification last update
May 2010

* This award will be available from September 2011

Section 2

Overview and Programme Aims

Overview

This programme is for students who would like to specialise in artisan food and its production, with a specific focus on the practical skills required to become an artisan food producer. This programme aims to provide students with the ability to develop a wide range of skills and competencies that will prepare them for a variety of career opportunities. When enrolling for the course, students will choose to specialise in one aspect of artisan food production, and this specialism will be the focus of the practical training.

On completion of this 1 year programme students will be able to produce, evaluate and analyse the factors that are essential to produce Artisan Food. They will explore the key principles of artisan food, the personality of the producer, the provenance the product and the passion required to be a successful artisan food producer. They will also look at the social and environmental context of artisan food production and the Business and Management aspects of artisan food production.

Programme Aims

The aims of the programme are designed to:

1. Develop a knowledge and understanding of the concept and principles of artisan food.
2. Develop students' ability to apply scientific principles to the production of artisan food.
3. Develop students' practical skills in the production of artisan food.
4. Develop students' ability to apply business, management and marketing tools and techniques to artisan food production.
5. Develop students' understanding of the context of artisan food and the wider food industry.
6. Develop a range of subject specific and transferable skills and knowledge, appropriate for independent study, academic development and the workplace.

Section 3

Programme Structure

Structure and Curriculum

This programme is studied on a full-time basis, and is delivered as a series of modules. The modules that make up the programme have particular importance in the preparation for a career in artisan food and have been designed to meet the skills and knowledge required, as identified by existing artisan food producers. Section 4 (Programme Delivery) gives more details as to how these modules will be delivered.

Diploma in Artisan Food - Programme Structure			
Semester ONE		Semester TWO	
Module Title	Credits	Module Title	Credits
Artisan Food Production I	45	Artisan Food Production II	45
Work Placement	15	Work Placement	15
Food Science & Safety	15	The Anthropology of Food	15
The Food System I	15	The Food System II	15
Product Development	15	Marketing & The Consumer	15
Business Management & Logistics	15	Final Major Project	15

Personal Development Planning (PDP)

Personal Development Planning provides a structured opportunity for students to reflect, on a regular basis, on their academic and personal ambitions and the skills needed to achieve them. They will be asked to reflect on their progress and achievements, as well as plan for the future.

PDP enables students to get the most from their studies in a way that prepares them for employment or further study / training. It is not separately assessed, but students will be expected to create a file as an integrated aspect of their progress on the programme. Developing an effective Progress File will allow them to demonstrate their personal, practical and academic strengths so as to provide a platform for their life after graduation.

Support for PDP will also be provided through the work placement modules.

Section 4

Learning & Teaching Methods

Learning and Teaching Methods

The programme is delivered at the School of Artisan Food. The school is a purpose built training facility designed to teach all aspects of artisan food and its production. The School is located on the Welbeck Estate amongst a cluster of existing artisan food businesses, including the Welbeck Bakehouse, Stichelton Dairy, The Welbeck Farm Shop and Butchery and The Welbeck Abbey Brewery (opening late 2010). The Welbeck estate is also home to a large home farm and is a major producer of game.

Practical skills will be developed in the first instance by working in the school's dedicated training rooms. Further opportunities to develop skills are available with existing artisan food businesses, both those on the Welbeck Estate and other producers across the country.

During the first semester of the programme, emphasis will be placed on the technical aspects of food science and food safety; these will provide a foundation for the development of knowledge and understanding of food developed during the second semester.

Classes at the school will be delivered in our training rooms, classrooms and our demonstration and lecture theatre.

Work placements will be coordinated by the School. We will identify suitable placement opportunities to support study after consultation. Students will also have the opportunity, if they would prefer, to arrange their own work placements. Work placements will be discussed in detail during the induction week.

Module Information & Breakdowns

The modules listed above in Section Three are a combination of practical training and academic study around Artisan Food. The following pages include an overview of the various modules, how they will be delivered and the expected form of assessment.

Detailed module specifications will be included in the student handbook, students will receive a copy of this when they enroll for the course.

Principal study modules will be specific to a student's chosen speciality and they will take these modules with other students who have chosen the same discipline. All students will take introductory classes in all the food types taught at the school, and all students will study the social science, business & management modules and participate in the student project(s).

Principal Study Modules

When you apply and enrol on the course, you select a principal study. This forms the focus of practical training and leads to the award of a Diploma in your chosen Specialism. The Artisan Food Production I & II modules and work placements, are specific to your chosen principal study.

Artisan Food Production I & II			
Type	Practical	Semester	I & II
Subject Type	Principal Study	Credits	90
Overview	These modules form the basis of your practical training, including time spent in our training rooms, developing the skills required in Artisan Food Production as well understanding the science behind the food type in which you specialise.		
Delivery	<p>Practical Training is continuous throughout the programme. In each Semester you will be working continually to develop and practice your skills in artisan food production.</p> <p>These skills will be supported by visits to other organisations related to your chosen specialism, e.g. farmers, growers, millers, etc.</p> <p>In total, you will receive approximately 17 weeks of practical training. Each week is approximately 3 – 4 full days (0900 – 1730).</p>		
Assessment	Assessment will be based primarily on practice. This module is also linked to the student project (see below).		

Artisan Food Production I & II			
Type	Practical	Semester	I & II
Subject Type	Principal Study	Credits	30
Overview	Work placements give you the opportunity to consolidate the practical skills developed during the Artisan Food Production Modules. You will have a total of 8 weeks of work placement.		
Delivery	Work experience placements with Artisan Food Producers.		
Assessment	A combination of oral and written work related to your placement.		

Science & Social Science Modules

The Food System I & II			
Type	Academic	Semester	I & II
Subject Type	Social Science	Credits	60
Overview	<p>This series of modules look at the food system and how artisan food fits into it. You will consider issues such as (but not limited to):</p> <ul style="list-style-type: none"> • A Brief History of Food • Agriculture • The Environment • The Mass market & Supermarkets • Trends within Artisan Food 		
Delivery	A significant part of this module is a series of lectures delivered throughout the programme by a number of guest lecturers. In addition, intensive weeks of classroom and lecture-based study will supplement the lecture series.		
Assessment	A combination of facilitated debate, oral exams, presentations and some written work.		

Science Social Science Modules (Cont'd)

Food Science & Safety			
Type	Academic	Semester	I
Subject Type	Science	Credits	15
Overview	This module considers the basic science of food and its safe production, As part of this module you will work towards and achieve the necessary certificates in Health and Hygiene and food safety,		
Delivery	An intensive week of lectures and classroom based activities		
Assessment	Written and Examinations		

The Anthropology of Food			
Type	Academic	Semester	II
Subject Type	Social Science	Credits	15
Overview	This module looks at the anthropology of food and the social and cultural factors affecting behaviour.		
Delivery	An intensive week of lectures and classroom based activities		
Assessment	A combination of written coursework, presentations and debates		

Business & Management Modules

Product Development			
Type	Academic	Semester	I
Subject Type	Business	Credits	15
Overview	In this module you will identify market trends, gaps in the market and how to develop products to meet market demand		
Delivery	An intensive week of lectures and classroom based activities		
Assessment	A combination of written coursework, presentations and debates and the student project		

Business Management & Logistics			
Type	Academic	Semester	I
Subject Type	Business	Credits	15
Overview	Consider how to run a business, including accounting, tax, employment law. In addition you will consider issues around distribution/logistics.		
Delivery	An intensive week of lectures and classroom based activities		
Assessment	A combination of written coursework, presentations and debates and the student project		

Marketing & The Consumer			
Type	Academic	Semester	II
Subject Type	Business	Credits	15
Overview	In this module we will look at marketing and its role in artisan food production. We will also consider consumer behaviour.		
Delivery	An intensive week of lectures and classroom based activities		
Assessment	A combination of written coursework, presentations and debates and the student project		

Business & Management (Cont'd)

Final Major Project			
Type	Academic	Semester	II
Subject Type	Business	Credits	15
Overview	This module is a project-based module which will consolidate your learning and you will use this to develop a business plan for a new food business.		
Delivery	This is a project based module which will be facilitated by an intensive week of tuition and tutoring.		
Assessment	Written Project.		

Student Project

During the programme, there will be a student project which brings together different aspects of the course. You will be able to apply principles developed during the course to this project. Teams of students from all disciplines will work together.

Section 5

Admissions & Important Dates (2010/11)

Admissions Guidelines

Applications from people of all ages and backgrounds are encouraged. Entry requirements are flexible if candidates show a commitment to succeed and have relevant skills and experience.

Selection for the Diploma programme is based primarily on the application form and interview process.

Typical Entry Guidelines:

- 5 GCSEs at grade C or above, including Maths and English,
- a reasonable standard of post-school education. This can include A-Levels, NVQs (level 3+), GNVQs, and BTEC qualifications.

Your education should generally be equivalent to 200 UCAS points.

Please talk to us if you do not meet these requirements but feel that your aptitude merits consideration.

All classes and assessments are in English. If English is not your first language, you will require an IELTS score of 6.0 or above.

Academic Calendar

Term Dates for the Diploma for the 2010/11:

Autumn Term	27 Sep 2010 - 17 Dec 2010
Spring Term	10 Jan 2011 - 15 Apr 2011
Summer Term	2 May 2011 - 30 Jul 2011

Graduation (2010 intake): **September 2011**

Application Dates & Deadlines

Applications are now open for 2010, and for September 2011. Subject to the availability of places, applications may be made anytime until **the end of July** in the year you wish to enroll.

Deadline for September 2010 intake: **30 July 2010***

If applications are received and no places are available, successful applicants will be offered a reserve place and/or the option to defer entry to the following year. The latest information regarding the availability of places is available on the website or by calling the school office.

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