MODEL ROUTE										
School:	Hospitality, Tourism & Culinary Arts	Program Number:		1834						
Program Title:	Food Tourism	Credential:		□ Certificate						
Program Delivery Mode:	□ Co-Op □ Online □ Fast Track □ Hybrid ☑ Non Co-op	Duration :		☑ 2 Semesters ☑ 3 Semesters ☑ 4 Semesters ☑ 6 Semesters ☑ 8 Semesters ☑ 9 Semesters						
Campus:	Progress									
Intake:	Fall 2021/Winter 2022									
Course Code	Course Title	Co/Pre Requisite (Course Code)	Lab Hours	Lecture Hours	Field Placement Hours	Course Delivery ODL=Online BLD=Blended HYB = Hybrid	Total Course Hrs (Lab + Lecture + Field)	Weeks (14)	Total Hours	
Semester 1	Fall 2021/Winter 2022									
FOOD 730	Introduction to Food Tourism		()	3			3	14	42	
FOOD 707	Gastronomy and Taste of Place I			3			3	14	42	
	Hospitality Marketing and Business Development		1	. 3		BLD	4	14	56	
FOOD 734	Tourism Destinations		()	3			3	5 7	21	
	Exploration of Foodways		()	3	()		3	5 7	21	
FOOD 736	Food Distribution and Travel Trade		,,	3			3	14	42	
FOOD 705	Food Writing			3			3	14	42	
FOOD 706	Wine, Beer, and Spirits		3				3	14	42	
								Total	308	
Semester 2		Winter 2022/Summer 2022								
	Gastronomy and Taste of Place II	FOOD 707=P FOOD 730=P	3				3	14	42	
FOOD 737	Global Tourism Development and Social Justice	FOOD 730=P		3			3	14	42	
FOOD 701	The Social Media of Food		()	3			3	14	42	
FOOD 713	Food Freelance Entrepreneurship		,,	3			3	14	42	
FOOD 740	Introduction to Event Management	FOOD 730=P	()	3	/		3	3 14	42	
	Sponsorship Development	FOOD 730=P	,,	3			3	3 14	42	
FOOD 737	Social Leadership and Business Development	FOOD 730=P	1	. 3		BLD	4			
								Total	308	
Minimum Grade Required: C										
C = Co-Requisite; P = Pre-Requisite									616	
Notes:										
Notes:										

This course may be offered in one of the following modalities (Online, Hybrid or Blended)

Signature:

Damian

Digitally signed by Damian Goulbourne Date: 2021.03.12 09:50:36 -05'00' Goulbourne

March 11th, 2021

School Dean/Chair

Revised Date