

Culinary Arts Plan For The Diploma Degree

First:- General skills , Total Credit Hours: (12) :-

Course Number	Course Name	Credit Hours	Theoretical	Practical	Prerequisites
020000111	Positive Citizenship & Life Skills	3	3	0	
020000121	Islamic Culture	3	3	0	
020000131	National Education	2	2	0	
020000181	Military Education	1	1	0	
020000101	English Language Skills	3	3	0	
Total Credit Hours		12	12	0	

Second:- Operational skills , Total Credit Hours: (6) :-

Course Number	Course Name	Credit Hours	Theoretical	Practical	Prerequisites
020000122	Communication Skills in English	2	2	0	020000101
020000231	Enterpreneurship	2	2	0	
020000141	Health, Safety and Professional Work Environment	2	2	0	
Total Credit Hours		6	6	0	

Third:- Supportive skills, Total Credit Hours: (9) :-

Course Number	Course Name	Credit Hours	Theoretical	Practical	Prerequisites
021200111	Principles of Hotel Management	3	3	0	
021200112	Principles of Tourism	3	3	0	
021200113	Principles of Human Resources Management in Tourism and Hospitality Facilities	3	3	0	
Total Credit Hours		9	9	0	

Fourth:- Specialized skills , Total Credit Hours: (45) :-

Course Number	Course Name	Credit Hours	Theoretical	Practical	Prerequisites
021201211	International Cuisine	3	1	6	021201132
121202121	Food and Beverage Service	3	1	6	021202111
021202122	Food Hygiene and Safety in Hotels	3	3	0	
021201131	Food Production/1	3	1	6	
021201132	Food Production/2	3	1	6	021201131
011201231	Food Production/3	3	1	6	
021201141	Pastry Production/1	3	1	6	
021201142	Pastry Production/2	3	1	6	021201141
021201251	Baking and Pastry Production	3	1	6	
021202161	English Language for Hotels / 1	3	2	3	
021202261	English Language for Hotels / 2	3	2	3	021202161
021202262	Communication Skills in Hotels/ English	3	2	3	021202261
021202111	Food & Beverage Management	3	3	0	
021202272	Principles of Accounting in Tourism and Hotel Facilities	3	3	0	021200111
021201291	Internship	3	—	*	
Total Credit Hours		45	26	19	

* Practical Training For (8) Weeks