



Queen Margaret University  
EDINBURGH



2. Successfully interact with others and work in projects as a team
3. Identify and address complex problems of practice and display an acumen to predict and plan solution-models
4. Take innovative approaches in culinary practice and adapt to shifts in the industry

### **13. Teaching and learning methods and strategies**

The learning/teaching strategies adopted by the programme aim to encourage independent and active learning. A wide range of active teaching methods will be employed throughout the programme including

Practical workshops – enabling experimentation and the analysis and discussion of issues, documents and materials; significant opportunities for growth in the Greek private e

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Any other diverse application can be considered on a case-to-case basis in conjunction with the relevant ALP.

### **17. Support for students and their learning**

Metropolitan College strives for excellence in supporting students in many ways and provides the following student support:

- Personal Academic Tutors

- Student handbooks

- Access to the Academic Learning Centre. Library and IT support

- Access to Student Services: Careers Office, English Language Support, Counselling

- Representation through Student-Staff Committees

### **18. Quality Assurance arrangements**

This programme is governed by QMU's quality assurance procedures. See the QMU website for more detail: <https://www.qmu.ac.uk/about-the-university/quality/quality-enhancement-and-external-context/quality->