

College of Tourism - Hotel Management
I. Syllabus¹
(Total number of classes and classes/week for each subject)

A. Compulsory subjects	Semester				Total
	1.	2.	3.	4.	
A.1. Core Area					
1. Religion	1	1	1	1	4
2. Language and Communication:					
2.1. Foreign Languages ²					
English for Professionals in Tourism	3	3	2	2	10
Spanish/Italian/French	4	4	4	3	15
2.2. Applied Information and Office Management ²	2	2	2	0	6
3. Tourism, business studies and Law:					
3.1. Tourism and Destination Geography and Travel Agency Mmgt.	1	1	1	1	4
3.2. Tourism Marketing/Customer Relations Management ²	4	4	4	4	16
3.3. Culture and Art	1	1	0	0	2
3.4. Economics and Business Administration	3	3	3	3	12
3.5. Accounting and Cost Controlling ²	4	4	4	4	16
3.6. Law	0	2	2	2	6
3.7. Hotel and Gastronomy Management	3	3	4	3	13
4. Gastronomy and Hospitality.:					
4.1. Nutrition and Food Technology	1	1	1	1	4
4.2. Kitchen Organisation and Culinary Arts	3	3	3	3	12
4.3. Restaurant Management	3	3	3	3	12
4.4. Electives: Professional Specialization Junior barkeeper or Junior sommelier	1	1	2	0	4
5. Practical Training and Project Management	2	2	2	2	8
	36	38	38	32	144
Total classes/week for compulsory subjects					

B. Compulsory Work Placement:

A total of 12 weeks/3 months is required before entering 3rd semester.

C. Electives & Voluntary Exercises (minimum number of participants 12)

3 rd Foreign Language	2	2	2	2	8
Professional Specialization:					
Beer Brewing	0	0	1	1	2
GDS Amadeus Air Basic	0	0	1	1	2
Junior barkeeper	1	1	2	0	4
Junior sommelier	1	1	2	0	4
Cheese expert	2	0	0	0	2

¹ The table of subjects may be changed autonomously due to school requirements

² ICT assisted