

CULINARY ARTS MANAGEMENT

BACHELOR'S DEGREE | 2022 Advisory Plan

	First Semester						Second Semester					
	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.		
_	BA-ENG99	English 99	0	4	2		English Language Level 1	0	4	2		
	37700110	Study Skills	3	3	0	37700111	Life Skills	3	3	0		
14	30331111	Food and Beverage Service Techniques	3	0	6	30332155	Food Production 1 (Arabic Cuisine)	3	0	6		
YEAR	30331149	Principles of Accounting in Hospitality	3	3	0	30331212	Managing Food and Beverage Operations	3	3	0		
	30332225	Food Safety in Hospitality	3	3	0	30332223	Managing Food Production	3	3	0		
	30331146	The Contemporary Hospitality Industry	3	3	0	30331267	The Hospitality Business Toolkit	3	3	0		
	30331257	English for Hospitality (1)	3	3	0	30332146	Hospitality Marketing Essentials	3	3	0		
		Total	18	19	8		Total	18	19	8		
	First Semester						Second Semester					
2	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.		
		English Language Level 2	0	4	2	BA-CS 99	Computer Skills 99	0	1	6		
	37700114	Military Sciences	3	3	0	37700121	Intermediate English	3	4	2		
YEAR		Elective 1: University College Requirement	3				Elective 1: Program (Specialism) Requirements	3				
回	30332156	Food Production 2 (International Cuisine)	3	0	6	30332234	Hospitality Supply chain Mangements	3	3	0		
	30331251	Managing The Customer Experience	3	3	0	30332110	Creative Kitchen Management	3	1	4		
		Professional Identity and Practice	3	3	0		Food Science	3	2	2		
	30331218	Leadership and Management for Service Industries	3 18	3	0	30332252	Food Production (Baking and Pastries)	3	0	6		
	Total			16	8	Total			11	20		
	First Semester						Second Semester					
	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.		
	BA-AR 99	Arabic 99	0	3	0	37700413	Entrepreneurship skills	3	3	0		
m	37700412	Career Readiness	3	3	0		Elective 2: Program (Specialism) Requirements					
YEAR		Elective 2: University College Requirement	3			30331359	Scientific Research Methods	3	3	0		
戶	30332251	Oriental and International Pastry	3	0	6	30332353	Meat Production	3	1	4		
	30331268	Hospitality Consumer Behavior and Insight	3	3	0	30331358	English for Hospitality (2)	3	3	0		
	30331342	Revenue Management	3	3	0	30332254	Appetizers Production (Hot and Cold)	3	1	4		
	30332313	International Gastronomy	3	0	6					igspace		
	Total 18			12	12		Total 18 11					
	First Semester						Second Semester					
	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.	Unit Code	Unit Title	Credit Hrs.	Theory Hrs.	Prct. Hrs.		
4	30332211	Food Innovation	3	1	4		Elective 3: Program (Specialism) Requirements	3				
YEAR	30332415	Concept Design Trends and Innovation	3	1	4	30332419	Internship (2)	3	0	6		
	30332432	Marketing and Sales Management	3	3	0	30332437	Graduation Project	3	0	6		
	30332443	Combining Food And Beverage	3	1	4							
	30332318	Internship (1)	3	0	6							
		Total	15	6	18		Total	9	0	12		



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BACHELOR'S DEGREE | 2022 Study Plan

Unit Category	Unit Code	Unit Title	Credit Hours	Theory Hours	Practical Hours	Fin. Crd.	Prerequisite Code	
Prerequisite		English Language Level 1 *	0	4	2	3		
Requirements		English Language Level 2 *	0	4	2	3		
	37700114	Military Sciences	3	3	0	1		
	37700110	Study Skills	3	3	0	3		
Compulsory University College Requirement	37700111	Life Skills Career Readiness	3	3	0	3		
	37700412	Entrepreneurship skills	3	3	0	3		
	37700121	Intermediate English	3	4	2	3		
	37700122	Foreign Languages	3	3	0	3		
	37700241	Digital Literacy	3	1	6	3		
Elective University	37700115	Digital Marketing and Social Media	3	1	6	3		
College Requirement	30332124	Culinary Art (for learners not majoring in Culinary Arts Management)	3	1	6	3		
[2 Units Selection]	30112110	Principles of Media and Journalism (for learners not majoring in Digital Media)	3	2	3	3		
	37700216 35521502	Logical Math and Critical Thinking Occupational Health and Safety	3	3	0	3		
	30331241	Professional Identity and Practice	3	3	0	3		
	30331251	Managing The Customer Experience	3	3	0	3		
Compulsory	30331267	The Hospitality Business Toolkit	3	3	0	3		
Department	30331268	Hospitality Consumer Behavior and Insight	3	3	0	3		
Requirements	30331146	The Contemporary Hospitality Industry	3	3	0	3		
	30331218	Leadership and Management for Service Industries	3	3	0	3		
	30331149	Principles of Accounting in Hospitality	3	3	0	3		
	30331111 30331212	Food and Beverage Service Techniques Managing Food and Beverage Operations	3	0	6 0	3		
	30331212	Revenue Management	3	3	0	3		
	30332234	Hospitality Supply chain Mangements	3	3	0	3		
	30332110	Creative Kitchen Management	3	1	4	3		
	30332211	Food Innovation	3	1	4	3	30332155/30332156/3 0332254/30332353	
	30332241	Food Science	3	2	2	3		
	30332313	International Gastronomy	3	0	6	3	30332156	
	30332443	Combining Food And Beverage	3	1	4	3		
	30332432	Marketing and Sales Management	3	3	0	3		
Compulsory Program	30332415 30332318	Concept Design Trends and Innovation	3	1	4 6	3		
(Specialism)	30332316	Internship (1) Internship (2)	3	0	6	3		
Requirements	30332223	Managing Food Production	3	3	0	3		
	30332225	Food Safety in Hospitality	3	3	0	3		
	30332146	Hospitality Marketing Essentials	3	3	0	3		
	30332251	Oriental and International Pastry	3	0	6	3	30332252	
	30332252	Food Production (Baking and Pastries)	3	0	6	3	30332225	
	30332353	Meat Production	3	1	4	3	30332156	
	30332254 30332155	Appetizers Production (Hot and Cold)	3	1	4 6	3	30332156 30332225	
	30332156	Food Production 1 (Arabic Cuisine) Food Production 2 (International Cuisine)	3	0	6	3	30332155	
	30332150	English for Hospitality (1)	3	3	0	3	00002100	
	30331358	English for Hospitality (2)	3	3	0	3		
	30331359	Scientific Research Methods	3	3	0	3		
	30332437	Graduation Project	3	0	6	3		
	30331316	Menu Development, Planning and Design	3	1	4	3		
Elective Program	30332433	Business Planning and Simulation	3	3	0	3		
(Specialism)	30332342 30332357	Diets and Nutrition	3	2	2 4	3		
Requirements [3 Units Selection]	30332357	Snacks and Sandwiches Special Topics in Culinary Arts	3	0	6	3		
[30332359	Fish and Seafood	3	0	6	3		
			132	86	100	135		
	BA-AR 99	Arabic 99	0	3	0	3	Learners who pass the	
University Requirements [ADDITIONAL UNITS]	BA-CS 99	Computer Skills 99	0	1	6	3	placement test will be	
PROPERTY OF THE	BA-ENG99	English 99	0	4	2	3	exempted from the course.	
			132	94	108	144		
	A1-BA	Elementary Englsih	0	4	2	3		
* English Language	A2-BA	Pre-Intermediate English	0	4	2	3	Learners have to attend 2 levels out of this list based on their initial placement	
Levels	B2-BA	Upper Intermediate English	0	4	2	3		
	C1-BA	Advanced English	0	4	2	3	test result.	
	C2-BA	Proficiency (English)	0	4	2	3	1	