



REVISED PROGRAMME STRUCTURE-ENGLISH VERSION

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								
Common Core Courses								
1.	Compulsory	Health and Safety	HESF103	2	55'	14	28	4
2.	Compulsory	Principles of Accounting	ACCT109	2	55'	14	28	4
3.	Compulsory	Project Writing	PROJ101	2	55'	14	28	3
4.	Compulsory	Professional French	FREN109	2	55'	14	28	4
5.	Compulsory	Introduction to the Food Industry	MGMT116	2	55'	14	28	4
Culinary Arts Concentration Courses								
6.	Compulsory	Introduction to Cooking	CBPA129	7	55'	14	98	7
7.	Compulsory	Basic Baking Principles	CBPA166	4	55'	14	56	4
Bakery – Pastry Concentration Courses								
6.	Compulsory	Confectionery & Pastry I	CBPA167	7	55'	14	98	7
7.	Compulsory	Basic Cooking Principles I	CBPA168	4	55'	14	56	4
Total				21	Total			30



REVISED COURSE DISTRIBUTION PER SEMESTER-EN

A/A	Course type	Course title	Course code	Periods per week	Period duration	Number of weeks/ Semester	Total periods/ Semester	Number of ECTS
B' Semester								
Common Core Courses								
1.	Compulsory	Dining and Oenology	CBPA165	2	55'	14	28	3
2.	Compulsory	Food Tenders and Costing	CBPA130	2	55'	14	28	4
3.	Compulsory	Food Science	NUTR106	2	55'	14	28	4
4.	Compulsory	Food Hygiene	CBPA174	2	55'	14	28	4
5.	Compulsory	Classic French Cuisine	CBPA122	3	55'	14	28	2
6.	Compulsory	Practical Training I	SUPL102	–				5
Culinary Arts Concentration Courses								
7.	Compulsory	Cooking Techniques I	CBPA171	5	55'	14	70	5
8.	Compulsory	Basic Pastry Principles	CBPA172	3	55'	14	42	3
Bakery – Pastry Concentration Courses								
7.	Compulsory	Baking I	CBPA173	5	55'	14	70	5
8.	Compulsory	Basic Cooking Principles II	CBPA176	3	55'	14	3	3
Total				19			Total	30



REVISED COURSE DISTRIBUTION PER SEMESTER-EN

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								
Common Core Courses								
1.	Compulsory	International Eating Habits	NUTR208	2	55'	14	28	4
2.	Compulsory	Molecular and Fusion Cuisine	CBPA280	4	55'	14	28	4
3.	Compulsory	Healthy Eating	NUTR209	2	55'	14	28	4
4.	Compulsory	Events Management	MGMT214	2	55'	14	28	4
5.	Compulsory	Essentials of Entrepreneurship	ENTR201	2	55'	14	28	4
6.	Compulsory	Professional Ethics	ETHI201	2	55'	14	28	4
Culinary Arts Concentration Courses								
7.	Compulsory	Cooking Techniques II	CBPA281	6	55'	14	84	6
Bakery-Pastry Concentration Courses								
7.	Compulsory	Confectionery & Pastry II	CBPA282	6	55'	14	84	6
Total				20	Total			30



REVISED COURSE DISTRIBUTION PER SEMESTER-EN

A/A	Course type	Course title	Course code	Periods per week	Period duration	Number of weeks/ Semester	Total periods/ Semester	Number of ECTS		
D' Semester										
Common Core Courses										
1.	Compulsory	Food Unit Maintenance & Design	CBPA283	3	55'	14	42	6		
2.	Compulsory	Practical Training II	SUPL203	—				5		
Elective Courses (for both concentrations)										
Selection of one of the two courses										
3.	Elective	European Cuisine	CBPA284	4	55'	14	56	4		
3.	Elective	International Cuisine	CBPA285	4	55'	14	56	4		
Culinary Arts Concentration Courses										
4.	Compulsory	Traditional Cypriot Cuisine	CBPA286	5	55'	14	56	4		
5.	Compulsory	Menu Development and Plate Decoration	CBPA287	4	55'	14	56	5		
6.	Compulsory	Events and Catering	CBPA277	3	55'	14	42	6		
Bakery-Pastry Concentration Courses										
4.	Compulsory	Cypriot Pastry and Bakery	CBPA278	4	55'	14	56	6		
5.	Compulsory	Confectionery & Pastry III	CBPA279	4	55'	14	56	4		
6.	Compulsory	Artistic Confectionery	CBPA288	4	55'	14	70	5		
Total				19					Total	30