

CURRICULUM: Gastronomy, Nutrition and Dietetics**Technical term: Manager in Hospitality and Dietetics** (3 year study)**graduate manager in Hospitality and Dietetics** (4 year degree)

Total credits: 180 ECTS undergraduate studies (of which 30 per semester);

240 ECTS for four years (of which 30 per semester);

Total hours per semester 792/828

FIRST YEAR

I TERM- first year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT100112	Fundamentals of Tourism	8	3+2+2	216
4FT100212	Tourism geography	8	3+2+2	216
4FT100312	Informatics	6	2+2+1	156
	Faculty optional subject	4	2+1+1	120
	Faculty optional subject	4	2+1+1	120
Total		30	12+8+7	828
I TERM- first year				
Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT102912	Entrepreneurship	4	2+1+1	120
4FT100412	Thermal tourism	4	2+1+1	120
4FT101312	Tourism traffic	4	2+1+1	120
4FT100512	Culture of expression and communication	4	2+1+1	120

II TERM- first year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT100612	Hotels	8	3+2+2	216
4FT106812	Rural Tourism	6	2+2+1	156
4FT106912	Economics Hospitality and Tourism	6	2+2+1	156
UGD102712	Sports and Recreation *	*	0+0+2	*
	Faculty optional subject	4	2+1+1	120
	University optional subject	6	2+2+1	156
Total		30	11+9+7	804
II TERM- first year				
Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT108912	Restaurant management	4	2+1+1	120
4FT103212	Introduction to Insurance	4	2+1+1	120
UGD	Foreign language	6	2+2+1	156

* Sports and recreation - a condition

SECOND YEAR

III TERM- second year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT107012	Economics of serving and cookery	8	3+2+2	216
4FT100812	Travel agencies	8	3+2+2	216

4FT100912	Foreign Language 1	6	2+2+1	156
	Faculty optional subject	4	2+1+1	120
	Faculty optional subject	4	2+1+1	120
Total		30	12+8+7	828

III TERM- second year

Optional subjects - choose two subjects

Code	SUBJECT	Credits	Classes	Total
4FT107112	Cultural Heritage	4	2+1+1	120
4FT101112	Tourism market research	4	2+1+1	120
4FT104812	Accounting	4	2+1+1	120
4FT101212	Leisure and alternative tourism	4	2+1+1	120

IV TERM- second year

Compulsory subjects

Code	SUBJECT	Credits	Classes	Total
4FT101512	Tourist Destinations	8	3+2+2	216
4FT107212	Information systems in the hospitality and tourism	6	2+2+1	156
4FT101412	Foreign Language 2	6	2+2+1	156
	Faculty optional subject	4	2+1+1	120
	University optional subject	6	2+2+1	156
Total		30	11+9+6	804

IVTERM- second year

Optional subjects - choose two subjects

Code	SUBJECT	Credits	Classes	Total
4FT110412	Nutrition	4	2+1+1	120
4FT110512	Classic cuisine	4	2+1+1	120
UGD	University optional subject	6	2+2+1	156

* Foreign Language 1 and Foreign Language 2: With the option of choosing one of the offered languages - English, German and Russian.

THIRD YEAR

V TERM- second year

Compulsory subjects

Code	SUBJECT	Credits	Classes	Total
4FT107312	International gastronomy	8	3+2+2	216

4FT107412	Knowledge of goods	8	3+2+2	216
4FT107512	Promotional activities	6	2+2+1	156
	Faculty optional subject	4	2+1+1	120
	Faculty optional subject	4	2+1+1	120
Total		30	12+8+7	828

V TERM- second year

Optional subjects - choose two subjects

Code	SUBJECT	Credits	Classes	Total
4FT103012	Commercial Law	4	2+1+1	120
4FT110612	Catering management	4	2+1+1	120
4FT101612	International Tourism	4	2+1+1	120
4FT107612	Assessment of food quality	4	2+1+1	120

VI TERM- third year

Compulsory subjects

Code	SUBJECT	Credits	Classes	Total
4FT107712	Nutrition and dietetics	8	3+2+2	216
4FT107812	Management of food production	6	2+2+1	156
	Faculty optional subject	4	2+1+1	120
	University optional subject	6	2+2+1	156
	FINAL EXAM	6	0+0+6	144
Total		30	9+7+11	792

VI TERM- third year

Optional subjects - choose two subjects

Code	SUBJECT	Credits	Classes	Total
4FT105512	MLM(network) sales system	4	2+1+1	120
4FT107912	Mathematics in Hospitality	4	2+1+1	120
UGD	University optional subject	6	2+2+1	156

Graduating sixth semester (third year), student on a course study Gastronomy, nutrition and dietetics acquires a degree (title) title of **manager for hospitality and dietetics**.

Graduates - manager has job opportunities throughout the hospitality sector, centers for nutrition and dietetics, can start your business in the field of gastronomy, nutrition and dietetics, can work in institutes for food production and control, Institute of Public Health, food processing centers, quality control and food agencies, customs services and other business entities in the field of hospitality.

FOURTH YEAR

VII TERM- fourth year

Compulsory subjects

Code	SUBJECT	Credits	Classes	Total
4FT108012	National gastronomy	8	3+2+2	216
4FT108112	Menu management	6	2+2+1	156
4FT101912	Religious tourism	6	2+2+1	156
	Faculty optional subject	4	2+1+1	120
	University optional subject	6	2+2+1	156
Total		30	11+9+6	804

VII TERM- fourth year

Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT102012	Security in Tourism and Hospitality	4	2+1+1	120
4FT103712	Management of small and medium businesses	4	2+1+1	120
UGD	University optional subject	6	2+2+1	156

VIII TERM- fourth year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT108212	Professional practice in the country	6	/	220
4FT108312	Professional internship abroad	8	/	260
	GRADUATION PAPER	8	0+0+8	192
	Faculty optional subject	4	/	76
	Faculty optional subject	4	/	76
Total		30	/	824

VIII TERM- fourth year				
Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT108412	Seminar essay A(from practice in Macedonia written in Macedonian)	4	/	76
4FT108512	Seminar essay B (from practice abroad written in Macedonian)	4	/	76
4FT108612	Seminar essay C (from practice in Macedonia written in foreign language)	4	/	76
4FT108712	Seminar essay D(practice abroad written in a foreign language)	4	/	76

Graduating eighth semester (fourth year), a student enrolled on a course Gastronomy, nutrition and dietetics acquires a degree (title) title of **Graduate manager in Hospitality and Dietetics**.

Graduates - manager has job opportunities throughout the hospitality sector, centers for nutrition and dietetics, possibility to start business in the field of gastronomy, nutrition and dietetics, work in institutes for food production and control, Institute of Public Health, Centers food processing, quality control and food agencies, customs, services **and other business entities in the field of hospitality**.