Program of Study Report

Term Code: 202543
Program: CMGT FV
Division: All
Report Output: pdf

Culinary Management (CMGT)

Course Name	Mod	Code	Prerequisites	Corequisites	Lec Hrs	Lab Hrs	FP/Alt Hrs
CMGT-SEM1							
Communications for Business 1		COMM 2204			2	1	
Computers for Hospitality		COMP 1210			0	3	
Culinary Theory I		CULI 1200		CULI 1201	3	0	
Culinary and Baking Techniques		CULI 1201		CULI 1200, FOOD 1200	0	4	
Food Safety and Sanitation		FOOD 1200			0	0	1
Field Placement Workshop - CSK		FWKW 2000			1	0	
Introduction to Global and Sustainable Cuisine		GLOB 1202			0	3	
Culinary Nutrition		NUTR 2200			0	0	1
Professional Development Strategies I		PDST 1200			2	0	
					8	**11**	**2**
CMGT-SEM2							
Cuisine A La Carte		CUIS 2201	CULI 1201, FOOD 1200	CULI 2201	0	4	
Culinary Theory II		CULI 2201	CULI 1200	CUIS 2201	3	0	
Food Service Operations		FOOP 2200	CULI 1201, FOOD 1200		0	5	
Field Placement - CSK		FWK 2201	FWKW 2000, PDST 1200		0	0	80
Menu Planning		MENU 2200			2	0	
Principles of Sustainable Kitchen Management		PKM 2200			2	0	1
General Elective Credit	OPT1	GNED 0000			3	0	
					10	**9**	**81**

Program Of Study   2025-26

Culinary Management (CMGT)

Faculty of Hosp & Hort Sci

04-NOV-2025

Weekly
Breakdown

Course Name	Mod	Code	Prerequisites	Corequisites	Lec Hrs	Lab Hrs	FP/Alt Hrs
CMGT-SEM3							
Advanced Culinary Techniques I		CULI 2200	CUIS 2201	CULI 3201	0	5	
Culinary Theory III		CULI 3201	CULI 2201	CULI 2200	3	0	
General Elective Credit		GNED 0000			3	0	
Marketing and Social Media		MKTG 4213			3	0	
Professional Development Strategies II		PDST 2200	PDST 1200		0	0	1
Advanced Baking & Pastry Techniques	OPT1	ABAK 3200	CULI 1201		0	5	
Retail and Quantity Food Production	OPT2	RETL 3201			0	5	
					9	**15**	**1**
CMGT-SEM4							
Capstone Workshop		CAPR 4201			1	0	
Capstone Project Practical		CAPR 4202			0	0	80
Advanced Culinary Techniques II		CULI 4201			0	5	
Food and Beverage Pairing		FOOD 4201			0	2	
General Elective Credit		GNED 0000			3	0	
Restaurant Management Theory		MGMT 4202	MENU 2200, PKM 2200		3	0	
Advanced Baking & Pastry Techniques	OPT1	ABAK 3200	CULI 1201		0	5	
Retail and Quantity Food Production	OPT2	RETL 3201			0	5	
					7	**17**	**80**

NOTES:
OPT1/OPT2/OPT3 - OPTIONS - Students choose subjects. OPT1 subjects are included in total hours per week.
GNED - Courses with this Subject Code are "General Education" subjects, GNED 0000 you are required to choose a 'General Education Elective' that term when you register.
SPEC 0000 - when displays as a pre-requisite you are required to have passed all previous courses and have a GPA of 2.0.
COOP - the co-op work term takes place in the following semester (spring/summer).
MOD1/MOD2 - course is delivered over a portion of the semester.