

A/A	Course type	Course title	Course code	Periods per week	Period duration	Number of weeks/ Semester	Total periods/ Semester	Number of ECTS
A' Semester								
1.	Compulsory	Fundamentals of Hospitality Industry	HOS100	3	55	13	39	6
2.	Compulsory	Health and Safety in the workplace	HOS101	3	55	13	39	6
3.	Compulsory	Meat and Poultry	CUL100	5	55	13	65	7
4.	Compulsory	Baking and Pastry I	CUL101	5	55	13	65	7
5.	Compulsory	Essential Mathematical skills for Culinary Arts	CMATH100	2	55	13	26	4
B' Semester								
1.	Compulsory	Food Nutrition	HOS102	2	55	13	26	5
2.	Compulsory	Food and Beverage Service	HOS103	3	55	13	39	6
3.	Compulsory	Cold Kitchen	CUL112	3	55	13	39	6
4.	Compulsory	Baking and Pastry II	CUL111	5	55	13	65	7
5.	Elective							
Summer Internship								

A/A	Course type	Course title	Course code	Periods per week	Period duration	Number of weeks/ Semester	Total periods/ Semester	Number of ECTS
C' Semester								
1.	Compulsory	Fish and Shellfish	CUL110	5	55	13	65	7
2.	Compulsory	Traditional Greek, Cypriot and Mediterranean Cuisine	CUL201	4	55	13	52	6
3.	Compulsory	Restaurant Operations Management	HOS200	3	55	13	39	5
4.	Compulsory	Menu Planning	HOS201	3	55	13	39	6
5.	Elective							
D' Semester								
1.	Compulsory	Healthier Foods and Special diets	CUL210	5	55	13	65	7
2.	Compulsory	Wine and Spirits	CUL211	3	55	13	39	6
3.	Compulsory	Events and Catering Service	HOS212	3	55	13	39	6
4.	Compulsory	Food & Beverage Cost Control Procedures	CUL213	3	55	13	39	5
5.	Compulsory	Contemporary Desserts	CUL212	4	55	13	52	6

Elective courses

- GRE-100 Greek Language and Culture
- MCDW-100 Managing Cultural Diversity in the Workplace
- IMH-100 Introduction to mental health