

Teaching in Semester 2 2020-21

Programmes – FdA Professional Cookery (Level 5)

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 these programmes. Therefore, offsite remote delivery is not an option for FdA PC Level 5 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 deferral options or catch up sessions during reading/exam weeks.

Teaching pattern in Semester 2 2020-21 academic year:

Level of Study – Level 5

| Module number | Module Name | Module Credits | Compulsory Optional | Lectures | Practical's | Seminars and small group teaching | Other teaching e.g. tutorials |
|---------------|------------------------------|----------------|---------------------|---|--|-----------------------------------|-------------------------------|
| 1616 | Innovative Patisserie | 20 | Compulsory | Weeks 1-4 Placement Weeks 4-12 Patisserie theory | Weeks 5-12 Practical kitchen session each week including development | None | None |
| 1615 | Advanced Culinary Techniques | 20 | Compulsory | Weeks 1-4 Placement No theory | Weeks 5-12 Practical kitchen session each week including development | None | None |

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|------|--|----|------------|---|---|------|------|
| 1618 | Kitchen Management Techniques ML B.Schumacher | 20 | Compulsory | Weeks 1-4 Placement No Theory Weeks 5 & 6, 9-12 Online | Weeks 7+8 only Kitchen Workshop (application of theory) | None | None |
|------|--|----|------------|---|---|------|------|

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

Level 5 planned placement for 4 weeks at the beginning of semester 2. Planning has been done to offer alternative lessons, food hygiene certificate, demonstrations by industry chefs etc. Very flexible format depending on the conditions at that time. Also planned catch up lessons during reading/exam weeks from semester 1 and 2 to replace lessons missed due to restrictions/lock down if this occurs.

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 your lectures, seminars and small group teaching would be online and we would postpone your practical sessions until campus teaching became possible.

At the moment we intend that teaching in 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.