



# DIPLOMA IN CULINARY ARTS

KPT/JPS (R/811/4/0070) 03/22  
Baccalauréat Professionnel Restauration - Cuisine (BacPro)

2-Year  
Programme

## INTAKE: MARCH & AUGUST

The programme is developed in response to the increasing demand of employees who are able to work productively in various culinary environment and system.

Students have the opportunities to demonstrate culinary skills in the preparation of Western cuisine, Asian cuisine, *garde manger*, pâtisserie & bakery, confection as well as artistic skills. Besides, they will also learn and analyse marketing of food and business information involved in opening and running a catering business.

### Year 1

#### Core Modules

- English
- Business of Hospitality & Tourism
- Principles of Marketing
  
- Food Hygiene and Sanitation
- Fundamentals of Culinary
- Essential Cuisine Techniques
- Cuisines of Asia
- The Arts of Garde Manger
- Introduction to Pastry and Bakery
- Patisserie and Bakery Confections
- Food & Beverage Service
  
- MPU1
- MPU2
- MPU3

50 Credit Hours

### Year 2

#### Core Modules

- French
- Organisational Functions for Hospitality
  
- French Cuisine
- Cuisines of the World
- Plated Desserts
- Artistic Skills
- Food Production Operations
  
- MPU4

#### Industrial Training

40 Credit Hours