

西方美食艺术本科课程

第一学年 西方美食艺术文凭

通过基础操作技术与核心技能实践，让学生了解到全球美食的制作。第一年学习以经典欧洲烹饪方法、刀法和配料为重点。此外，烘焙技术将通过两个单独课程教授，行业食品安全和营养学的学习有助于帮助学生更好的完成第一年的全职带薪实习。

第二学年 西方美食艺术高级文凭

在获得西方美食文凭之后，高级文凭项目将引导学生继续学习国际美食艺术理论。第二年的学习重点包括高级冷餐技术、高级当代菜肴制作与演示和专用巧克力制作。通过核心课程目标的训练，学生将会开始锻炼管理方面的能力，拓展美食职业生涯的就业机会。

第三学年 西方美食艺术学士学位

在学生已经掌握的美食方面的能力与经验基础之上，着重强化和磨练实战技能、领导力和商务技巧。第三年的学习重点包括食品服务业务的跨学科管理，客户服务，资源规划和管理。在们进入最后一年的实习和之后的就业之前，学生将会在厨房实验室掌握新品开发、分子美食学、技术应用和管理团队等多种技能。

第一学年

入学条件

- 高中毕业
- 雅思5.0分或同等水平语言成绩

第1学期//6个月//4个小学期

西方美食技术要领实践

西方美食烹饪厨房预备技术

欧洲美食 实操课程

冷盘厨艺 I 实操课程

甜点制作 实操课程

面包烘焙 实操课程

营养学

食品安全

全球酒店业概述

葡萄酒预备级课程

德语或法语

商务沟通

行业实习预备课程

第2学期//4到6个月

全职带薪实习

B.H.M.S.
UNIVERSITY CENTRE

Diploma in
Culinary Arts
(120 Credits – 60 ECTS Equivalent)

第二学年

入学条件

- 相关同等学位毕业
- 雅思5.5分或同等水平语言成绩

第3学期//6个月//4个小学期

菜肴艺术 实操课程

国际美食 实操课程

当代美食艺术 实操课程

地中海美食 实操课程

冷盘厨艺 II 实操课程

巧克力创作

餐饮部预算

菜单设计

食品采购与成本管理

酒店业市场营销

餐饮部运营

西方美食艺术商业分析或餐饮搭配

语言选修课

第4学期//4到6个月

全职带薪实习



**Advanced Diploma in
Culinary Arts**
(120 Credits – 60 ECTS Equivalent)

第三学年

入学条件

- 相关同等学位毕业
- 雅思5.5分或同等水平语言成绩

第5学期//6个月//4个小学期

酒店业市场营销管理

酒店业规章与可持续发展

餐饮服务管理

财务管理

餐饮经营技术

创业学

现代厨房领导学

分子美食学

第6学期//4到6个月

全职带薪实习



**Bachelor Degree in
Culinary Arts**
(120 Credits – 60 ECTS Equivalent)



副学士学位 (三年)

西方美食艺术管理专业

B.H.M.S.
Business & Hotel Management School

文凭 (第一年)

6个月在校学习

4至6个月全
职带薪实习

高级文凭 (第二年)

6个月在校学习

4至6个月全
职带薪实习

副学士学位 (第三年)

6个月在校学习

4至6个月全
职带薪实习

Diploma* (12 months)

Entry Requirements:

- Completed secondary school diploma
- IELTS 5.0 level or equivalent
- 17 years of age

Advanced Diploma* (12 months)

Entry Requirements:

- BHMS Culinary Diploma or equivalent diploma or commensurate work experience
- IELTS 5.5 level or equivalent

12 months

1st Semester (6 months)	
Essentials of Culinary Operations LAB	
Food Preparation Techniques LAB	
European Cuisine LAB	
Garde Manger I LAB	
Cakes & Creams LAB	
Bakery & Breads LAB	
Nutrition	
Food Safety	
Introduction to the Hospitality Industry	
Certificate in Wines	
German or French Language	
Business Communication I	
Industry Training Preparation	
2nd Semester (4-6 months)	
Industry Training	

BHMS Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

12 months

3rd Semester (6 months)	
A la Carte Cuisine LAB	
International Cuisine LAB	
Contemporary Culinary Arts LAB	
Mediterranean Cuisine LAB	
Garde Manger II LAB	
Chocolate Creations	
Budgeting for Food & Beverage	
Menu Design	
Food Costing & Acquisition Management	
Food Service Operations	
Human Resources Management	
Culinary Business Analysis OR Food & Wine Pairing	
Language Electives	
4th Semester (4-6 months)	
Industry Training	

BHMS Advanced Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

Bachelor Degree* (12 months)

Entry Requirements:

- BHMS Advanced Diploma or equivalent
- IELTS 5.5 - 6.0 level or equivalent

12 months

5th Semester (6 months)	
Hospitality Marketing Management	
Legality & Sustainability in the Hospitality Sector	
Food Service Management	
Financial Management	
Technology for Catering Operations	
Creativity & Entrepreneurship	
Leadership of the Contemporary Kitchen	
Molecular Gastronomy	
6th Semester (4-6 months)	
Industry Training	

BHMS Bachelor Degree in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

Advanced Diploma* (12 months)

Entry Requirements:

- BHMS Culinary Diploma or equivalent diploma or commensurate work experience
- IELTS 5.5 level or equivalent

3rd Semester (6 months)

A la Carte Cuisine LAB

International Cuisine LAB

Contemporary Culinary Arts LAB

Mediterranean Cuisine LAB

Garde Manger II LAB

Chocolate Creations

Budgeting for Food & Beverage

Menu Design

Food Costing & Acquisition Management

Food Service Operations

Human Resources Management

Culinary Business Analysis OR Food & Wine Pairing

Language Electives

4th Semester (4-6 months)

Industry Training

BHMS Advanced Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

12 months

Bachelor Degree* (12 months)

Entry Requirements:

- BHMS Advanced Diploma or equivalent
- IELTS 5.5 - 6.0 level or equivalent

5th Semester (6 months)

Hospitality Marketing Management

Legality & Sustainability in the Hospitality Sector

Food Service Management

Financial Management

Technology for Catering Operations

Creativity & Entrepreneurship

Leadership of the Contemporary Kitchen

Molecular Gastronomy

6th Semester (4-6 months)

Industry Training

BHMS Bachelor Degree in Culinary Arts
(120 Credits – 60 ECTS Equivalent)

12 months

Diploma* (12 months)

Entry Requirements:

- Completed secondary school diploma
- IELTS 5.0 level or equivalent
- 17 years of age

1st Semester (6 months)

Essentials of Culinary Operations LAB

Food Preparation Techniques LAB

European Cuisine LAB

Garde Manger I LAB

Cakes & Creams LAB

Bakery & Breads LAB

Nutrition

Food Safety

Introduction to the Hospitality Industry

Certificate in Wines

German or French Language

Business Communication I

Industry Training Preparation

2nd Semester (4-6 months)

Industry Training

12 months

BHMS Diploma in Culinary Arts
(120 Credits – 60 ECTS Equivalent)







