INTERCOLLEGE

CULINARY ARTS

CULINARY ARTS, 2 YEARS, DIPLOMA
ACADEMIC PATH

COURSE ID		ECTS
Major Requirements		**84**
ICATR-101E	Kitchen Technology I	6
ICATR-102E	Kitchen Technology II	6
ICATR-103E	Food Hygiene and Safety in the Workplace	6
ICATR-104E	Pastry and Bakery I	3
ICATR-105E	Intro to Hospitality & Tourism Industry	6
ICATR-106E	Food Service Technology & Labs	3
ICATR-107E	Butchery, Cutting, Poultry/Meat/Fish Processing	3
ICATR-114E	Pastry and Bakery II	3
ICATR-121E	Kitchen Lab I	3
ICATR-122E	Kitchen Lab II	3
ICATR-193E	Internship I	0
ICATR-208E	Pastry and Bakery III	3
ICATR-209E	Cypriot Cuisine	3
ICATR-210E	Kitchen Organization and Management	6
ICATR-211E	Menu Design and Kitchen Service	3
ICATR-212E	Cold Kitchen and Buffet Operation	3
ICATR-213E	International Cuisine	3
ICATR-214E	Food and Nutrition Science	6
ICATR-215E	Organization, Management and Operation of a Restaurant	3
ICATR-216E	Food and Drinks Costing	6
ICATR-217E	Bar Operations and Oenology	6
Computer Electives		**6**
ICOMP-150E	Microcomputer Applications and Use in Culinary Industry	6
Business Electives		**6**
IACCT-110E	Accounting I	6
Electives		**24**
BENG-122	Professional English II	6
BENG-123	Professional English III	6
FREN-101	French Language and Culture I	6
FREN-102	French Language and Culture II	6
TOTAL		**120**