

**Teaching in Semester 2 2020-21**

Programmes – BA/FdA Culinary Arts Management (Level 4)

*[Please note: The Culinary Arts Management programmes have recently undergone revalidation, and therefore the course content may have changed from what students might have read or considered from past prospectuses or web pages. This document will consider all changes related to these revalidations, as well as short term adjustments due to Covid incurred restrictions]*

*All theory lectures, seminars, tutorials and Graduate Advantage sessions can be adapted to be delivered either online or face to face on site, as per restrictions and guidance. However, all practical sessions will be delivered face to face on campus, due to the practical and vocational nature of this programme. Therefore, offsite remote delivery is not an option for CAM1 during Semester 2 2020-21.*

***Any students unable to attend teaching face to face on campus due to travel restrictions, shielding, or health reasons, are advised to contact the programme team to discuss options.***

**Teaching pattern in Semester 2 2020-21 academic year:**

Level of Study – Level 4

Module number	Module Name	Module Credits	Compulsory Optional	Lectures	Practicals	Seminars and small group teaching	Other teaching e.g. tutorials
2025	Culinary Arts Development	30	Compulsory	1-hour culinary theory 1-hour food safety (Feb Starters) <b>Online</b>	4-hour kitchen session <b>F2F</b>	-	-
804	Kitchen & Restaurant Operations	20	Compulsory	None	6 hour RWE session <b>F2F</b>	-	-

638	Food, Beverage & Hosp. Operations	20	Compulsory	2-hour lecture <b>Online</b>	-	-	-
892	Managing for Profit	20	Compulsory	2-hour lecture Either <b>Online</b> or <b>F2F</b>	-	1-hour Seminar <b>Online</b> or <b>F2F</b>	-

***[NOTE – All theory sessions can be delivered blended face to face on campus and/or online]***

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

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

As stated above, both the UG and PG Culinary Arts Management courses have recently been through revalidation – which means that they have been reviewed, developed and improved – and this may effect changes to the module structure in both awards.

The tables above have been completed to recognise these changes

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

No changes planned

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

None planned – although there will be additional practical sessions and enrichment practical activities scheduled for remote learners from Semester 1 to catch up on missed work, and to enrich the student experience

**When might what is set out above change?**

We intend to use the teaching methods set out above for the whole of Semester 2 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, all of 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 teaching in Semester 2 of the 2021-22 academic year 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.