

Gastronomy

Queen Margaret University

Content

It is increasingly recognised that reductionist approaches to tackling food-related issues are ineffective and that a more comprehensive and holistic approach is required if we are to better understand the many ways that food affects and shapes our lives and effectively address the many injustices and inequalities that are manifest in the current food system.

The course takes an experiential approach, with field trips to a diverse range of food-related businesses and organisations - from supermarket distribution warehouses to Michelin starred restaurants, large-scale farm operations to artisan food producers, campaigning organisations to government research centres.

Through input from a wide range of specialist and expert speakers, students gain exposure to the diverse influences that affect how we produce, consume, utilise, represent and understand food. Scotland is most often the showcase for this, however the concepts covered are transferable to other countries.

You can exit at PgCert and PgDip points.

Start Date

September

Qualification

Postgraduate Master's

Study Method

Part time (day)

Award Title

MSc

Course Length

2 years

Faculty

School of Arts, Social Sciences and Management

Department

Management

Entry Requirements

UK honours degree or equivalent. Applicants will also be considered with qualifications below UK Honours degree level or as mature students who can exhibit relevant work and life experience gained through their employment, professional activities and/ or significant and relevant personal interests.

Particular consideration will be given to candidates who are able to express their eligibility through the articulation of a passion for, knowledge of, or experience in the broad area of food and drink.

SCQF Level

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