

**College of Tourism - Hotel Management**  
**I. Syllabus<sup>1</sup>**  
(Total number of classes and classes/week for each subject)

A. Compulsory subjects	Semester				Total
	1.	2.	3.	4.	
<b>A.1. Core Area</b>					
1. Religion	1	1	1	1	4
<b>2. Language and Communication:</b>					
2.1. Foreign Languages <sup>2</sup>					
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 <sup>2</sup>	2	2	2	0	6
<b>3. Tourism, Economics and Law:</b>					
3.1. Tourism and Destination Geography and Travel Agency Mmgt.	1	1	1	1	4
3.2. Tourism Marketing/Customer Relations Management <sup>2</sup>	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 <sup>2</sup>	4	4	4	4	16
3.6. Law	0	2	2	2	6
3.7. Hotel and Gastronomy Management	3	3	4	3	13
<b>4. Gastronomy and Hospitality.:</b>					
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 Specialisation Junior barkeeper or Junior sommelier	1	1	2	0	4
<b>5. Practical Training and Project Management</b>	2	2	2	2	8
	<b>36</b>	<b>38</b>	<b>38</b>	<b>32</b>	<b>144</b>
<b>Total classes/week for compulsory subjects</b>					

**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 <sup>rd</sup> Foreign Language	2	2	2	2	8
Professional Specialisation:					
Beer Sommelier	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

<sup>1</sup> The table of subjects may be changed autonomously due to school requirements

<sup>2</sup> ICT assisted