



# FOOD, GASTRONOMY AND TOURISM (FGT)

**Bachelor's Degree Programme Taught in English**  
4 years | full time

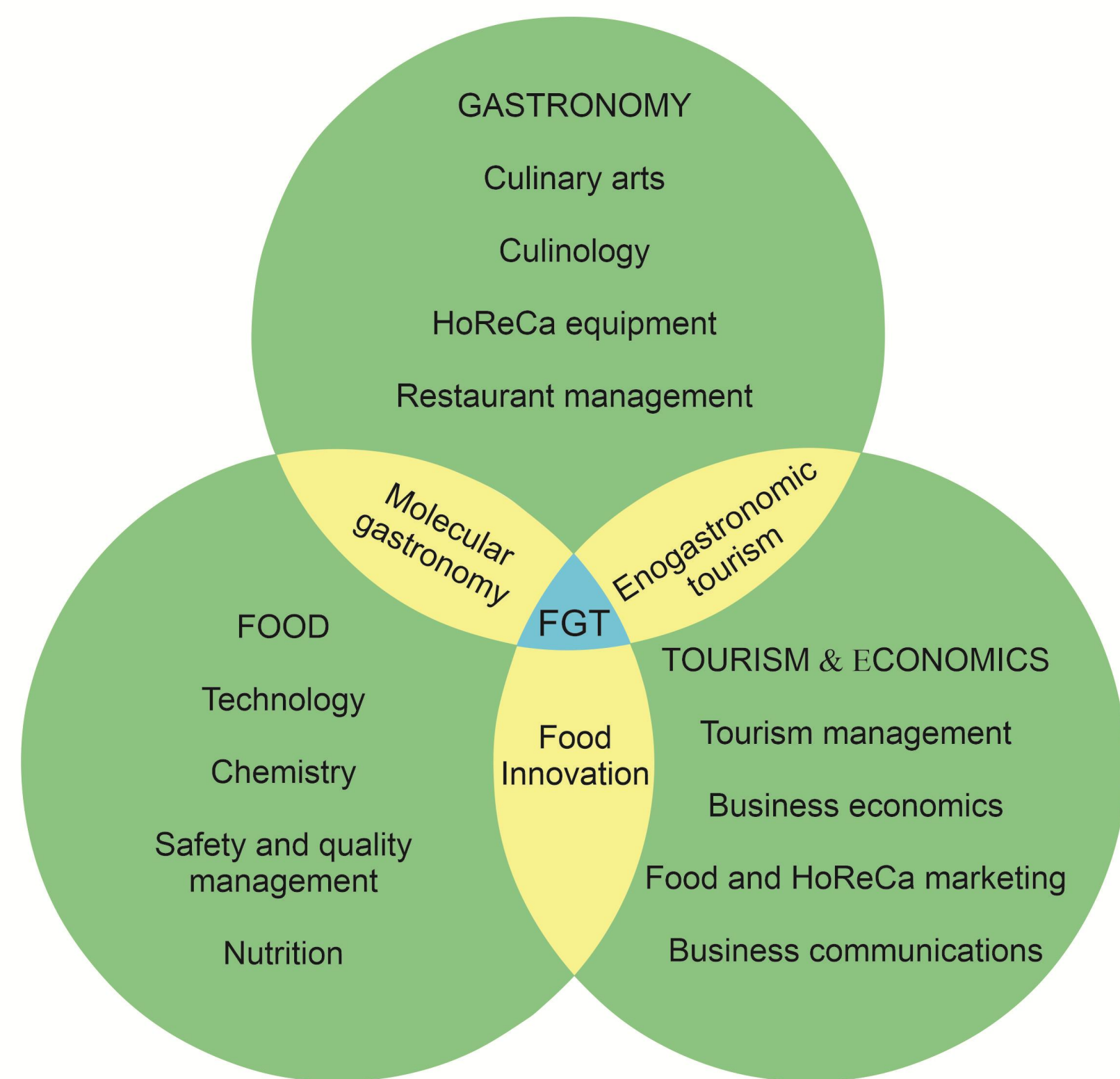


**2024 Innovative Programme AWARD**



## OBJECTIVES

- ✓ **Understand** different areas of food science, including technology, chemistry and nutrition, to develop a transdisciplinary understanding of culinary arts and gastronomic tourism.
- ✓ **Integrate** a systemic view of all actors in the food supply chain, including social, cultural, economic and environmental aspects, to understand the global impact of food, culinary and tourism industries.
- ✓ **Apply** technical skills in quality evaluation, research projects, product design, management and other knowledge based areas of food, gastronomy and tourism.



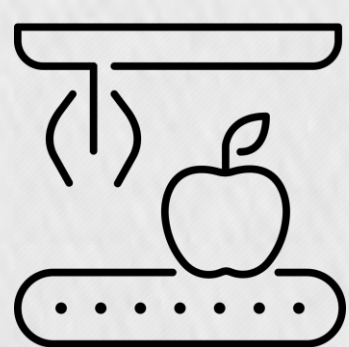
## CAREER OPPORTUNITIES

- ✓ **Executive Chef / Gastronomic manager** in the food, catering or tourism industry.
- ✓ **F&B manager.**
- ✓ **Research Chef / New product development manager.**
- ✓ Professional consultant in food and innovation.
- ✓ Business operations manager.
- ✓ Food quality manager.
- ✓ Director of food control laboratories.

## KEY MODULES

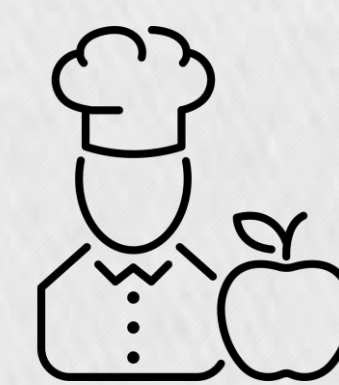
### Core modules (food)

- Animal-derived Foodstuffs Technology
- Plant-derived Foodstuffs Technology
- Chocolate Products and Fats Technology
- Beverage Technology
- Food Additives and Dietary Supplements
- Pastry Products Technology
- Food Quality Management



### Core modules (gastronomy)

- Culinary Techniques and Processes
- Food Safety and Hygiene
- Culinology (Cooking Science)
- Culinary Innovations and Molecular Gastronomy
- HoReCa Equipment
- Restaurant Design and Organization

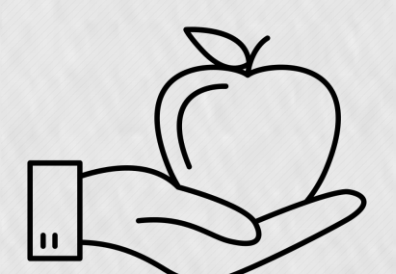


### Bridging modules

- Introduction to Food and Culinary Innovations
- Food Chemistry and Biochemistry
- Engineering Systems in Food and HoReCa
- Food, Culinary Heritage and Tourism

### Core modules (business / tourism)

- Business Communications
- Business Economics
- Food and HoReCa Marketing
- Tourism Management
- Enogastronomic Tourism



## CONTACTS

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