

School of Hospitality: Program Structure

Diploma in Culinary, Bakery and Patisserie Skills (1 year) (40 Credits)

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Advanced Diploma in Culinary, Bakery and Patisserie Art (1.5 year) (60 Credits)

SEMESTER ONE (20 credits)	Introduction to Culinary Operations (4 credits)	Fundamental Culinary Techniques (4 credits)	Foundation in Bakery Fundamentals (4 credits)	Bakery and Patisserie Applied Research (4 credits)	Essentials of Patisserie Techniques (2 credits)	Food Science and Nutrition (2 credits)
	(L- 2, T-0, P-4)	(L- 0, T-2, P-4)	(L-2, T-0, P-4)	(L- 0, T-4, P-0)	(L- 0, T-0, P-4)	(L- 2, T-0, P-0)
SEMESTER TWO (20 credits)	Gastronomic Restaurant Operations (4 credits)	Contemporary Global Cuisines (4 credits)	Pastry Shop Essentials (4 credits)	Contemporary Plated Desserts (4 credits)	Entrepreneurship (4 credits)	
	(L-0, T-2, P-4)	(L-0, T-2, P-4)	(L-0, T-2, P-4)	(L-0, T-2, P-4)	(L- 4, T-0, P-0)	
SEMESTER THREE (20 credits)	Internship and Project (20 credits)					