



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->