

## **B395 - Culinary Management**

	AAL	Course Code	Course Title	Course Weight	Delivery			
					In-Person	Hybrid	Online	Clinical
1	1	FSA123	Culinary Calculations	2				
2	1	FSA129	Intro To Safe Food Hand (Theo)	1				
3	1	FSA143	Intro to Safe Food Hand (Prac)	1				
4	1	FSA168	Understanding Hospitality	1				
5	1	FSA175	Internship I	6				
6	1	FSA176	Culinary Skills & Techniques I	5				
7	1	FSA178	Baking And Pastry Arts I	5				
8	1	FSA196	Hospitality Services I	5				
9	1	MAJR1060	Choose 1 Course At 6 U.C.	6				
10	1	MIT211A	Computer Studies For M.L.T.	2				
11	2	FSA223	Culinary Practices I	5	Х			
12	2	FSA278	Baking And Pastry Arts II	5	Х			
13	2	FSA146	Understanding Nutrition	1			х	
14	2	FSA229	Kitchen Operations	3			Х	
15	2	ELEC1030	Choose 1 Elective Course	3				
16		FSA196	Hospitality Services I	5	Х			
17		FSA175	Internship I	6	Х			
			·					
18	3	FSA276	Culinary Skills & Techniques II	5				
19	3	FSA378	Baking And Pastry Arts III	5				
20	3	HOS108G	Cuisine And Culture	3				
21	3	FSA417	Kitchen Management II	4				
22	3	FSA275	Internship II	6				
23	3	FSA327	Special Diets	2				
24	4	FSA403	Culinary Practices II	5	х			
25	4	FSA315	Wines Spirits & Foods	4	X			
26	4	FSA418	Trends In Industry	3			X	
27	4	FSA340	Advanced Culinary Techniques	5	х			
28	4	FSA475	Internship III	6	X			
29	4	SSC188G	Food Politics And Choices	3			X	

<sup>\*</sup> Hybrid is a combination of online and face to face delivery