

Teaching in Semester 1 2020

Programme – FdA Professional Cookery

Level of Study – 5

Teaching pattern in 2020-21 academic year:

Module number	Module Name	Module Credits	Compulsory/Optional Module	Lectures	Practicals	Seminars and small group teaching	Other teaching e.g. tutorials
1615	Advanced Culinary Techniques	30	Compulsory		All face to face. 4 hours per week semester 1 and 2		
1616	Innovative Patisserie	30	Compulsory	1 Hour Theory	All face to face. 4 hours per week semester 1 and 2		
1617	Profitable Menu Development	30	Compulsory	Choice of online or face to face 4 hours per week. Weeks 1-12		Face to Face 6 x1 hour workshop and assessment guidance Weeks 7-12	
N/A	Graduate Advantage	N/A		Online Weeks 1-6 (2 hours per week)			
N/A	Tutorials	N/A				Online	Contact as is required
N/A	Work Experience	N/A (not credit bearing)			January to March work experience period dependent on industry developments see note below		

Please note that hours per week are an average across term time tuition, and may vary across the weeks.

Where there is a choice of online or face to face teaching, students will be given a deadline to make the decision on whether to study online or face to face during online enrolment. After that deadline, swapping between online and face to face teaching may not be possible, though we will try to accommodate changes where we can.

Are there any changes to the content of the course, compared with what was agreed previously?

Kitchen practical classes will be adjusted in line with distancing limitations. Module content will be unchanged

Are there any changes to the assessment methods we are using?

No changes. Assessment portfolios and presentations will be facilitated by remote submission

Are there any changes to previously advertised field trips, placements, enrichment activities or other external activities?

Competitions and off site visits will not occur until distancing and access to off-site locations can be permitted. The work experience placement during the January to March period will be subject to conditions affecting the industry. Students seeking alternative work experience will be considered where there is a demand. Voluntary work initiative will also be considered.

When might what is set out above change?

We intend to use the teaching methods set out above for the whole of Semester 1 of the 2020-21 academic year.

If there are more severe restrictions on movement or gatherings as a result of changed government guidance (e.g. in the event of another wave of Coronavirus), teaching that is planned to be on campus may have to be moved online. In that instance your lectures, seminars and small group teaching would be online and we would postpone your practical sessions until campus teaching became possible again.

At the moment we intend that semester 2 teaching will be on campus and face-to-face for all students on this course, although we will continue to make use of our extensive online resources to supplement on-campus teaching. However, if restrictions on movement or group size continue, we would need to continue to offer your course in a blended way, in a similar pattern to that described above. We will let you know as soon as possible if we think that is likely to happen, but decisions may need to be taken at short notice where we are obliged to act on changes to national or local advice.