

## FNH 440- HUNU 541 Schedule of Topics (Updated October 22<sup>nd</sup> 2024)

Week	Date	Topics and Guests
Week 1	Sep 2 - No Class (due to Labour Day)	Review Syllabus and Assignments on Canvas
Week 2	Sep 9th	Course Orientation Equipment Specifications Assignment
Week 3	Sep 16 <sup>th</sup>	Guest Elaine Chu: <i>Food Production Systems</i> Major Project Review & Group Formation
Week 4*	Sep 23 <sup>rd</sup>	The Menu – Anchoring the food service system
Week 5	Sep 30 - No Class (due to National Day for Truth and Reconciliation)	<i>Asynchronous: Take Action for Indigenous Foodways discussion</i>
Week 6	Oct 7	Guest Helen Yeung: <i>Culturally-relevant food provision</i> Forecasting, Production, and Recipe Costing
Week 7	Oct 14 – No Class (due to Thanksgiving)	<i>Asynchronous: Review Food Safety &amp; HAACP content</i>
Week 8	Oct 21	Guest Suzanne Quiring: <i>Food Distribution Systems</i>
Week 9*	Oct 28	Food Recall Presentations x 2 Menu Costing & Marketing Quality Assurance, Quality Improvement & Sustainability in Food Provision
Week 10	Nov 4	Food Recall Presentation x 1 HR in Food Services: <i>Hiring, Onboarding, Conflict, and Progressive Feedback.</i>
Week 11	Nov 11 – No Class (due to Midterm Break)	<i>Asynchronous: Take Action for Sustainability in Food Services discussion</i>
Week 12	Nov 18	IT in Food Services - with guests <i>Emergency planning in food provision</i>
Week 13	Nov 25	Group Presentations x 6 (1-4pm)
Week 14	Dec 2	Guest Speaker: <i>Aging, food provision, and quality of life.</i> Group Presentations x 4 (1-4pm)
<del>Week 15</del>	<del>Dec 9</del>	<del>Group Presentations</del> <del>Course Wrap-Up</del>