



Prescriptions and Schedule of Papers for 2006

Mode of Delivery

*	= Not available in 2006
B1, B2, B3, B4	= Available as a block course
E, E1, E2	= Available extramurally
F1	= Face to face teaching
I, I1, I2, I3, I4, I5, I6, I7, I8, I9, I10, I11, I12, I13, I14, I15, I16, I17, I18, I19, I20, I21, I22, I23, I24, I25, I26, I27, I28, I29, I30, I31, I32, I33, I34, I35, I36, I37, I38, I39, I40, I41, I42, I43, I44, I45, I46, I47, I48, I49	= Available internally

Semesters

S1	Semester One
S2	Semester Two
S3	Summer School
S12	Double Semester

Locations

AG	Auckland Geo Area
AL	Massey Albany
CG	Christchurch Geo Area
CN	China Netbig MBA
EM	Employers & Manufacturers Assc
HK	Hokowhitu Campus
HP	Hong Kong Polytech University
HW	Hawkes Bay
MA	Military Stds Inst. Auckland
NT	Email/Internet
PG	Papua New Guinea Geo
PN	Massey Palmerston North
RU	Ruawharo Campus
SP	Singapore Geo Area
TK	Takitimu Perf Arts School
TN	Tonga Geographic Area
WG	Wellington Geo Area
WL	Massey Wellington

Paper No./Title	Points	Sem	Mode	Loc
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Tourism and Hospitality

220.008	17 points	*	*	*
Principles of Tourism				
A basic introduction to the tourism industry and the factors which influence its structure and development with specific reference and application to New Zealand.				
220.013	12.5 points	*	*	*
Global Issues in Tourism				
An introductory study of issues facing the global tourism industry. The paper examines relationships between and within various tourism sectors, technology, international relations and trends in consumer behaviour.				
220.064	26 points	*	*	*
Advanced Hot Kitchen				
A practical study of a range of advanced hot kitchen items for presentation and service in a restaurant or retail outlet.				
220.069	2.5 points	*	*	*
Food Handling				
An entry level introduction to safe food handling practices and workplace health and safety legislation.				
220.092	33 points	*	*	*
Professional Cookery Part I				
A study of the advanced skills in cookery for those who plan to operate with a minimum of supervision. Practicums on menu planning and production are included.				
220.093	33 points	*	*	*
Professional Cookery Part II				
An advanced study of all areas of the cookery and catering industry for those who wish to prepare and present food without supervision.				

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