

First Year

Knowledge Foundations

Gastronomy 67% · Management 33%

Content Distribution	Gastronomy 67%		Management 33%	
SUBJECTS	ECTS	TYPE	SEMESTER	
The Basics of Gastronomy	8	FB	1	
History and Sociology of Food	6	FB	1	
Kitchen Equipment and Machinery	6	FB	1	
Consumer Analysis	6	FB	1	
Fundamentals of Business Communication	6	FB	2	
Culinary Production Processes	8	FB	2	
Introduction to Marketing	6	FB	2	
Raw Materials and Products in the Kitchen	8	FB	2	
Spanish Language			1	
Spanish Language			2	
TOTAL ECTS	54			

FB Basic Training – OB Compulsory – OPT Elective – PR Practical – TFG Final Degree Project – ECTS European Credit Transfer System

Second Year

Specific Techniques and Tools

Gastronomy 63% · Management 37%

Content Distribution	Gastronomy 63%		Management 37%	
SUBJECTS	ECTS	TYPE	SEMESTER	
Languages – Advanced English	5	OB	1	
Gastronomic Administration and Management	6	OB	1	
Food Chemistry and Biochemistry (taught in English)	6	OB	1	
Management Systems in Culinary Performance	6	OB	1	
Patisserie and Bread Making Techniques and Production	6	OB	1	
Economy and Market Society	6	OB	1	
Innovation and Gastronomic Creation	5	OB	2	
Mediterranean Gastronomy	6	OB	2	
Applied Microbiology	3	OB	2	
The Basics of Applied Law	3	OB	2	
Wines and Wine Making	6	OB	2	
Accounting and Financial Analysis	6	FB	2	
TOTAL ECTS	66			

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Third Year

Application of Competencies

Gastronomy 62% · Management 38%

Content Distribution	Gastronomy 62%		Management 38%	
SUBJECTS	ECTS	TYPE	SEMESTER	
Tourism and Hotel Management	6	OB	1	
Fundamentals of Nutrition and Dietetics	6	OB	1	
Vanguard Culinary Techniques	8	OB	1	
Cost Control Applied to Gastronomy	6	OB	1	
Event Design and Protocol	4	OB	2	
Wines and Wine Cellar Management	6	OB	2	
Business Models and ICTs in Gastronomy	6	OB	2	
Internships	18	PR	2	
TOTAL ECTS	60			

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Fourth Year - Executive Chef

Innovation and Research in Gastronomy

Gastronomy 93% · Management 7%

Content Distribution	Gastronomy 93%		Management 7%	
SUBJECTS	ECTS	TYPE	SEMESTER	
R&D in Gastronomy and Food Industry	4	OB	1	
Entrepreneurship Applied to Gastronomy. Start-Up	4	OB	1	
Great Chefs and Haute Cuisine Dishes	5	OPT	1	
Food Preparation Using High-Quality Products	5	OPT	1	
Efficiency and Process Management	3	OPT	1	
Internships I	18	PR	2	
Internships II	6	PR	2	
Internships III	9	PR	2	
Final Degree Project	6	TFG	2	
TOTAL ECTS	60			

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Fourth Year - Gastronomic Business

Food & Beverage and Business Management

Gastronomy 23% · Management 77%

Content Distribution	Gastronomy 23%		Management 77%	
SUBJECTS	ECTS	TYPE	SEMESTER	
R&D in Gastronomy and Food Industry	4	OB	1	
Entrepreneurship Applied to Gastronomy. Start-Up	4	OB	1	
Strategic Brand Management	5	OPT	1	
Food and Beverage Supply Management	4	OPT	1	
Purchase and Product Identification	4	OPT	1	
Internships I	18	PR	2	
Internships II	6	PR	2	
Internships III	9	PR	2	
Final Degree Project	6	TFG	2	
TOTAL ECTS	60			

FB Basic Training – OB Compulsory – OPT Elective – PR Practical – TFG Final Degree Project – ECTS European Credit Transfer System