

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

Language of instruction: English

Education Franchise: Cardiff Metropolitan University

№	Code	Module / Subject	Contact hours				Student centred learning	Total hours of study	ECTS
			Lecture s	Seminar s, PBL / CBL	Practice	Total			
1	2	3	4	5	6	7	8	9	10
Year One									
First semester									
Compulsory modules									
1	CAM_23_01	Fundamentals of the Kitchen and Culinary Arts		30	60	90	160	250	10
2	CAM_23_02	Food Safety and Hygiene	15	15	30	60	65	125	5
3	CAM_23_03	Accounting	15	45		60	65	125	5
4	CAM_23_04	Management	15	45		60	65	125	5
5	CAM_23_05	English		45		45	105	150	5
6	SPORTS	Sports		30		30		30	
Total			45	210	90	345	460	805	30
Second semester									
Compulsory modules									
7	CAM_23_06	Commodities and Nutrition		30	30	60	65	125	5
8	CAM_23_07	Kitchen Skills Laboratory 1: Basic Culinary Skills		30	30	60	65	125	5
9	CAM_23_08	Information Technologies		45		45	80	125	5
10	CAM_23_09	Marketing and Business Environment	30	60		90	160	250	10
11	CAM_23_10	Second Foreign Language		45		45	105	150	5
	SPORTS	Sports		30		30		30	
Total			30	240	60	330	475	805	30
Internship I									
Compulsory modules									
12	CAM_23_11	Internship I / Culinary Internship Placement 1			60	60	190	250	10
Total					60	60	190	250	10
Year Two									
Third semester									
Compulsory modules									
13	CAM_23_12	Human Resource Management	15	45		60	65	125	5
14	CAM_23_13	Introduction to Molecular Kitchen Techniques and Tendencies		30	30	60	65	125	5
15	CAM_23_14	Introduction to Hospitality and Tourism	15	45		60	65	125	5
16	CAM_23_15	Food Costing	15	45		60	65	125	5
17	CAM_23_16	Kitchen Skills Laboratory 2: Event Management and Implementation		30	30	60	65	125	5
18	CAM_23_17	English		45		45	105	150	5
	SPORTS	Sports		30		30		30	
Total			45	270	60	375	430	805	30
Fourth semester									
Задължителни модули									
19	CAM_23_18	Entrepreneurship and Project Management	15	45		60	65	125	5
20	CAM_23_19	F&B Operations Management	15	45		60	65	125	5
21	CAM_23_20	Second Foreign Language		45		45	105	150	5
22	CAM_23_21	Research and Statistics	15	45		60	65	125	5
	SPORTS	Sports		30		30		30	
Elective module (5 ECTS)									
23.1	CAM_23_22	F&B Software (Inventory Management)		30	30	60	65	125	5
	CAM_23_23	F&B Software (Point-of-sale)		30	30	60	65	125	5
Elective module (5 ECTS)									
24.2	CAM_23_24	Technologies in Travel, Tourism and Hospitality	15	30		45	80	125	5
	CAM_23_25	The World of Coffee and Tea		30	30	60	65	125	5
Total			60	270	30	360	445	805	30
Internship II									
Compulsory modules									
25	CAM_23_26	Internship II / Culinary Internship Placement 2			60	60	190	250	10
					60	60	190	250	10
Year Three									
Fifth semester									
Compulsory modules									
26	CAM_23_27	Innovation and Creativity in Hospitality and Culinary Arts	15	15	45	75	175	250	10
27	CAM_23_28	Strategic Leadership and Change Management	30	60		90	160	250	10
28	CAM_23_29	Conferences, Exhibitions and Corporate Events	30	60		90	160	250	10
	SPORTS	Sports		30		30		30	
Total			75	165	45	285	495	780	30
Sixth semester									
Compulsory modules									
29	CAM_23_30	International F&B Management	30	60		90	160	250	10
	SPORTS	Sports		30		30		30	
30	CAM_23_31	Final Defence *				0	250	250	10
31	CAM_23_32	Diploma Seminar		60		60		60	
Elective module - Language module or Specializing module									
Specializing module (one module * 10 ECTS / two modules * 5 ECTS)									
32.3	CAM_23_33	Marketing Communications in the Digital Age	30	60		90	160	250	10
33.4	CAM_23_34	Current Issues in the F&B Industry	15	45		60	65	125	5
34.5	CAM_23_35	Employability	15	45		60	65	125	5
	CAM_23_36	Tourism Intermediaries	15	45		60	65	125	5
	CAM_23_37	Branding in the F&B Industry	15	45		60	65	125	5
Language module									
35.6	CAM_23_38	English		60		60	90	150	5
36.7	CAM_23_39	Second Foreign Language		60		60	90	150	5
Total			60	210	0	270	570	840	30
Total for the 3 years of study			315	1365	405	2085	3255	5340	200

**** Students choose 1 out of 2 options:**

Dissertation

Enterprise Project

Additional information:

The specialist in "Gastronomy and Culinary Arts" is prepared to work in the restaurant business field, food service establishments, and accommodation facilities of all kinds. The acquired general and specialized knowledge and skills in economics and tourism, along with the ability to communicate in two or three foreign languages, enable graduates of this program to start their own business in the field of culinary arts and food service, as well as to hold positions in large and medium-sized tourism and commercial companies or related enterprises, such as:

Restaurant Manager
Restaurant Floor Manager
Head Chef or Head of a Specific Kitchen Department
F&B (Food and Beverage) Manager in a hotel
Tourism Specialist in municipal administration
Associate, Sales Representative, or Trade Agent in the sectors of Commerce or Tourism

The in-depth knowledge gained from specialized and technological training also provides opportunities for employment as a mid-level manager in hotels and restaurants offering independent additional services, fast food, and public catering establishments, as well as a manager of professional training centers in tourism.