

Glion Connect BBA 20 September 2021 intake

Weeks 1-10 remote learning academic calendar



	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10
	27 SEPT-01 OCT 2021	04-08 OCT 2021	11-15 OCT 2021	18-22 OCT 2021	25-29 OCT 2021	01-05 NOV 2021	08-12 NOV 2021	15-19 NOV 2021	22-26 NOV 2021	29 NOV-03 DEC 2021
COURSE TITLE	Induction	Introduction to Hospitality	Beverages From Around the World	The Art of Gastronomy <i>Culinary Part 1</i>	The Universe of Wine by Paolo Basso, Best Sommelier of The World <i>Part 1</i>	Running a Hotel Property Management System Opera E-Learning	The Art of Gastronomy <i>French Pastry</i>	The Face of the Modern Hotel Industry	Themed Cuisine	Managing and Operating Luxury Hotels and Resorts

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Weeks 11-20 remote learning academic calendar



	Week 11	Week 12	Break	Week 13	Week 14	Week 15	Week 16	Week 17	Week 18	Week 19	Week 20
	06-10 DEC 2021	13-17 DEC 2021	18 DEC 2021-02 JAN 2022	03-07 JAN 2022	10-14 JAN 2022	17-21 JAN 2022	24-28 JAN 2022	31 JAN-04 FEB 2022	07-11 FEB 2022	14-18 FEB 2022	21-25 FEB 2022
COURSE TITLE	Luxury Gastronomy	Spa Operations Certificate FutureLearn	Christmas Break	Welcome Back and Introduction <i>2 days</i> International Cuisines <i>3 days</i>	The World of Bars and Cocktails	The Art of Gastronomy <i>Culinary Part 2</i>	Spa Profitability Certificate FutureLearn	The Universe of Wine by Paolo Basso, Best Sommelier of The World <i>Part 2</i>	Arts, Aesthetics and Design in Modern Pastry	Other Topics in Hospitality Careers & Leadership Sucession Planning Private Aviation	Final Project Coaching and Presentations