

Temporary Delivery Due to the COVID19 Pandemic

B395 - Culinary Management								
					Delivery			
	AAL	Course Code	Course Title	Course Weight	In-person	Hybrid	Online	Clinical
1	1	MIT211A	Computer Studies For M.L.T.	2			x	
2	1	FSA176	Culinary Skills & Techniques I	5		x		
3	1	FSA178	Baking And Pastry Arts I	5		x		
4	1	FSA129	Introduction To Safe Food Handling (Theory)	1			x	
5	1	FSA143	Introduction To Safe Food Handling (Practical)	1	x			
6	1	FSA123	Culinary Calculations	2			x	
7	1	FSA168	Understanding Hospitality	1			x	
8		FSA175	Internship I	6	x			
9		FSA196	Hospitality Services I	5	x			
10	2	FSA223	Culinary Practices I	5		x		
11	2	FSA278	Baking And Pastry Arts II	5		x		
12	2	FSA146	Understanding Nutrition	1			x	
13	2	FSA229	Kitchen Operations	3			x	
14	2	ELEC1030	Choose 1 Elective Course	3				
15		FSA196	Hospitality Services I	5	x			
16		FSA175	Internship I	6	x			
17	3	FSA276	Culinary Skills & Techniques II	5		x		
18	3	FSA378	Baking And Pastry Arts III	5	x			
19	3	HOS108G	Cuisine And Culture	3			x	
20	3	FSA417	Kitchen Management II	4			x	
21	3	FSA275	Internship II	6	x			
22	3	FSA327	Special Diets	2			x	
23	4	FSA403	Culinary Practices II	5	x			
24	4	FSA315	Wines Spirits & Foods	4	x			

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25	4	FSA418	Trends In Industry	3			x	
26	4	FSA340	Advanced Culinary Techniques	5	x			
27	4	FSA475	Internship III	6	x			
28	4	SSC188G	Food Politics And Choices	3			x	

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