

MODULE DOCUMENTATION

Applied Project

HOSP08035

Mandatory

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Full Title	Applied Project		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	08	ECTS Credits	15
Module Code	HOSP08035	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Francesco Noci		

Module Description

Produce and present an academic research proposal leading to the completion of an Applied Project and correspondent report. The project will consist of a theoretical component where the student, in conjunction with the academic supervisor, will generate a project proposal and support it with the appropriate secondary research. A practical and applied component of this module will be the production of primary research data that will have direct relevance to the broad area of food sector and food, gastronomic, nutritional and sensory research.

Learning Outcomes

☰ **On completion of this module the learner will/should be able to:**

1. Recognise the requirements for academic writing at level 8
2. Select and summarise the appropriate literature to support the project
3. Produce and present an academic research proposal
4. Conduct primary research collecting data qualitatively and/or quantitatively, in an applied area of culinary, food, gastronomy, sensory or any other relevant field
5. Use appropriate software for the preparation, and presentation of such research
6. Produce an applied project report following guidelines of sector specific publications

Indicative Syllabus

A Project Supervisor will be assigned to each student at the beginning of semester. The Project Supervisor will be available for weekly meetings to guide during the project proposal development and monitor the progress during the applied project.

During the meeting with the supervisor the student will have the opportunity to discuss topics that are directly relevant to the applied project, including:

- Plagiarism, time management, style guide.
- Research methods.
- Software training.
- Research training.
- Academic writing: planning, writing, revision
- Proposal drafting

The project topic will be selected early during the first semester of stage 4 and agreed with the Project Supervisor.

Students will be required to produce a document detailing the Research Project Proposal, which will cover the following topics: Proposed hypothesis, Preliminary literature review, Aims and Objectives of Research, Strategy for the Achievement of the Aims and Objectives, Primary and Secondary Research to be carried out, Proposed Methods of Data Collection and Analysis - both quantitative and qualitative, Work Schedule, Resource Schedule

Once the proposal has been evaluated and the applied project activities have taken place the student is required to detail the entire experience in a project report. The applied project report should be presented in the format of a paper manuscript, inclusive (if appropriate to the field) of the following sections:

- (a) Title Page
- (b) Abstract
- (c) Introduction
- (d) Materials and Methods
- (e) Results
- (f) Discussion
- (g) Acknowledgments
- (h) References

Teaching and Learning Strategy

Research Supervision

- Students are assigned a research supervisor dependent on topic chosen and supervisor's areas of specialisation.
- Students receive scheduled, individual, research supervision, throughout the module.

Assessment Strategy

20% Proposal presentation and research practice. [Learning Outcomes 1, 2, 3]

80% Completed applied project practical elements (if present) and report. [Learning Outcomes 4, 5, 6]

Repeat Assessment Strategies

Resubmission of Report

Indicative Coursework and Continuous Assessment:		100 %		
<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
Performance Evaluation	Proposal presentation & Research Practice	20 %	OnGoing	1,2,3
Project	Applied project	80 %	End of Semester	4,5,6

Part Time Delivery Mode Average Weekly Workload:			4.00 Hours		
<i>Type</i>	<i>Description</i>	<i>Location</i>	<i>Hours</i>	<i>Frequency</i>	<i>Weekly Avg</i>
Supervision	Directed learning	Not Specified	4	Weekly	4.00

Recommended Reading Book List

Davies, M., (2014). *Doing a Successful Research Project: Using Qualitative or Quantitative Methods*. Palgrave.
ISBN 1137306424 ISBN-13 9781137306425

Literary Resources

Readings for this module are topic-specific and therefore individual supervisors will recommend reading material.

Some general resources on academic writing and research projects

Programme Membership

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences