



Bachelor's Degree

# Gastronomy





**gasma**

GASTRONOMY & MANAGEMENT  
UNIVERSITY CAMPUS

# Bachelor's Degree in Gastronomy



Study in an international  
environment

Our students, from more than 75 different nationalities, make up the cultural richness of an international campus.

# It's not a hobby **it's a life's path**



## Learning by doing

Our students do internships in top level gastronomic businesses. Practice, share, reflect.



## Global training

We train professionals specialized in culinary techniques, but also qualified to run and manage a restaurant anywhere in the world.



# Bachelor's Degree in Gastronomy

# Gasma's DNA

## Gasma is... **creativity**

We care nothing more than to promote the talent and creative capacity of our students, both in the culinary aspect, and in its creative application in all aspects of a gastronomic business. It is the origin and destiny of our teaching method.

To devise, to innovate, ... to know the rules to be able to change them is our motto, always advancing towards original ideas, new business models and differentiating culinary concepts.

## Gasma is... **innovation**

Our training is dual, we don't just think of great chefs. At Gasma, we go beyond the culinary, to successfully address business models. It is our cornerstone.

## Gasma is... **management**

*"We care nothing more than to promote the talent and creative capacity of our students"*



# why not?

Why not? It is a way of understanding life. To question that things have to be as they are. Why not? These are two words that help us not to have borders. To see the world with different eyes. Today the right question is not Why? Is it Why not?

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BEING PROFESSIONAL

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A TRAINING EXPERIENCE

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BEING INTERNATIONAL

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BEING INNOVATIVE

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 **50**

years of pioneer  
university

 **+75**

countries in a global  
campus

 **+6000**

internship agreements

 **Nº1**

private institution awarding  
scholarships



# Bachelor's Degree in Gastronomy Study Programme\*

## FIRST

## YEAR

	SUBJECT	ETCS	TYPE	AREA
1 <sup>st</sup> semester	Basics of Gastronomy	8	●	Gastronomy
	History and Sociology of Food	6	●	Gastronomy
	Kitchen Equipment and Machinery*	6	●	Gastronomy
	Consumer Analysis	6	●	Management
2 <sup>nd</sup> semester	Fundamentals of Business Communication	6	●	Management
	Culinary Production Processes	8	●	Gastronomy
	Introduction to Marketing	6	●	Management
	Raw Materials & Products in the kitchen	8	●	Gastronomy
	Economy and Market Society	6	●	Management
	Spanish Language (extracurricular subject)	6	●	Languages
	Spanish Language (extracurricular subject)	6	●	Languages
Total ECTS		<b>60</b>		

## SECOND

## YEAR

	SUBJECT	ETCS	TYPE	AREA
1 <sup>st</sup> semester	Advanced English/ Spanish Language II	5	●	Languages
	Patisserie & Bread Making Techniques & Production	6	●	Gastronomy
	Innovation and Gastronomic Creations	5	●	Gastronomy
	Food Chemistry and Biochemistry	6	●	Management
	Management Systems in the Culinary Performance	6	●	Gastronomy
2 <sup>nd</sup> semester	Gastronomic Administ. & Management	6	●	Management
	Mediterranean Gastronomy	6	●	Gastronomy
	Applied Microbiology	3	●	Food Technology
	The Basics of Applied Law	5	●	Management
	Wines and Wine Making	6	●	Gastronomy
	Accounting and Financial Analysis	6	●	Gastronomy
Total ECTS		<b>60</b>		

## THIRD

## YEAR

	SUBJECT	ETCS	TYPE	AREA
1 <sup>st</sup> semester	Wines and Wine Cellar Management	6	●	Gastronomy
	The Basics of Nutrition & Dietetics	6	●	Food Technology
	Vanguard Culinary Techniques	8	●	Gastronomy
	Business Models and ICT in Gastronomy	6	●	Management
	Cost Control Applied to Gastronomy	6	●	Management
2 <sup>nd</sup> semester	Event Design and Protocol	4	●	Gastronomy
	Tourism and Hotel Management	6	●	Gastronomy
	Internships	9	○	Internships
	Internships	9	○	Internships
Total ECTS		<b>60</b>		

● BASIC

● COMPULSORY

● TFC

○ INTERNSHIPS

○ OPTIONAL

ECTS European Credit Transfer System



**FOURTH** YEAR**Executive  
Chef. Innovation -  
Research in Gastronomy**

	SUBJECT	ETCS	TYPE	AREA
1 <sup>st</sup> semester	R+d in Gastronomy and the Food Industry	4	●	Gastronomy
	Entrepreneurship Applied to Gastronomy. Start-up	4	●	Management
	Efficiency and Process Management	3	○	Gastronomy
	Great Chefs and Haute Cuisine Dishes	5	○	Gastronomy
	Food Preparation with High Quality Products	5	○	Gastronomy
2 <sup>nd</sup> semester	Internships I	6	○	Internships
	Internships II	18	○	Internships
	Internships III	9	○	Internships
	TFG - Final Project	6	●	TFG
Total ECTS		<b>60</b>		

**FOURTH** YEAR**Gastronomic  
Business. Food & Beverage**

	SUBJECT	ETCS	TYPE	AREA
1 <sup>st</sup> semester	R+d in Gastronomy and the Food Industry	4	●	Gastronomy
	Entrepreneurship Applied to Gastronomy. Start-up	4	●	Management
	Brand Strategic Management	5	○	Management
	Food & Beverage Supply Management	4	○	Management
	Purchasing and Product Identification	4	○	Management
2 <sup>nd</sup> semester	Internships I	6	○	Internships
	Internships II	18	○	Internships
	Internships III	9	○	Internships
	TFG - Final Project	6	●	TFG
Total ECTS		<b>60</b>		

\*Kitchen Equipment and Machinery (1st year subject) is taken later on, in Spanish. (on the 2nd year)  
Students enrolled in the English line of the Bachelor's Degree, please refer to website yearly for detailed structure of the programme.  
Some subjects may be subject to change.

# Methodology

## How to think, how to do things

Everything we do aims to offer a different training experience. Learn more and better, both inside and outside the classroom. We are a University that works every day to be better academically and scientifically. We want to do things right and once we do, we can do them even better. And all to achieve only two things: that our students know how to think and that our students know how to do things.

## A practical question

There is no better lesson than the one you learn by doing. Therefore, in addition to theoretical training, the studies have internships to encourage "learning by doing". Whatever your vocation, you will develop it from day one. In addition, we have agreements with a large number of companies where you can do "stages" to prepare your incorporation into the professional world.

## Working in projects

Times are changing and with them, new methodologies. The motivation of students in the classroom is one of the great goals of teachers, as well as bringing the university closer to the working world that they will join. The creation of projects within the subjects encourages teamwork, the application of transversal knowledge and establishes a current work methodology.

## Bachelor's Degree in Gastronomy

# What makes us different?

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FOCUSED ON

## Innovation

This is the only official title that combines haute cuisine with management, which mixes the key ingredients of food with the techniques to generate the most profitable gastronomic business.



PROFESSION

## In class

The best cuisine professionals collaborate with the teaching of this degree. Chefs with Michelin stars and other international recognitions who give intensification seminars, who develop practical workshops, who have been involved in the development of the contents and techniques of all subjects.



VOCATION

# International

In your day to day at CEU Cardenal Herrera University you will be surrounded by students from more than 75 countries and that will be a unique experience for you. This degree in gastronomy is studied by young people of more than 35 different nationalities. In fact, more than 75% of students in this degree are international.

PREMISES

# Avant-garde

Without state-of-the-art facilities you can't study avant-garde cuisine. That's why the whole practical part of this degree takes place at Gasma, Gastronomy & Culinary Management Campus. Gasma has its facilities 5 minutes from the CEU Cardenal Herrera University in Castellón and are considered by many to be the best in southern Europe for gastronomy training. From the first year students of this degree develop hours and hours of practical sessions in these unique facilities.



# Bachelor's Degree in Gastronomy

# Career opportunities

## A field in constant evolution

Gastronomy, the tourism sector and agri-food companies are **booming and constantly evolving sectors**. As with others, such as the digital world, the constant **emergence of new labor needs** defines the present.

Students may hold operational positions as **executive chefs** or **restaurant managers** in the executive part and **Directors of Food & Beverage** in the management part. In the same way, you will be able to hold senior management positions in a company, create your own gastronomic or agri-food business and even offer your advice to companies in the improvement of their processes.

The **knowledge in the scientific and gastronomic** area makes the student a unique opportunity for the agri-food industry in different areas: R&D, quality control and production management. In the purest scientific branch, the student will be able to develop a professional career dedicated entirely to research.

**Gastronomic teaching** at University level also needs highly qualified professional profiles. That is why graduates in gastronomy are, without a doubt, an optimal profile to be able to impart specific knowledge in the sector of gastronomic education.



# Internships

## Being in contact with professionals

Gasma gives you the opportunity to be in touch with the profession and with the reality of the food industry from the first moment. To do this, we have leading companies in the sector that collaborate with us.

In addition to learning in the classroom, you will also be trained during your internship along with the teams of many landmark companies. This experience will allow you to grow as a professional and teach you to develop in the work environment from the first year.



*"It will allow you to grow as a professional and teach you to develop in the work environment"*

# Gasma seeks young talent

GASMA has its own admissions process, independent of the public universities' application process.



## Admission application

If you want to be part of Gasma at CEU UCH and your passion is gastronomy, this is the first step to achieving your dream. Complete the online admissions form on our website and attach the required documents.



## Admission interview

Once your application has been submitted, our admissions team will contact you to schedule an in-person or online interview at a time that suits your availability.



## Admissions committee

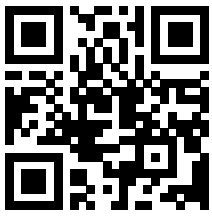
After the interview has taken place and your documentation has been reviewed, the Admissions Committee will meet to evaluate your application. Within a maximum of 48 hours, the Committee will notify you of its decision.



## Pre-registration

If you have been admitted, you will need to reserve your place. To do so, you will receive an email with the instructions, allowing you to officially begin your journey at Gasma.





# For more information Follow our social media

 [www.gasma.es](http://www.gasma.es)

 [info@gasma.es](mailto:info@gasma.es)

 [www.facebook.com/gasma.es](http://www.facebook.com/gasma.es)

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 [www.instagram.com/gasmaes](http://www.instagram.com/gasmaes)

 [www.x.com/gasmaes](http://www.x.com/gasmaes)



# Find us at

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**Gasma CEU**





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