

## CURRICULUM: GASTRONOMY AND DIETETICS

Professional title: *Graduate Manager in Hospitality and Tourism*

**(4-year study)**

Total credits: **240 ECTS for four years (30 per semester);**

Total hours per semester **900**

### FIRST YEAR

#### First year – first semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT100117	Basics of tourism	8	3+2+2	240
2	4FT100217	Tourist geography	8	3+2+2	240
3	4FT104117	Restaurant management	6	2+2+1	180
4		Elective Faculty subject from list no.1-1	4	2+1+1	120
5		Elective Faculty subject from list no.1-2	4	2+1+1	120
6	UGD	Sport and recreation	*	0+0+2	*
Total:			30	12+8+9	900

#### List no.1-1 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT112217	Basics of accounting	4	2+1+1	120
2	4FT100317	Thermal tourism	4	2+1+1	120

\* First foreign language: One choice is available from the offered languages - English, German, Russian, French, Spanish and Italian.

#### List no.1-2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104217	First foreign language	4	2+1+1	120
2	4FT114617	Business communication	4	2+1+1	120

#### First year – second semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104317	Fundamentals of Food Technology	8	3+2+2	240
2	4FT100517	Hospitality	6	2+2+1	180
3	4FT100617	Management in tourism and hospitality	6	2+2+1	180
4		Elective Faculty subject from list no.2	4	2+1+1	120
5	UGD	Elective University subject from list no.9	4	0+0+4	120
6	4FT104417	Practical teaching *	2	0+0+2	60

Total:	30	9+7+11	900
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\* Practical teaching - compulsory realization for transfer to the next academic year, for only 1 cycle of studies. Performed for 30 days.

**List no.2 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT100917	Tourism market research	4	2+1+1	120
2	4FT103217	Spatial planning in tourism	4	2+1+1	120
3	4FT101117	Insurance in tourism and hospitality	4	2+1+1	120
4	4FT104517	Food safety and quality	4	2+1+1	120

**SECOND YEAR**

**Second year, third semester**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104617	Economics of tourism and hospitality	8	3+2+2	240
2	4FT101217	Travel agencies	8	3+2+2	240
3	4FT101317	Traffic in tourism	6	2+2+1	180
4		Elective Faculty subject from list no.3-1	4	2+1+1	120
5		Elective Faculty subject from list no.3-2	4	2+1+1	120
Total:			30	12+8+7	900

**List no.3-1 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104717	Gastronomic tourism	4	2+1+1	120
2	4FT101417	Alternative tourism	4	2+1+1	120

**List no.3-2 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104817	Second foreign language	4	2+1+1	120
2	4FT101717	Psychology of tourism and hospitality	4	2+1+1	120

\* Second foreign language: One choice is available from the offered languages - English, German, Russian, French, Spanish and Italian. Choosing a second foreign language is different from choosing a first foreign language.

**Second year, fourth semester**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104917	Sommelier	8	3+2+2	240
2	4FT101817	Tourism policy	6	2+2+1	180

3	4FT101917	International tourism	6	2+2+1	180
4		Elective Faculty subject from list no.4	4	2+1+1	120
5	UGD	Elective University subject from list no.9	4	0+0+4	120
6	4FT105017	Practical teaching *	2	0+0+2	60
Total:			30	9+7+11	900

\* Practical teaching - compulsory realization for transfer to the next academic year, for only 1 cycle of studies. Performed for 30 days.

**List no.4 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT114217	Entrepreneurship	4	2+1+1	120
2	4FT116217	E-business	4	2+1+1	120
3	4FT113317	Quality systems and standards	4	2+1+1	120
4	4FT105117	Wine tourism	4	2+1+1	120

**THIRD YEAR**

**Third year - fifth semester**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT105217	International gastronomy	8	3+2+2	240
2	4FT116717	Human resource management	8	3+2+2	240
3	4FT105317	Catering management	6	2+2+1	180
4		Elective Faculty subject from list no.5-1	4	2+1+1	120
5		Elective Faculty subject from list no.5-2	4	2+1+1	120
Total:			30	12+8+7	900

**List no.5-1 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT105417	Hospitality calculations	4	2+1+1	120
2	4FT101617	Information system in tourism and hospitality	4	2+1+1	120
3	4FT105517	Knowledge of goods	4	2+1+1	120

**List no.5-2 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT105617	Cultural heritage	4	2+1+1	120
2	4FT103417	Religious tourism	4	2+1+1	120
3	4FT105717	Contemporary trends in hospitality	4	2+1+1	120

### Third year – sixth semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT105817	Nutrition and diet	8	3+2+2	240
2	4FT105917	Classic kitchen	6	2+2+1	180
3	4FT106017	Food production management	6	2+2+1	180
4		Elective Faculty subject from list no.6	4	2+1+1	120
5	UGD	Elective University subject from list no.9	4	0+0+4	120
6	4FT106117	Practical teaching *	2	0+0+2	60
Total:			30	9+7+11	900

\* Practical teaching - compulsory realization for transfer to the next academic year, for only 1 cycle of studies. Performed for 30 days.

### List no.6 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT100717	Economics of tourism and hospitality	4	2+1+1	120
2	4FT103017	Tourism law	4	2+1+1	120
3	4FT106217	Meat production and processing	4	2+1+1	120
4	4FT102717	National tourism geography	4	2+1+1	120

### FORTH YEAR

#### Fourth year – seventh semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT106317	National gastronomy	8	3+2+2	240
2	4FT106417	Menu management	8	3+2+2	240
3	4FT114717	Fundamentals of management	6	2+2+1	180
4		Elective Faculty subject from list no.7-1	4	2+1+1	120
5		Elective Faculty subject from list no.7-2	4	2+1+1	120
Total:			30	12+8+7	900

### List no.7-1 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT103317	Security in tourism and catering	4	2+1+1	120
2	4FT102317	Promotional activities	4	2+1+1	120
3	4FT116017	Small business management	4	2+1+1	120

### List no.7-2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
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1	4FT102517	Tourist cartography	4	2+1+1	120
2	4FT113517	Financial investment management	4	2+1+1	120
3	4FT115417	Business planning	4	2+1+1	120

#### **Forth year – eighth semester**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT106517	Professional Practice 1	6	0+0+6	180
2	4FT106617	Professional Practice 2	6	0+0+6	180
3		Elective Faculty subject list no. 8	4	0+0+4	120
4	UGD	Elective University subject list no. 9	4	0+0+4	120
5	4FT106717	Practical teaching - interdisciplinary project*	4	0+0+4	120
		GRADUATION PAPER	6	0+0+6	180
Total:			30	0+0+30	900

Professional Practice 1 is implemented in food establishments. Professional Practice 2 realizes nutrition and food processing centers.

\* Practical teaching - an interdisciplinary project provided in 8 semesters, will be awarded with 4 ECTS. For it a mentor is estimated who is supposed to be one of the professional subjects of the faculty. It will be performed 2 days a week for 4 hours, or one day a week for 8 hours.

#### **List no.8 of elective faculty subjects (only one is selected)**

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT106817	Essay from practice 1 and 2	4	0+0+4	120
2	4FT106917	Business plan from practice 1 and 2	4	0+0+4	120
3	4FT107017	Marketing plan from practice 1 and 2	4	0+0+4	120

Upon completion of the undergraduate studies - eighth semester (fourth year), the student in the field of Tourism acquires a professional title - Graduate Manager in Hospitality and Tourism.

The graduate student - manager has employment opportunities in the whole sector of catering, nutrition centers, to start his own business in the field of gastronomy and nutrition, to work in food processing and quality organizations. customs services and other business entities in the field of catering.

## LIST OF UNIVERSITY ELECTIVE SUBJECTS

Code	List of University elective subjects II, IV, VI and VIII semester			
	SUBJECTS	Credits	Classes	Total
UGD100117	Macedonian literature and culture	4	0+0+4	120
UGD100217	Macedonian language and spelling	4	0+0+4	120
UGD100317	Ethics	4	0+0+4	120
UGD100417	History of Macedonia	4	0+0+4	120
UGD100517	Copyright	4	0+0+4	120
UGD100617	Tolerance and conflict resolution	4	0+0+4	120
UGD100717	Business Systems	4	0+0+4	120
UGD100817	Tourism industry	4	0+0+4	120
UGD100917	Entrepreneurship and Innovation	4	0+0+4	120
UGD101017	Management of self-development and behavior	4	0+0+4	120
UGD101117	Business Economics	4	0+0+4	120
UGD101217	Choral singing	4	0+0+4	120
UGD101317	Music and art	4	0+0+4	120
UGD101417	An Introduction to Film History	4	0+0+4	120
UGD101517	Dramaturgy	4	0+0+4	120
UGD101617	Basics of drawing	4	0+0+4	120
UGD101717	History of classical painting	4	0+0+4	120
UGD101817	Health promotion	4	0+0+4	120
UGD101917	Oral health and hygiene	4	0+0+4	120
UGD102017	Precious and semiprecious minerals	4	0+0+4	120
UGD102117	Earth science	4	0+0+4	120
UGD102217	Wildlife Science	4	0+0+4	120
UGD102317	Environmental Protection	4	0+0+4	120
UGD102417	Intelligent electronic components and devices	4	0+0+4	120
UGD102517	Experiment planning	4	0+0+4	120
UGD102617	History of clothing	4	0+0+4	120
UGD102717	Management and quality control	4	0+0+4	120
UGD102817	Informatics	4	0+0+4	120
UGD102917	Programming Basics	4	0+0+4	120

\* The title of the chosen university elective course must be different from the title of elective or regular faculty subject. A subject with same term is not allowed, for example: Informatics, University and Informatics, Faculty.