

TABLE 2: COURSE DISTRIBUTION PER SEMESTER

A/A	Course type	Course title	Course code	Periods per week	Period duration	No of weeks/ Semester	Total periods/ Semester	ECTS
A' Semester – 25 ECTS								
1.	Theory	Introduction to Tourism & Hospitality	CAS 101	3	50	14	42	5
2.	Theory	Food Hygiene & Sanitation	CAS 102	3	50	14	42	5
3.	Theory	English Communication for the Hospitality Industry	ENG 101	3	50	14	42	5
4.	Theory	The Theory of Food & Beverage Service	CAS 111	3	50	14	42	5
5.	Theory	Accounting for Food & Beverage establishments	ACC 101	3	50	14	42	5
B' Semester – 25 ECTS								
1.	Theory	Health & Safety at Work	CAS 103	3	50	14	42	5
2.	Practical	Industry Computer Systems	INF 100	3	50	14	42	5
3.	Practical	The Practice of Food & Beverage Service	CAS 112	3	50	14	42	5
4.	Mixed	Introduction to Barista Services	CAS 113	3	50	14	42	5
5.	Theory	Wines & Spirits	CAS 114	3	50	14	42	5
Summer Semester - 10 ECTS								
	Practical	Industrial Training I	INT100	25		10		10
C' Semester – 20 ECTS								
1.	Theory	Marketing of Services	CAS 203	3	50	14	42	5
2.	Theory	Law for Food & Beverage establishments	CAS 201	3	50	14	42	5
3.	Theory	Restaurant Supervision	CAS 202	3	50	14	42	5
4.	Theory	Events & Banquets	CAS 212	3	50	14	42	5
D' Semester – 25 ECTS								
1.	Theory	Quality and Control Assurance Procedures	CAS 204	3	50	14	42	5
2.	Theory	Customer Service for Foodservice Operations	CAS 205	3	50	14	42	5
3.	Theory	Green Practices for Foodservice Operations	CAS 206	3	50	14	42	5
4.	Practical	Bartending	CAS 213	3	50	14	42	5
5.	Theory	Elective		3	50	14	42	5
Summer Semester - 15 ECTS								
	Practical	Industrial Training II	INT 200	25		15		15

Electives								
1.	Theory	Business Ethics	CAS L00	3	50	14	42	5
2.	Theory	Entrepreneurship	CAS L01	3	50	14	42	5
3.	Theory	Greek Language	CAS L02	3	50	14	42	5
4.	Theory	Russian Language	CAS L03	3	50	14	42	5