

Teaching in Semester 1 2020

Programme – BSc (Hons) and FdSc Bakery and Patisserie Technology

Level of Study – 4

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 |
|------------------|------------------------------------|-------------------|-------------------------------|---|---|-----------------------------------|-------------------------------|
| 890 L4 | Specialist Confectionery | 20 | Compulsory | Theory online 1 hour per week | All face to face 4 hours per week | As practical | |
| 1474-L4 | Introduction to Patisserie | 20 | Compulsory | Theory online 1 hour | All face to face 4 hours per week | As practical | |
| 832 L4 | Bakery Confectionery Science | 20 | Compulsory | Theory online – 2hrs | All face to face - 1.5 hours. Groups complete 6 in total. | N/A | N/A |
| 892 L4 | Managing for Profit | 20 | Option | Online 2 hour | N/A | 1 Hour face to face | N/A |
| 849 L4 | Diet and Nutrition | 20 | Option | 2 hours per week, mostly online but some weeks will be face to face. | N/A | 1 Hour face to face | N/A |



| 823 L4 | Food Safety and Hygiene | 20 | Compulsory | Theory online 1 hour. | Practicals will be a mix of face to face and online depending on the topic 2 hrs per week. | NA | NA |
|----------|----------------------------|----|------------|------------------------|--|-----|-----|
| 890 - L4 | Artisan Bread | 20 | Compulsory | 1 hour per week online | 5 x hours per week face to face | N/A | N/A |

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?

None

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

823 – Food Safety and Hygiene – The exam may need to be a piece of coursework



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

No changes

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 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.