

Curriculum Design

4-Year Undergraduate Program in Bachelor Degree's in Hospitality Management



SEMESTER 1		SEMESTER 2		SEMESTER 3	SEMESTER 4		SEMESTER 5		SEMESTER 6	SEMESTER 7		SEMESTER 8	
Culinary application and theory		Hospitality culture & operations II		Industry Operations Internship 18	Hospitality Management foundations I		Hospitality management foundations II		Industry Management Internship 18	Corporate hospitality management		Hospitality specialization module	
Fine dining restaurant kitchen - modern mexican cuisine.	3	Sustainable hospitality and service culture	3		Banquet dinner experience creation and operations	3	Food & beverage concept creation and operations	12		Foundations of hotel asset management	6	Current issues and trends in the hospitality & business world or sport and event management or luxury Management	3
International cuisine	6	Bases of room division operations & management	3		Hospitality revenue optimization in a digital world	6	Technology in hospitality and service operations	6		Big data and digital Transformation in hospitality business management	6		
Bakery & pastry making	3	Introduction to F&B operations and management	3		International service marketing	6							
Preparation kitchen	3	R&D design lab & fine dining experience	3		Hospitality experience design I		Hospitality experience design II			Hospitality project I: Dissertation		Hospitality project II: Capstone consulting project	
Traiteur and Catering kitchen	3	Beverage knowledge: Tea, coffee, wine and spirits	3		Hospitality and service experience design and management	6	Hospitality and service technology, interiors and facilities design	6		Method of research & thesis	18	Hospitality business project	18
F&B service application and theory		Intro to business tools II			Business tools I		Business tools II			Corporate business tools I		Corporate business tools II	
Equipment management - stewarding	3	Foundations of hospitality Marketing	6		Macroeconomics	6	Customer information & distribution channel management	6		Ethic and social awareness	6	Corporate finance	9
F&B service theory & application food hall service	3	Financial Accounting	6		Financial analysis	6	Managerial accounting	9		Finance management	9	Corporate strategy	6
Bar & restaurants service	9	Microeconomics	6		Computational thinking	9	Legal aspects in hospitality & business	6		Entrepreneurship		Entrepreneurship II	
Fine dining restaurant service	3	Business tools for hospitality II (story telling with data and data visualization)	3		Corporate social responsibility and sustainable management	6				Business plan & project management	6	Entrepreneurship in globalized and digitalized economy	9
Room division application and theory		Statistics	6		Communication & human capital II		Communication & human capital III					Innovation management	6
Housekeeping & laundry	3	Communication & Human Capital I			Developing & Empowering Talents	6	Organizational capital and leadership	9					
Front Office & guest service	3	English II: academic writing	3		Cross cultural communication	3	Creating emotional hospitality: The art of meaningful guest connections	3					
Spa, wellness, sports and leisure	3	Business communication and protocol	3										
Hospitality culture & operations I		Human behavior & performance in the workplace	6										
Nutrition, hygiene & safety	1.5												
Food & beverage purchasing & cost control	1.5												
Introduction to hospitality & luxury management	3												
Intro to business tools I													
Hospitality English I	1.5												
Business tools for hospitality I (Excel Skill)	1.5												
Total credits per semester	54	54	18	57	57	18	51	51					