

**TABLE 2: COURSE DISTRIBUTION PER SEMESTER**

A/A	Course Type	Course Name	Course Code	Periods per week	Period duration	Number of weeks/ Academic semester	Total periods/ Academic semester	Number of ECTS
<b>A' Semester</b>								
1.	Program Requirement	Barology	TBAR-100	2	55	13	26	4
2.	Program Requirement	Beverage Identification & Sensory Analysis	TBAR-102	2	55	13	26	4
3.	Program Requirement	The Bar in the New Digital Age	TBAR-104	2	55	13	26	4
4.	Program Requirement	Communication & Customer Etiquette	TBAR-106	2	55	13	26	4
5.	Program Requirement	Bar, Barista & Restaurant Beverage Service	TBAR- 108	2	55	13	26	4
6.	Program Requirement	Art & Craft of Cocktails & Moctails	TBAR-120	4	55	13	52	3
7.	Program Requirement	Mixology & Infusion	TBAR-122	4	55	13	52	3
8.	Program Requirement	Barista Artisan Skills	TBAR-124	3	55	13	39	3

<b>B' Semester</b>								
1.	Program Requirement	Beverage Hygiene & Safety	THOM-130	2	55	13	26	4
2.	Program Requirement	Menu Design & Sales Skills	TBAR-132	2	55	13	26	4
3.	Program Requirement	Fermented, Distilled & cask Beverages	TBAR-134	2	55	13	26	4
4.	Program Requirement	Recruitment & People Development	TBAR-136	2	55	13	26	4
5.	Program Requirement	Purchasing & Control Systems	TBAR-138	2	55	13	26	4
6.	Program Requirement	Artisan Cocktails & Flair Bartending	TBAR-140	4	55	13	52	3
7.	Program Requirement	Molecular & New Cocktail Development	TBAR-142	4	55	13	52	3
8.	Program Requirement	Wine & Spirit Appreciation & Cellar Alchemies	TBAR-144	4	55	13	52	3
<b>C' Semester</b>								
1	Program Requirement	Internship	TBAR-150					2

The above sequence of courses is indicative. This may vary depending on course offering each semester, prerequisites and student choice of electives.