

COURSE DISTRIBUTION PER SEMESTER

A/A	Course Type	Course Name	Course Type	Periods per week	Period Duration	Number of weeks per academic semester	Total Periods per academic semester	Number of ECTS
1st Year / 1st Semester								
1.	Required	Basic Culinary Theory	MTCU-100	3	50	13	39	4
2.	Required	Basic Principles of Cooking	MTCU-102	5	50	13	65	6
3.	Required	Introduction to Food Hygiene and Safety	MTCU-104	2	50	13	26	4
4.	Required	Pastry Arts I	MTCU-106	5	50	13	65	6
5.	Required	Mathematical Applications in Culinary Arts	MTCU-108	2	50	13	26	4
6.	Required	Introduction to the Business Environment & Hospitality Environment	CHOS-100	3	50	13	39	6
1st Year / 2nd Semester								
1.	Required	Basic Cooking Methods	MTCU-110	5	50	13	65	6
2.	Required	Baking Arts I	MTCU-112	5	50	13	65	6
3.	Required	Basic Food Technology	MTCU-114	3	50	13	39	6
4.	Required	Computer Applications	CCOM-100	3	50	13	39	6
5.	Required	Internship I	MTCU-130	-	-	-	-	6

COURSE DISTRIBUTION PER SEMESTER

A/A	Course Type	Course Name	Course Type	Periods per week	Period Duration	Number of weeks per academic semester	Total Periods per academic semester	Number of ECTS
2nd Year / 1st Semester								
1.	Required	Preparation of meat, poultry and game	MTCU-200	6	50	13	78	6
2.	Required	Cold kitchen (GARDE MANGER)	MTCU-202	6	50	13	78	6
3.	Required	Food & Beverage Service Management	CHOS-206	3	50	13	39	6
4.	Required	Principles of Management	CMGT-100	3	50	13	39	6
5.	Required	Food & Nutrition Technology	MTCU-204	3	50	13	39	6
2nd Year / 2nd Semester								
1.	Required	Preparation of Fish and Shellfish	MTCU-210	6	50	13	78	6
2.	Required	Pastry Arts II	MTCU-212	6	50	13	78	6
3.	Required	Oenology and Cuisine	MTCU-214	3	50	13	39	6
4.	Required	Principles of Accounting	CACC-100	3	50	13	39	6
5.	Required	Internship II	MTCU-230	-	-	-	-	6

COURSE DISTRIBUTION PER SEMESTER

A/A	Course Type	Course Name	Course Type	Periods per week	Period Duration	Number of weeks per academic semester	Total Periods per academic semester	Number of ECTS
4 Year / 1st Semester								
1.	Required	Research Methods	CRES-300	3	50	13	39	6
2.	Required	Business Law	CLAW-200	3	50	13	39	6
3.	Required	Kitchen Facilities, Design and Maintainace	CHOS-300	3	50	13	39	6
4.	Required	Buffet Preparation and Presentation	MTCU-404	6	50	13	78	6
5.	Required	Innovation and Culinary Creations	MTCU-402	6	50	13	78	6
4 Year / 2nd Semester								
1.	Required	Small Business Operations	CMGT-200	3	50	13	39	6
2.	Required	Molecular and Modern Cuisine	MTCU-410	5	50	13	65	6
3.	Required	Dissertation	MTCU-412	-	-	-	-	12
4.	Required	Sustainable Tourism	CTOU-202	3	50	13	39	6