

Culinary Arts (2 years / 120 ECTS, Diploma)

TABLE 2: COURSE DISTRIBUTION PER SEMESTER

A/A	Course Type	Course Name	Course Code	Periods per week	Period duration	Number of weeks/ Academic semester	Total periods/ Academic semester	Number of ECTS
A' Semester								
1.	GE/FE	Computer Applications	CSC102	3	55'	13	39	6
2.	EL	Fundamentals of Culinary Arts	CUL110	3	55'	13	39	6
3.	GE/FE	English Communication	ENG101	3	55'	13	39	6
4.	EL	Introduction to the Hospitality Industry	HOT101	3	55'	13	39	6
5.	EL	Sanitation, Hygiene and Food Safety	HOT103	3	55'	13	39	6
B' Semester								
6.	EL	Pastry Arts & Baking	CUL133	6	55'	13	39	12
7.	GE/FE	English Writing	ENG102	3	55'	13	39	6
8.	EL	Food and Beverage Service	HOT104	3	55'	13	39	6
9.	EL	Hospitality Safety and First Aid	HOT106	3	55'	13	39	6

C' Semester								
10.	EL	Garde Manger & Butchery	CUL135	6	55'	13	39	12
11.	GE/FE	Advanced English	ENG201	3	55'	13	39	6
12.	EL	Conference and Banqueting Operations	HOT202	3	55'	13	39	6
13.	GE/FE	Mathematics	MTH101	3	55'	13	39	6
D' Semester								
14.	EL	Hot Food Preparations	CUL134	6	55'	13	39	12
15.	EL	Wines and Spirits	HOT206	3	55'	13	39	6
16.	EL	Menu Planning	HOT304	3	55'	13	39	6
17.	EL	Kitchen and Restaurant Organization	HOT306	3	55'	13	39	6

* Course Type: Compulsory Course (C), Elective Course (EL), General Education Elective Course / Free Elective Course (GE / FE), Undergraduate / Postgraduate Assignment (A), Practical training (P), N/A: Not applicable