## **Program of Study Report**

Term Code: 202543

Program: CMGT FV

Division: All

Report Output: pdf

## Program Of Study 2025-26

**Culinary Management (CMGT)** 

## Faculty of Hosp & Hort Sci

04-NOV-2025

Weekly Breakdown

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

**Culinary Management (CMGT)** 

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.