

CULINARY ARTS, 2 YEARS, DIPLOMA ACADEMIC PATH

COURSE ID		ECTS
Major Requirements		107
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-107E	Butchery, Cutting, Poultry/Meat/Fish Processing	3
ICATR-108E	Food Service Technology and Labs	6
ICATR-114E	Pastry and Bakery II	3
ICATR-121E	Kitchen Lab I	3
ICATR-122E	Kitchen Lab II	3
ICATR-130E	Internship I	2
ICATR-200E	Accounting I	4
ICATR-201E	Microcomputer Applications and Use in Culinary Industry	6
ICATR-206E	Cypriot Cuisine	4
ICATR-208E	Pastry and Bakery III	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-214E	Food and Nutrition Science	6
ICATR-216E	Food and Drinks Costing	6
ICATR-217E	Bar Operations and Oenology	6
ICATR-218E	International Cuisine	4
ICATR-219E	Organization, Management and Operation of a Restaurant	4
ICATR-220E	Contemporary Food Trends	3
ICATR-230E	Internship II	2
Language Expression		13
ICATR-110E	English Language	3
ICATR-111E	English Language (General)	6
ICATR-120E	French Language	4
TOTAL		120