

Les Roches

Les Roches Hospitality Career Program Overview

N.B. There may be some minor changes to course sequence and/or titles.

	COURSE NAME	US CREDITS	YEAR / MONTH	DURATION	SYNCHRONOUS CONTACT PERIODS (TEACHING & COACHING)	ASYNCHRONOUS MATERIAL & RESOURCES	TOTAL SYNCHRONOUS + ASYNCHRONOUS	HOMEWORK	OVERALL TOTAL	
YEAR 1										
TERM 1										
	INDUCTION HUB (Available throughout the program duration to facilitate communication between faculty, career services, student affairs, IBCP school coordinators and students)									
COURSE 1	Introduction to Hospitality	1 credit	<i>Year 1 / Month 1</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 2	Introduction to Cuisine	1 credit	<i>Year 1 / Month 2</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 3	The World of Beverages (Tea & Coffee)	1 credit	<i>Year 1 / Month 3</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
	WINTER BREAK									
TERM 2										
COURSE 4	Hotel Operations	1 credit	<i>Year 1 / Month 4</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 5	Pastry	1 credit	<i>Year 1 / Month 5</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 6	The World of Beverages (Mixology & Mocktails)	1 credit	<i>Year 1 / Month 6</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
	SPRING BREAK									
TERM 3										
COURSE 7	Final Project Kick-off (Final assessment-project proposal)	1 credit	<i>Year 1 / Month 7</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 8	The Modern Hotel Industry	1 credit	<i>Year 1 / Month 8</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 9	Culinary II	1 credit	<i>Year 1 / Month 9</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
	SUMMER BREAK									
YEAR 2										
TERM 4										
COURSE 10	Rooms Division and Hotel Operations II	1 credit	<i>Year 2 / Month 1</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 11	Pastry II	1 credit	<i>Year 2 / Month 2</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 12	Numerical skills OR GenEd option	1 credit	<i>Year 2 / Month 1-3</i>	90 days	1 hours weekly for 12 weeks	6 hours	18 hours	20 - 30 hours	max. 45 hours	
	WINTER BREAK									
TERM 5										
COURSE 13	Essentials of Viticulture	1 credit	<i>Year 2 / Month 4</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 14	Luxury Hospitality and Gastronomy	1 credit	<i>Year 2 / Month 5</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 12	Numerical skills OR GenEd option (continued)	1 credit	<i>Year 2 / Month 4-6</i>	90 days	1 hours weekly for 12 weeks	6 hours	18 hours	20 - 30 hours	max. 45 hours	
	SPRING BREAK									
TERM 6										
COURSE 15	Hospitality Entrepreneurship and Innovation	1 credit	<i>Year 2 / Month 7</i>	30 days	2 hours weekly for 4 weeks	7 hours	15 hours	10 - 30 hours	max. 45 hours	
COURSE 16	Final Project	2 credits	<i>Year 2 / Month 7-8</i>	60 days	Up to 2 hours weekly coaching	n/a	15 hours	50 - 75 hours	max. 90 hours	
		18 credits / 2 Years / Three terms per year						Total learning hours: 485 - 810		