

## Culinary Arts Management (4 years / 240 ECTS, Bachelor)

**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
<b>A' Semester</b>								
1.	<b>GE/FE</b>	Computer Applications	CSC102	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
2.	<b>EL</b>	Fundamentals of Culinary Arts	CUL110	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
3.	<b>GE/FE</b>	English Communication	ENG101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
4.	<b>C</b>	Introduction to the Hospitality Industry	HOT101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
5.	<b>EL</b>	Sanitation, Hygiene and Food Safety	HOT103	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
<b>B' Semester</b>								
6.	<b>EL</b>	Pastry Arts & Baking	CUL133	<b>6</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>12</b>
7.	<b>GE/FE</b>	English Writing	ENG102	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
8.	<b>C</b>	Food and Beverage Service	HOT104	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
9.	<b>C</b>	Hospitality Safety and First Aid	HOT106	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>

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<b>C' Semester</b>								
10.	<b>EL</b>	Garde Manger & Butchery	CUL135	<b>6</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>12</b>
11.	<b>GE/FE</b>	French Language	FRE101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
12.	<b>C</b>	Principles of Management	MGT101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
13.	<b>GE/FE</b>	Mathematics	MTH101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
<b>D' Semester</b>								
14.	<b>EL</b>	Hot Food Preparations	CUL134	<b>6</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>12</b>
15.	<b>C</b>	Wines and Spirits	HOT206	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
16.	<b>EL</b>	Menu Planning	HOT304	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
17.	<b>C</b>	Business Law	LAW101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>

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<b>E' Semester</b>								
18.	<b>EL</b>	Dietary Cuisine	CUL401	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
19.	<b>C</b>	Conference and Banqueting Operations	HOT202	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
20.	<b>C</b>	Hospitality Marketing	HOT301	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
21.	<b>EL</b>	Food and Beverage Controls	HOT303	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
22.	<b>C</b>	Business Research	MGT315	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
<b>F' Semester</b>								
23.	<b>C</b>	Financial Accounting	ACC101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
24.	<b>EL</b>	Food Science and Nutrition	CUL300	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
25.	<b>GE/FE</b>	French Language II	FRE201	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
26.	<b>GE/FE</b>	Principles of Microeconomics	ECO101	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
27.	<b>C</b>	Event Management	TOU305	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>

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<b>G' Semester</b>								
28.	<b>EL</b>	International Cuisine	CUL304	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
29.	<b>GE/FE</b>	Advanced English	ENG201	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
30.	<b>C</b>	Food & Beverage Management	HOT302	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
31.	<b>C</b>	Hospitality Human Resource Management	HOT401	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
32.	<b>C</b>	Entrepreneurship	MGT316	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
<b>H' Semester</b>								
33.	<b>GE/FE</b>	Statistics	MTH102	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
34.	<b>EL</b>	Cyprus Cuisine	CUL303	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
35.	<b>EL</b>	Project	CUL402	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
36.	<b>GE/FE</b>	History of Cyprus	HST102	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>
37.	<b>C</b>	Hospitality Maintenance Management	HOT403	<b>3</b>	<b>55'</b>	<b>13</b>	<b>39</b>	<b>6</b>

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