



Last updated:		September 2010		
MANCHESTER METROPOLITAN UNIVERSITY				
1	Programme	BA (Honours) in: International Hotel Management; International Hotel and Tourism Management; International Tourism Management; International Hotel and Event Management; International Tourism and Event Management, and; European Culinary Management at the International Hotel Management Institute, Switzerland		
2	Name	Shaun Leonard		
3	Department/School/Unit (or partner in the case of collaborative provision):	IMI Luzern		
4	Current post	Executive Chef & Senior lecturer in culinary arts		
5	Qualifications			
	<i>Qualification</i>	<i>Date</i>	<i>Awarding Institution</i>	
	Post graduate Certificate in Teaching and Learning in Higher Education	2006	Open university	
	Diploma in Food and Beverage Management	2001	Cornell university	
	706-1 Basic Catering 706-2 Advanced Catering	1992	University of Northumbria	
6	Previous employment and experience of teaching at HE level			
	<i>Date from</i>	<i>Date to</i>	<i>Position held</i>	<i>Organisation</i>
	January 2004	until January 2005	Chef Lecturer	Les Roches Hotel School, Marbella Spain
	2001	2004	Chef	Royal Garden Court, London



7	Role in the delivery of the programme:				
	Senior lecturer in culinary management				
8	Brief statement on current research, scholarly or consultancy activities:				
	Undertaking a masters in education . Research interests in genetic engineering of food.				
9	Recent/key research publications:				
	<i>Author(s):</i>	<i>Year</i>	<i>Title</i>	<i>Publisher</i>	<i>ISBN</i>
	Leonard, S and Lee, H	2008	<i>Genetically modified foods and their effects on our nations health (research paper for gastronomic tourism conference)</i>	<i>Conference paper, May 2008</i>	<i>Not released yet</i>