

**Program curriculum**

Year 1:	Year 2:	Year 3:
Food Production – I & II (Theory & Practical)	Food Production Operations (Theory & Practical)	Anthropology of Food
Food Patisserie – I & II (Theory & Practical)	Bakery, Pastry And Confectionary Operations (Theory & Practical)	Contemporary Issues
Hygiene Sanitation Food Nutrition (Theory)	Food & Beverage Management (Theory)	Food Philosophy
Food Service Operations – I & II (Theory & Practical)	Human Resource Management (Theory)	Independent Study
Business Communication & French – I & II (Theory & Practical)	Hotel Accountancy (Theory)	Strategic Management
Hotel Accountancy – I & II (Theory)	Management Information System (Theory & Practical)	Applied Professional Practice
Principles Of Management (Theory)	Industrial Training	Contemporary issues in Professional Practice
Marketing Management (Theory)	Kitchen & Bakery	
	IT & E-Research (Theory & Practical)	