

BSc (Hons) Food Innovation Management

Full and part-time courses at CAFRE, Loughry Campus, Cookstown

Student satisfaction

96% Overall, I am satisfied with the quality of the course

I have been able to access general IT resources when I need to



The library resources and services are good enough for my needs



Feedback on my work has helped me clarify things I did not understand



Feedback on my work has been prompt



Staff have made the subject interesting



Staff are good at explaining things



I have received sufficient advice and support with my studies



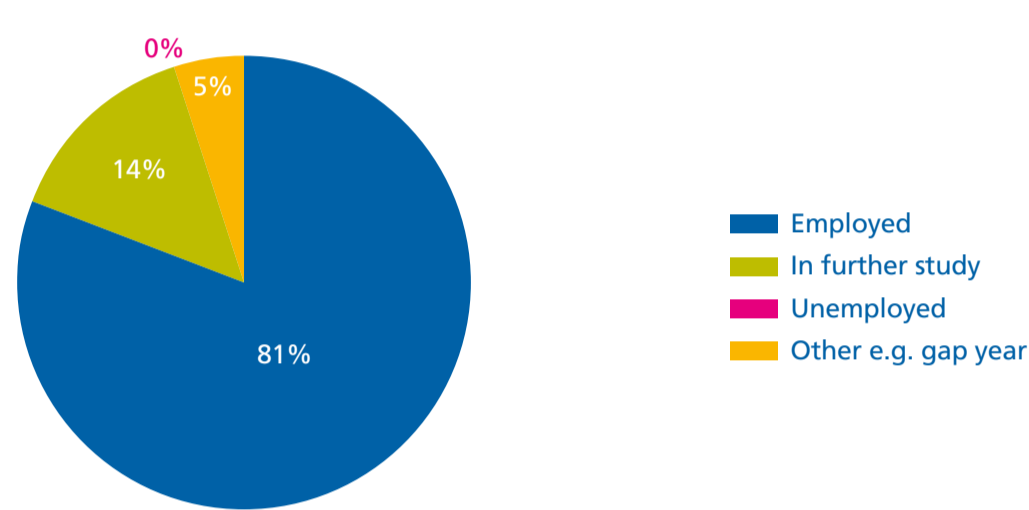
Employment and accreditation

£22,000 Average salary six months after the course

Salary range £12,500 - £25,000 +

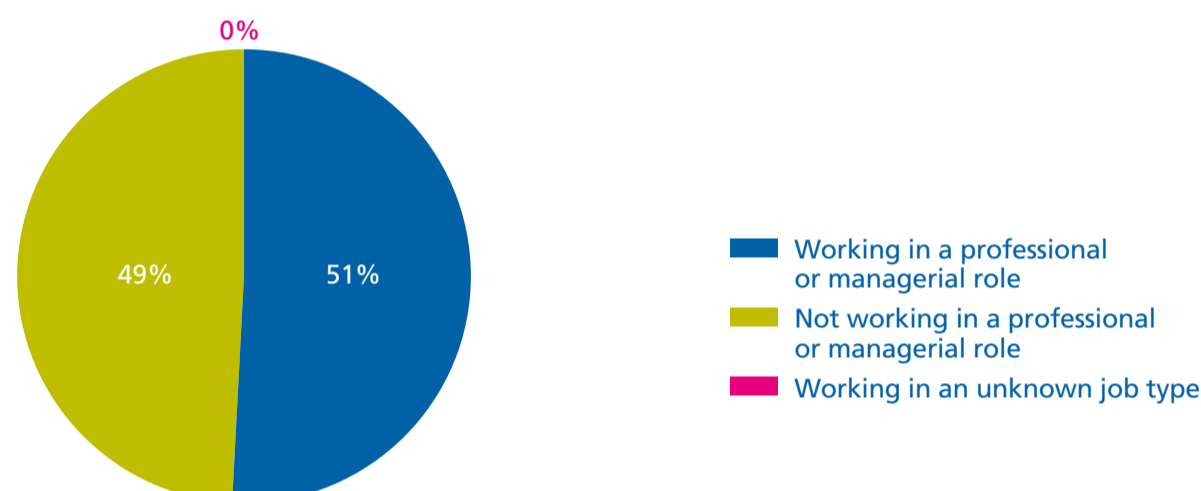
95% Go on to work and/or study

This is what students are doing six months after finishing the course



94% Working in section in which they are trained

Those in employment can be further split into



Tuition fees

£4,750 Average annual fee for students from Northern Ireland

Fee for students from England/Scotland/Wales £9,250

Accommodation costs

£2,340 Typical annual cost of college accommodation

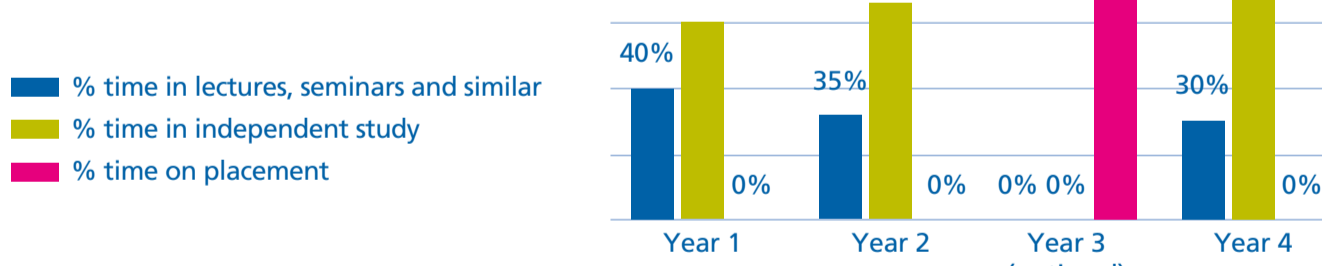
The accommodation cost is made up of £2,280 for room only, plus £60 recreational clubs and CAFRE Alumni charge

£1,350 - £2,400 Typical annual cost of private accommodation

Study information

35% Time in lectures, seminars and similar

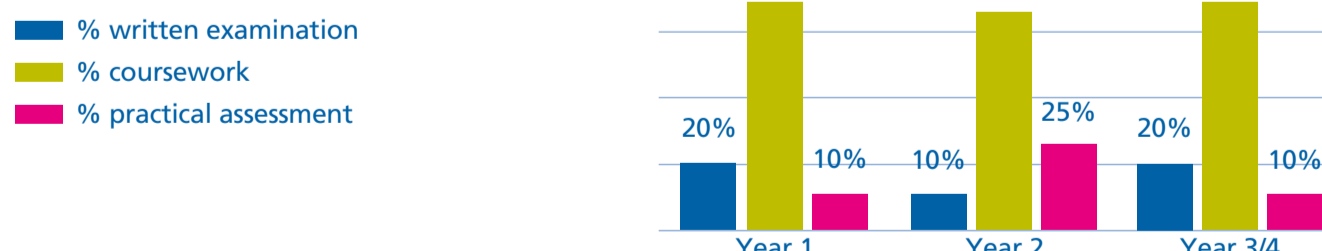
This is the percentage of time spent in different learning activities, by year for this course



Assessment

68% Assessment by coursework

This is the percentage of assessment activities, by year for this course



Qualification

69% Gain a BSc (Hons) 2:1 or higher

This is the percentage of students achieving the degree classification for this course



Additional expenses

£300 Average estimated cost of additional expenses

The additional expenses are made up of the following items required for this course
Protective clothing, estimated cost £100
Final year study tour, estimated cost £200