

GASTRONOMY AND CULINARY MANAGEMENT PROGRAM

	TERM 1	TERM 2	TERM 3	TERM 4	TERM 5	TERM 6	TERM 7	TERM 8	TERM 9	TERM 10									
ANTHROPOLOGY AND PSYCHOLOGY OF FOOD AND GASTRONOMY	2	RAW MATERIALS AND HISTORY OF PERUVIAN GASTRONOMY	3	INTERMEDIATE CULINARY TECHNIQUES	3	RESTORATION SERVICE PROCESSES	3	WINEMAKING AND TASTING	3	PLANNING AND DESIGN OF CULINARY SPACES	2	CULINARY ELABORATION IN COMMERCIAL RESTORATION	2	CULINARY ELABORATION IN COMMUNITIES AND FOOD INDUSTRY	3	BUSINESS VENTURES 1	3	BUSINESS VENTURES 2	4
PRINCIPLES OF NUTRITION AND DIETETICS	2	TECHNICAL FUNDAMENTALS OF PATISSERIE	3	FOOD INDUSTRY	3	BAKING TECHNIQUES	3	TRADITIONAL CUISINE: FROM LOCAL TO GLOBAL	3	COSTS AND BUDGETS FOR GASTRONOMY	4	CULINARY KNOWLEDGE MANAGEMENT	2	FOOD AND BEVERAGE MANAGEMENT	2	CULINARY AND GASTRONOMY RESEARCH	3	CULINARY PRODUCTION MANAGEMENT	3
FOOD CHEMISTRY	3	BASIC CULINARY TECHNIQUES	3	INTERMEDIATE PATISSERIE	3	ADVANCED CULINARY TECHNIQUES	3	ADVANCED PATISSERIE	3	INNOVATION PROCESSES FOR CULINARY TECHNIQUES	3	INITIAL PRACTICES IN HIGH CUISINE AND GASTRONOMIC INNOVATIONS	6	INITIAL PRACTICES IN CULINARY MANAGEMENT AND INNOVATION IN THE FOOD INDUSTRY AND COMMUNITY	6	PRODUCT INNOVATION AND DEVELOPMENT	4	FRANCHISE MANAGEMENT	3
INTRODUCTION TO THE GASTRONOMIC BUSINESS	3	PHYSICAL AND PHYSIOCHEMICAL BASES OF CULINARY PRODUCTS AND PROCESSES	3	FUNDAMENTALS OF F&B LOGISTICS	3	LOGISTICS OF FOOD AND BEVERAGES AND MENU ENGINEERING	2	CULINARY ORGANIZATION AND OPERATIONS MANAGEMENT	3	BUSINESS LAW	4	FISHING AND GASTRONOMY	2	CORPORATE ETHICS AND SOCIAL RESPONSIBILITY	3	CREATIVE PROCESSES AND CONTEMPORARY CULINARY TECHNOLOGY	3	FOOD MEDIA INDUSTRY	3
INTRODUCTION TO MARKETING	3	FUNDAMENTALS OF CALCULUS	5	FUNDAMENTALS OF MANAGEMENT	3	FOOD SAFETY (2T+2P)	3	GENERAL ACCOUNTING	4	MARKETING IN GASTRONOMY	3	ORGANIZATIONAL DESIGN AND PROCESSES	3	Elective 2	3	SENSORY ANALYSIS	3	Elective 5	3
LANGUAGE COMPREHENSION AND PRODUCTION 1	4	LANGUAGE COMPREHENSION AND PRODUCTION 2	4	ACADEMIC RESEARCH SEMINAR 1	2	DESCRIPTIVE STATISTICS	4	TOPICS ON THE HISTORY OF PERU	3	COMMUNICATION IN ORGANIZATIONS	3	AGRIFOOD BUSINESS	3	Elective 3	3	Elective 4	3		
	6		6		3		5		3		4		3		3				

CALCULUS	5	CREATIVITY WORKSHOP	3	ETHICS AND CITIZENSHIP	2	CERTIFIED PRODUCTION AND QUALITY MARKS	3	Elective 1	3
	6		3		3		3		3

	17	21	22	21	21	22	21	20	19	16	TOTAL
Credits											200
Hours	21	29	29	30	28	26	29	26	22	16	256