

CURRICULUM: HOTEL - RESTAURANT

Professional title: *Graduate Manager in Hotel and Restaurant*

(4-year study)

Total credits: **240 ECTS for four years (30 per semester);**

Total hours per semester **900**

FIRST YEAR

First year – first semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT107117	Basics of skill in cooking	8	3+2+2	240
2	4FT104117	Restaurant management	8	3+2+2	240
3	4FT114617	Business communication	6	2+2+1	180
4		Elective Faculty subject from list no.1-1	4	2+1+1	120
5		Elective Faculty subject from list no.1-2	4	2+1+1	120
6	UGD	Sport and recreation	*	0+0+2	*
Total:			30	12+8+9	900

List no.1-1 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT105617	Cultural heritage	4	2+1+1	120
2	4FT107217	Catering Practicum	4	2+1+1	120
3	4FT100317	Thermal tourism	4	2+1+1	120

List no.1-2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT101717	Psychology of tourism and hospitality	4	2+1+1	120
2	4FT105517	Knowledge of goods	4	2+1+1	120
3	4FT107317	First foreign language	4	2+1+1	120

* First foreign language: One choice is available from the offered languages - English, German, Russian, French, Spanish and Italian.

First year – second semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT107417	Gastronomy	8	3+2+2	240
2	4FT107517	Serving Technique 1	6	2+2+1	180
3	4FT100517	Hospitality	6	2+2+1	180
4		Elective Faculty subject from list no.2	4	2+1+1	120

5	UGD	Elective University subject from list no.9	4	0+0+4	120
6	4FT107617	Practical teaching *	2	0+0+2	60
Total:			30	9+7+11	900

* Practical teaching - compulsory realization for transfer to the next academic year, for only 1 cycle of studies. Performed for 30 days.

List no.2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104917	Sommelier	4	2+1+1	120
2	4FT101617	Information systems in tourism and hospitality	4	2+1+1	120
3	4FT100617	Management in tourism and hospitality	4	2+1+1	120
4	4FT101117	Insurance in tourism and hospitality	4	2+1+1	120
5	4FT107717	Design of catering facility		2+1+1	120

SECOND YEAR

Second year, third semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT107817	Professional Practice 1	8	0+0+8	240
2	4FT107917	Professional Practice 2	8	0+0+8	240
3	4FT108017	Essay from practice 1 and 2	6	0+0+6	180
4		Elective Faculty subject from list no.3-1	4	0+0+4	120
5		Elective Faculty subject from list no.3-2	4	0+0+4	120
Total:			30	0+0+30	900

List no.3-1 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT108117	Business plan from practice 1	4	0+0+4	120
2	4FT108217	Marketing plan from practice 1	4	0+0+4	120

List no.3-2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT108317	Business plan from practice 2	4	0+0+4	120
2	4FT108417	Marketing plan from practice 2	4	0+0+4	120

Second year, fourth semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT108517	Serving Technique 2	8	3+2+2	240
2	4FT105817	Nutrition and diet	6	2+2+1	180

3	4FT105917	Classic kitchen	6	2+2+1	180
4		Elective Faculty subject from list no.4	4	2+1+1	120
5	UGD	Elective University subject from list no.9	4	0+0+4	120
6	4FT108617	Practical teaching *	2	0+0+2	60
Total:			30	9+7+11	900

* Practical teaching - compulsory realization for transfer to the next academic year, for only 1 cycle of studies. Performed for 30 days.

List no.4 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT106017	Food production management	4	2+1+1	120
2	4FT114217	Entrepreneurship	4	2+1+1	120
3	4FT106217	Meat production and processing	4	2+1+1	120
4	4FT102317	Promotional activities	4	2+1+1	120
5	4FT114417	E - business	4	2+1+1	120

THIRD YEAR

Third year - fifth semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT105217	International gastronomy	8	3+2+2	240
2	4FT105317	Catering management	8	3+2+2	240
3	4FT108717	Baking	6	2+2+1	180
4		Elective Faculty subject from list no.5-1	4	2+1+1	120
5		Elective Faculty subject from list no.5-2	4	2+1+1	120
Total:			30	12+8+7	900

List no.5-1 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT104517	Food safety and quality	4	2+1+1	120
2	4FT105417	Hospitality calculations	4	2+1+1	120
3	4FT112217	Basics of accounting	4	2+1+1	120

List no.5-2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT116717	Human resource management	4	2+1+1	120
2	4FT108817	Second foreign language	4	2+1+1	120
3	4FT116017	Small business management	4	2+1+1	120

* Second foreign language: One choice is available from the offered languages - English, German, Russian, French, Spanish and Italian. Choosing a second foreign language is different from choosing a first foreign language.

Third year – sixth semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT108917	Professional Practice 3	8	0+0+8	240
2	4FT109017	Professional Practice 4	6	0+0+6	180
3	4FT109117	Essay from practice 3 and 4	6	0+0+6	180
4		Elective Faculty subject from list no.6	4	0+0+4	120
5	UGD	Elective University subject from list no.9	4	0+0+4	120
6	4FT109217	Practical teaching *	2	0+0+2	60
Всупно:			30	0+0+30	900

* Practical teaching - compulsory realization for transfer to the next academic year, for only 1 cycle of studies. Performed for 30 days.

List no.6 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT109317	Business plan from practice 3 and 3	4	0+0+4	120
2	4FT109417	Marketing plan from practice 3 and 4	4	0+0+4	120

FORTH YEAR

Forth year – seventh semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT106317	National gastronomy	8	3+2+2	240
2	4FT106417	Menu management	8	3+2+2	240
3	4FT109517	Confectionery	6	2+2+1	180
4		Elective Faculty subject from list no.7-1	4	2+1+1	120
5		Elective Faculty subject from list no.7-2	4	2+1+1	120
Total:			30	12+8+7	900

List no.7-1 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT103317	Security in tourism and catering	4	2+1+1	120
2	4FT114717	Fundamentals of management	4	2+1+1	120
3	4FT103217	Rural tourism	4	2+1+1	120

List no.7-2 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT115417	Business planning	4	2+1+1	120
2	4FT113517	Financial investment management	4	2+1+1	120
3	4FT103017	Tourism law	4	2+1+1	120

Forth year - eighth semester

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT109617	Professional Practice 5	6	0+0+6	180
2	4FT109717	Professional Practice 6	6	0+0+6	180
3		Elective Faculty subject list no. 8	4	0+0+4	120
4	UGD	Elective University subject list no. 9	4	0+0+4	120
5	4FT109817	Practical teaching - interdisciplinary project*	4	0+0+4	120
		GRADUATION PAPER	6	0+0+6	180
Total:			30	0+0+30	900

Professional Practice 5 is implemented in food establishments. Professional Practice 6 realizes nutrition and food processing centers.

* Practical teaching - an interdisciplinary project provided in 8 semesters, will be awarded with 4 ECTS. For it a mentor is estimated who is supposed to be one of the professional subjects of the faculty. It will be performed 2 days a week for 4 hours, or one day a week for 8 hours.

List no.8 of elective faculty subjects (only one is selected)

No.	Code of the subject	Subject	ECTS	Classes	Total
1	4FT109917	Essay from practice 5 and 6	4	0+0+4	120
2	4FT110017	Business plan from practice 5 and 6	4	0+0+4	120
3	4FT110117	Marketing plan from practice 5 and 6	4	0+0+4	120

After completing the undergraduate studies in eight semesters (fourth year), the student in the field of hotel restaurant acquires a professional title - Graduate Manager in Hotel and Restaurant.

The graduate student-manager has employment opportunities in the broad hospitality and catering sector, that is, in restaurants, hotels, as well as in food and food safety organizations, to start his own hospitality business and other.

LIST OF UNIVERSITY ELECTIVE SUBJECTS

Code	List of University elective subjects II, IV, VI and VIII semester			
	SUBJECTS	Credits	Classes	Total
UGD100117	Macedonian literature and culture	4	0+0+4	120
UGD100217	Macedonian language and spelling	4	0+0+4	120
UGD100317	Ethics	4	0+0+4	120
UGD100417	History of Macedonia	4	0+0+4	120
UGD100517	Copyright	4	0+0+4	120
UGD100617	Tolerance and conflict resolution	4	0+0+4	120
UGD100717	Business Systems	4	0+0+4	120
UGD100817	Tourism industry	4	0+0+4	120
UGD100917	Entrepreneurship and Innovation	4	0+0+4	120
UGD101017	Management of self-development and behavior	4	0+0+4	120
UGD101117	Business Economics	4	0+0+4	120
UGD101217	Choral singing	4	0+0+4	120
UGD101317	Music and art	4	0+0+4	120
UGD101417	An Introduction to Film History	4	0+0+4	120
UGD101517	Dramaturgy	4	0+0+4	120
UGD101617	Basics of drawing	4	0+0+4	120
UGD101717	History of classical painting	4	0+0+4	120
UGD101817	Health promotion	4	0+0+4	120
UGD101917	Oral health and hygiene	4	0+0+4	120
UGD102017	Precious and semiprecious minerals	4	0+0+4	120
UGD102117	Earth science	4	0+0+4	120
UGD102217	Wildlife Science	4	0+0+4	120
UGD102317	Environmental Protection	4	0+0+4	120
UGD102417	Intelligent electronic components and devices	4	0+0+4	120
UGD102517	Experiment planning	4	0+0+4	120
UGD102617	History of clothing	4	0+0+4	120
UGD102717	Management and quality control	4	0+0+4	120
UGD102817	Informatics	4	0+0+4	120
UGD102917	Programming Basics	4	0+0+4	120

* The title of the chosen university elective course must be different from the title of elective or regular faculty subject. A subject with same term is not allowed, for example: Informatics, University and Informatics, Faculty.