

KATANOMH MAGHMATΩN ANA EΞAMHNO – Culinary Arts Diploma - English

A/A	Course Type	Course Name	Course Type	Periods per week	Period Duration	Number of weeks per academic semester	Total Periods per academic semester	Number of ECTS
1st Year/ 1st Semester								
1.	Required	Fundamentals of Culinary Arts	CCUL 101	2	50	13	26	4
2.	Required	Nutrition, Food Safety and Hygiene	CCUL 109	3	50	13	39	5
3.	Required	Introduction to Cooking Methods	CCUL 102	7	50	13	91	5
4.	Required	Introduction to Baking & Pastry	CCUL103	6	50	13	78	5
5.	Required	Stocks, Soups and Sauces	CCUL 104	8	50	13	104	6
6.	Required	Introduction to Garde Manger	CCUL 105	7	50	13	91	5
1st Year/ 2nd Semester								
1.	Required	Legumes, Grains and Vegetables	CCUL 111	7	50	13	91	6
2.	Required	Meats, Poultry and Game	CCUL 112	7	50	13	91	6
3.	Required	Purchasing commodities	CCUL113	2	50	13	26	4
4.	Required	Mathematics for Culinary Studies	CMAT 103	2	50	13	26	4
5.	Required	Pasta and Farinaceous	CCUL115	7	50	13	91	6
6.	Required	Garde Manger	CCUL 116	5	50	13	65	4

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1.		SUMMER INTERNSHIP	CCUL-250	25				6
A/A	Course Type	Course Name	Course Type	Periods per week	Period Duration	Number of weeks per academic semester	Total Periods per academic semester	Number of ECTS
2nd Year/ 1st Semester								
1.	Required	Fish & Shellfish	CCUL 201	7	50	13	91	6
2.	Required	Principles of Menu Planning	CHOS 201	2	50	13	26	4
3.	Required	International Cuisine	CCUL 202	7	50	13	91	6
4.	Required	Food & Beverage Costing	CHOS 304	2	50	13	26	4
5.	Required	Herbs, Spices and Essential oils	CCUL 118	2	50	13	26	4
6	Required	Baking & Pastry	CCUL 210	7	50	13	91	6
2nd Year/ 2nd Semester								
1.	Required	Kitchen Facilities Planning & Design	CCUL308	3	50	13	39	5
2.	Required	Mediterranean Cuisine	CCUL215	8	50	13	104	6
3.	Required	General Business Skills	CCUL206	3	50	13	39	5
4.	Required	Commercial Cooking	CCUL 207	7	50	13	91	5
5.	Required	Food and Wine Pairing	CCUL 208	3	50	13	39	5
6.	Required	Breakfast	CCUL 204	6	50	13	78	4