Program of Study Report

Term Code: 202543

Program: CSK FV

Division: All

Report Output: pdf

Program Of Study 2025-26 Culinary Skills (CSK)

Faculty of Hosp & Hort Sci

04-NOV-2025

Weekly Breakdown

Course Name	Mod	Code	Prerequisites	Corequisites	Lec Hrs	Lab Hrs	FP/Alt Hrs
CSK-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
CSK-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
General Elective Credit		GNED 0000			3	0	
Menu Planning		MENU 2200			2	0	
Principles of Sustainable Kitchen Management		PKM 2200			2	0	1
					10	9	81

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.