

Specialist centre for foods, tourism, hospitality & events

Subject Code	RES904
Subject Name	Research Principles
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Dr Caroline Winter

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Overview researd fields o proces epister qualitat special	rpose of this unit is to provide research students with a firm understanding of ch principles, situated relative to extant theoretical frameworks in the specialised if foods, hospitality, tourism and events. Students will be introduced to the research s and various paradigms guiding the conduct of research from their ontological, nological and methodological bases, including an introduction to quantitative and tive methods. Students will critically review the literature in their respective ist field to identify gaps in knowledge and consider the ethical issues associated e conduct of research with individuals and organisations.
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Learning Outcomes	Demonstrate proficiency in sourcing and critically selecting appropriate literature to inform research activity
	Review, analyse and critique relevant theoretical frameworks needed to evaluate research literature and conduct research activity in the specialised fields of foods, hospitality, tourism and events.
	Critically review and evaluate basic research construction, including philosophical foundations and paradigmatic and methodological approaches, and demonstrate discipline-appropriate application of research terminology.
	Critically analyse the ethical issues associated with the conduct of research within disciplines.

Assessments	Details	Weighting
	Literature Search	25%
	Literature Review	75%

Graduate Attributes addressed in this subject	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise and consolidate knowledge
	Scholarly skills
	Communication skills