



Birkbeck University of London

Culinary Industry Management

Study details

Course type: Undergraduate

Degree: BBA

Study mode: Full time

Duration: 36 Month

Cost of study

Cost : 17 620 EUR

Reg. fee : EUR

Scholarship : The scholarship will be applied as a discount to the tuition fee for the first year of your full-time master's course, to bring it in line with the Home tuition fee amount. As part of our commitment to enhancing the global reach of Birkbeck, we are announcing our Global Future Scholarship to support access to postgraduate master's study from all EU member countries, and Brazil. We recognise the importance and value in having a diverse student population from across the world and we're pleased to present this additional option of financial support.

Intake/s

Jan, Apr, Oct

Requirements

If English is not your first language or you have not previously studied in English, our usual requirement is the equivalent of an International English Language Testing System (IELTS Academic Test) score of 6.5, with not less than 6.0 in each of the sub-tests. We also accept other English language tests.

Accommodation

Provided by partner agencies

Speciality

Graduates will be able to pursue career paths in areas such as:

new product and recipe development

concept development

food production management

food and beverage management

training

entrepreneurs setting up their own business.

We offer a comprehensive careers service - Careers and Enterprise - your career partner during your

time at Birkbeck and beyond. At every stage of your career journey, we empower you to take ownership of your future, helping you to make the connection between your experience, education and future ambitions.

Additional information

This unique BBA Culinary Industry Management, jointly delivered by Birkbeck and the renowned Le Cordon Bleu Culinary Arts Institute, provides you with a firm foundation in culinary techniques and the skills required to manage successful food businesses or to progress your career in the service industry.??

This culinary industry management degree allows you to address key concepts in the culinary arts while learning the project management and development skills required of managers in food businesses in the twenty-first century. You will also gain experience of a real food business work environment through an internship component. Some of the employers we have worked with include the Maybourne Hotel Group, The Ritz London, Galvin Restaurants, The Ivy Collection and The Wolseley Hospitality Group.