

Varna University of Management
PROGRAMME CURRICULUM
BA (Hons) GASTRONOMY AND CULINARY ARTS
3 years full-time

3.9 Tourism

Language of instruction: Bulgarian / English

№	Code	Module / Subject	Contact hours				Student centred learning	Total hours of study	ECTS
			Lectures	Seminars, PBL / CBL	Practice	Total			
1	2	3	4	5	6	7	8	9	10
Year One									
First semester									
<i>Compulsory modules</i>									
1	TECHCA	Fundamentals of the Kitchen and Culinary Arts		30	60	90	160	250	10
2	KITHYG	Food Safety and Hygiene	15	15	30	60	65	125	5
3	ACC	Introduction to Accounting	15	45		60	65	125	5
4	MAN	Introduction to Management	15	45		60	65	125	5
5	LAN11	English		45		45	105	150	5
	SPORTS	Sports		30		30		30	
Total			45	210	90	345	460	805	30
Second semester									
<i>Compulsory modules</i>									
6	CNUT	Commodities and Nutrition		30	30	60	65	125	5
7	KSLAB1	Kitchen Skills Laboratory 1: Basic Culinary Skills		30	30	60	65	125	5
8	INFT	Information Technologies		45		45	80	125	5
9	MARBUSENV	Marketing and Business Environment	30	60		90	160	250	10
10.1	LAN21	Second foreign language		45		45	105	150	5
	SPORTS	Sports		30		30		30	
Total			30	240	60	330	475	805	30
Internship I									
<i>Compulsory modules</i>									
11	INT1 / CINT 1	Internship I / Culinary Internship Placement 1			60	60	190	250	10
Total			0	0	60	60	190	250	10
Year Two									
Third semester									
<i>Compulsory modules</i>									
12	HRM	Human resource management	15	45		60	65	125	5
13	IHT	Introduction to hospitality and tourism	30	60		90	160	250	10
14	FCP	Food Cost and Pricing	15	45		60	65	125	5
15	KSLAB2	Kitchen Skills Laboratory 2: Event Management and Implementation		30	30	60	65	125	5
16	LAN12	English		45		45	105	150	5
	SPORTS	Sports		30		30		30	
Total			60	255	30	345	460	805	30
Fourth semester									
<i>Задължителни модули</i>									
17	ENTPRJ	Entrepreneurship and project management	15	45		60	65	125	5
18	FBOP	F&B Operations Management	15	45		60	65	125	5
19.2	LAN22	Second foreign language		45		45	105	150	5
20	RMS	Research and Statistics	15	45		60	65	125	5
	SPORTS	Sports		30		30		30	
<i>Elective module (1 out of 2)</i>									
21.3	FBSOFTINV	F&B Software (Inventory Management)		30	30	60	65	125	5
	FBSOFTPS	F&B Software (Point-of-sale)		30	30	60	65	125	5
<i>Elective module (1 out of 2)</i>									
22.4	ELCUL1	Introduction to Molecular Kitchen Techniques and Tendencies		30	30	60	65	125	5
	ELCUL2	The World of Coffee and Tea		30	30	60	65	125	5
Total			45	270	60	375	430	805	30
Internship II									
<i>Compulsory modules</i>									
23	INT2 / CINT 2	Internship II / Culinary Internship Placement 2			60	60	190	250	10
Total			0	0	60	60	190	250	10
Year Three									
Fifth semester									
<i>Compulsory modules</i>									
24	INNCRHCA	Innovation and Creativity in Hospitality and Culinary Arts	15	15	45	75	175	250	10
25	STRATMANH	Strategic management in the hospitality	30	60		90	160	250	10
26	FBMAN	International F&B management	30	60		90	160	250	10
	SPORTS	Sports		30		30		30	
Total			75	165	45	285	495	780	30
Sixth semester									
<i>Compulsory modules</i>									
27	CECE	Conferences, exhibitions and corporate events	30	60		90	160	250	10
	SPORTS	Sports		30		30		30	
28.5	DIP_PB	Diploma project *					250	250	10
	DIPSEM_PB	Diploma seminar		60		60		60	
<i>Elective module - Language module or Specializing module</i>									
<i>Specializing module (2 out of 6)</i>									
29.6	CURRISSFB	Current issues in the F&B industry	15	45		60	65	125	5
30.7	EMPL	Employability	15	45		60	65	125	5
	TOURINTERM	Tourism Intermediaries	15	45		60	65	125	5
	FIN	Finance	15	45		60	65	125	5
	HTBRANDFB	Branding in the F&B industry	15	45		60	65	125	5
	TOURECOMFB	Digital Consumer Experience in Hospitality and Culinary Arts	15	45		60	65	125	5
<i>Language module</i>									
	LAN13	English		60		60	90	150	5
	LAN23	Second foreign language		60		60	90	150	5
Total			60	240	0	300	540	840	30
Total for the 3 years of study			315	1380	405	2100	3240	5340	200