



No	Course type	Course title	Course code	Periods per week	Period duration	Number of weeks/ Semester	Total periods/ Semester	Number of ECTS
<b>Semester 1</b>								
<b>Common Courses of both Concentrations</b>								
1.	Compulsory	Health & Safety	HESF111	2	55'	14	28	4
2.	Compulsory	Principles of Management	MGMT108	2	55'	14	28	4
3.	Compulsory	Professional French	FREN108	2	55'	14	28	4
4.	Compulsory	Project Writing	PROJ100	2	55'	14	28	3
5.	Compulsory	Principles of Economics	ECON109	2	55'	14	28	4
<b>Culinary Arts Concentration Courses</b>								
6.	Compulsory	Introduction to Cooking	CBPA128	7	55'	14	98	7
7.	Compulsory	Basic Baking Techniques	CBPA159	4	55'	14	56	4
<b>Pastry – Confectionary Concentration Courses</b>								
6.	Compulsory	Confectionary & Pastry I	CBPA136	7	55'	14	98	7
7.	Compulsory	Basic Cooking Techniques I	CBPA169	4	55'	14	56	4
<b>Total</b>				<b>21</b>	<b>Total</b>			<b>30</b>



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<b>Semester 2</b>								
<b>Common Courses for both Concentrations</b>								
1.	Compulsory	Introduction to the Food Industry	MGMT115	2	55'	14	28	4
2.	Compulsory	Food Science	NUTR105	2	55'	14	28	4
3.	Compulsory	Dining and Oenology	CBPA170	2	55'	14	28	3
4.	Compulsory	Principles of Accounting	ACCT108	2	55'	14	28	4
5.	Compulsory	Introduction to the Classical French Cuisine	CBPA160	2	55'	14	28	2
6.	Compulsory	Practical Training I	PRCT101	–				5
<b>Culinary Arts Concentration Courses</b>								
7.	Compulsory	Cooking Techniques I	CBPA161	5	55'	14	70	5
8.	Compulsory	Basic Pastry Techniques	CBPA162	3	55'	14	42	3
<b>Pastry – Confectionary Concentration Courses</b>								
7.	Compulsory	Baking I	CBPA163	5	55'	14	70	5
8.	Compulsory	Basic Cooking Techniques II	CBPA164	3	55'	14	42	3
<b>Total</b>				<b>18</b>			<b>Total</b>	<b>30</b>



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<b>Semester 3</b>								
<b>Common Courses for both Concentrations</b>								
1	Compulsory	Food Hygiene	CBPA274	2	55'	14	28	4
2.	Compulsory	Food Tenders, Costing & Control	ECON203	2	55'	14	28	4
3.	Compulsory	Healthy Eating	NUTR207	2	55'	14	28	4
4.	Compulsory	Events Management	MGMT211	2	55'	14	28	4
5.	Compulsory	Essentials of Entrepreneurship	ENTR307	2	55'	14	28	4
6.	Compulsory	Finance	ECON206	2	55'	14	28	4
<b>Culinary Arts Concentration Courses</b>								
7.	Compulsory	Cooking Techniques II	CBPA237	6	55'	14	84	6
<b>Pastry – Confectionary Concentration Courses</b>								
7.	Compulsory	Confectionary and Pastry II	CBPA275	6	55'	14	84	6
<b>Total</b>				<b>18</b>	<b>Total</b>			<b>30</b>



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<b>Semester 4</b>								
<b>Common Courses for both Concentrations</b>								
1.	Compulsory	Food Unit Maintenance & Design	CBPA239	3	55'	14	42	6
2.	Compulsory	Practical Training II	PRCT207	–				5
<b>Elective Courses (both Concentrations)</b>								
<b>Choice of one of the following Courses</b>								
3.	Elective	Contemporary European Cuisine	CBPA290	4	55'	14	56	4
3.	Elective	International Cuisine	CBPA291	4	55'	14	56	4
3.	Elective	Italian Cuisine	CBPA289	4	55'	14	56	4
<b>Culinary Arts Concentration Courses</b>								
4.	Compulsory	Cypriot Cuisine	CBPA292	5	55'	14	56	5
5.	Compulsory	Menu Development and Plate Decoration	CBPA293	4	55'	14	56	4
6.	Compulsory	Events & Catering	CBPA294	3	55'	14	42	6
<b>Pastry – Confectionary Concentration Courses</b>								
4.	Compulsory	Cypriot Pastry & Bakery	CBPA295	4	55'	14	56	6
5.	Compulsory	Confectionary and Pastry III	CBPA276	4	55'	14	56	4
6.	Compulsory	Confectionary Decoration & Design	CBPA296	4	55'	14	70	5
<b>Total</b>				<b>19</b>			<b>Total</b>	<b>30</b>



No	Course type	Course title	Course code	Periods per week	Period duration	Number of weeks/ Semester	Total periods/ Semester	Number of ECTS
<b>Semester 5</b>								
<b>Common Courses for both Concentrations</b>								
1.	Compulsory	Food Safety Supervision	CBPA360	3	55'	14	42	6
2.	Compulsory	Application of Information Technology in Gastronomy	COMP311	2	55'	14	28	2
3.	Compulsory	Principles of Marketing	MRKT314	3	55'	14	42	6
4.	Compulsory	Financial Accounting	ACCT311	3	55'	14	42	6
5.	Compulsory	Principles of Food Units Management	MGMT324	3	55'	14	42	6
6.	Compulsory	Specific Dietary Requirements	NUTR303	2	55'	14	28	4
<b>Total</b>				<b>16</b>	<b>Total</b>			<b>30</b>



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<b>Semester 6</b>								
<b>Common Courses for both Concentrations</b>								
1.	Compulsory	Small Business Management	BUSS312	2	55'	14	28	4
2.	Compulsory	Food & Culture	NUTR304	2	55'	14	28	4
3.	Compulsory	Human Resource Management	HRMG306	2	55'	14	28	4
4.	Compulsory	Practical Training III	PRCT302	-				5
5.	Compulsory	Professional Ethics	ETHI303	2	55'	14	28	4
<b>Culinary Arts Concentration Courses</b>								
6.	Compulsory	Molecular & Fusion Cuisine	CBPA354	4	55'	14	56	4
7.	Compulsory	Mediterranean Cuisine	CBPA355	5	55'	14	70	5
<b>Pastry – Confectionary Concentration Courses</b>								
6.	Compulsory	Confectionary and Pastry IV	CBPA357	5	55'	14	70	5
7.	Compulsory	Baking II	CBPA358	4	55'	14	56	4
<b>Total</b>				<b>17</b>			<b>Total</b>	<b>30</b>



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<b>Semester 7</b>								
<b>Common Courses for both Concentrations</b>								
1.	Compulsory	Market Research	MRKT406	2	55'	14	28	4
2.	Compulsory	Food Product Development	NUTR401	3	55'	14	42	3
3.	Compulsory	Personal Skills Development	COMM306	2	55'	14	28	4
4.	Compulsory	Mass Production of Food	CBPA406	3	55'	14	42	6
5.	Compulsory	Thesis Methodology	PROJ417	2	55'	14	28	4
<b>Culinary Arts Concentration Courses</b>								
6.	Compulsory	Cold Kitchen	CBPA407	5	55'	14	70	5
<b>Pastry – Confectionary Concentration Courses</b>								
6.	Compulsory	Confectionery and Pastry V	CBPA405	5	55'	14	70	5
<b>Elective Courses (both Concentrations)</b>								
<b>Choice of one of the following Courses</b>								
7.	Elective	Food Retail Logistics	LOGS406	2	55'	14	28	4
7.	Elective	E-commerce	LOGS408	2	55'	14	28	4
<b>Total</b>				<b>19</b>	<b>Total</b>			<b>30</b>



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<b>Semester 8</b>								
<b>Common Courses of both Concentrations</b>								
1.	Compulsory	Consumer Behaviour	MRKT408	2	55'	14	28	4
2.	Compulsory	European Food Legislation & Regulations	LAWS407	2	55'	14	28	4
3.	Compulsory	Safety Management	HESF403	2	55'	14	28	4
4.	Compulsory	Final Thesis	PROJ407	6	55'	14	84	14
<b>Elective Courses (for both Concentrations)</b>								
<b>Choice of one of the following Courses</b>								
5.	Elective	Food Supply Chain	LOGS410	2	55'	14	28	4
5.	Elective	Food Warehousing	LOGS411	2	55'	14	28	4
5.	Elective	Sustainable Food Systems	ENVR402	2	55'	14	28	4
<b>Total</b>				<b>12</b>	<b>Total</b>			<b>30</b>