

CURRICULUM: Hotels - Restaurants**Professional title: Manager of hotel and restaurants** (3 years study)**Graduate manager of hotel and restaurant** (4 year study)

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 786/828

FIRST YEAR

I TERM- first year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT108812	Fundamentals of cooking skills	8	3+2+2	216
4FT108912	Restaurant management	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
4FT109012	Practice in the hotel and restaurant 1	4	2+1+1	120
4FT100512	Culture of expression and communication	4	2+1+1	120
4FT107412	Knowledge of goods	4	2+1+1	120

II TERM- first year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT109112	Gastronomy	8	3+2+2	216
4FT100612	Hotels	6	2+2+1	156
4FT109212	Serving technique 1	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+8	804
II TERM- first year				
Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT109312	Practice in the hotel and restaurant 2	4	2+1+1	120
4FT109412	Marketing in Hospitality	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
4FT109512	practice 1 / A (in the country)	8	/	260
4FT109612	practice 1 / B (abroad)	8	/	260
4FT109712	Seminar essay (in printed form)	6	/	114
	Faculty optional subject	4	/	76
	Faculty optional subject	4	/	76
Total		30	/	786

III TERM- second year

Optional subjects - choose two subjects

4FT109812	Seminar essay 1 / A (from the practice in Macedonia, CD submission in Macedonian)	4	/	76
4FT109912	Seminar essay 1 / B (from practice abroad, CD submission in Macedonian)	4	/	76
4FT110012	Seminar essay 1 / C (from the practice in the Macedonia, CD submission in foreign language)	4	/	76
4FT110112	Seminar essay 1 / D (from the practice abroad, CD submission in foreign language)	4	/	76

IV TERM- second year

Compulsory subjects

Code	SUBJECT	Credits	Classes	Total
4FT110212	National and international gastronomy	8	3+2+2	216
4FT110312	Serving technique 2	6	2+2+1	156
4FT107712	Nutrition and dietetics	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
4FT107812	Management of food production	4	2+1+1	120
4FT110412	Nutrition	4	2+1+1	120
UGD	University optional subject	6	2+2+1	156

THIRD YEAR

V TERM- second year

Compulsory subjects

Code	SUBJECT	Credits	Classes	Total
4FT110512	Classic cuisine	8	3+2+2	216
4FT110612	Catering management	6	2+2+1	156
4FT110712	Bakery	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

V TERM- second year				
Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT107612	Assessment of food quality	4	2+1+1	120
4FT107912	Mathematics in Hospitality	4	2+1+1	120
UGD	University optional subject	6	2+2+1	156

VI TERM- third year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT110812	Professional Practice 2 / A (in the country)	8	/	260
4FT110912	Professional Practice 2 / B (abroad)	8	/	260
	FINAL EXAM – practical	6	0+0+6	144
	Faculty optional subject	4	/	76
	Faculty optional subject	4	/	76
Total		30	/	816

VI TERM- third year				
Optional subjects - choose two subjects				
Code	SUBJECT	Credits	Classes	Total
4FT111012	Seminar essay 2 / A (from practice in Macedonia written in Macedonian)	4	/	76
4FT111112	Seminar essay 2 / B (from practice abroad written in Macedonian)	4	/	76
4FT111212	Seminar essay 2 / C (from practice in Macedonia written in foreign language)	4	/	76
4FT111312	Seminar essay 2 / D (from practice abroad written in foreign language)	4	/	76

Graduating sixth semester (third year), a student enrolled on a course hotels- restaurant acquires a diploma (degree) the title - **Manager of hotels and restaurants** .

A manager has employment opportunities in the broad sector of the hospitality and hotels or in restaurants, hotels, and food production and control institutes, possibility to start a business etc.

FOURTH YEAR

VII TERM- fourth year				
Compulsory subjects				
Code	SUBJECT	Credits	Classes	Total
4FT111412	Sweets	8	3+2+2	216
4FT108112	Menu management	6	2+2+1	156
4FT111512	Practice in the hotel and restaurant 3	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
4FT111612	Professional practice 3 / A (in the country)	6	/	220
4FT111712	Professional practice 3 / B (abroad)	8	/	260
	GRADUATION LABOUR – practical	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
4FT111812	Seminar essay 3 / A (from practice in Macedonia written in Macedonian)	4	/	76
4FT111912	Seminar essay 3 / B ((from practice abroad written in Macedonian)	4	/	76
4FT112012	Seminar essay 3 / C (from practice in Macedonia written in n foreign language)	4	/	76
4FT112112	Seminar essay 3 / D (from practice abroad written in foreign language)	4	/	76

A student who graduates on a course Hotels and restaurants eight semesters (four years), acquires a degree (title) title of Graduate Manager of hotels and restaurants.

Graduate - manager has employment opportunities in a broad sector of hospitality and hotels or in restaurants, hotels, food production and control institutes, possibility to start business etc.

After graduation (eight semesters-four years), a student enrolled on a study program Hotels and restaurants acquires a degree - Graduate Manager of hotels and restaurants.

Graduates - manager has employment opportunities in the broad sector of hospitality and hotels or restaurants, hotels, as well as in the production and food control institutes, possibility to start business etc. Study programs at the Faculty of Tourism and Business Logistics are set up as a three-year study (3 +2) with 180 ECTS and four years (4 +1) with 240 ECTS. The programs are based on s curricula from the leading European universities synchronized with experience in our country. Lectures and practical training exercises are designed to enable formation of highly professional personnel- managers in the respective fields, which will be competitive in the modern working environment. Our Faculty develops active cooperation with other tourism and related faculties from home and abroad. Programs are in line with the principles of the Bologna declaration, the European Credit Transfer System via modern way

of organized teaching. In line with the experience of the majority of European universities, all subjects except foreign language, last one semester.

Our Faculty develops active cooperation with other tourism and related faculties from home and abroad.. The education process is realized with compulsory and elective (optional) subjects, each with a number of credits and hours. The curriculum for each subject includes theoretical lectures, practical exercises, writing a research paper, completion of two colloquia and craftsmanship with defense of the completed exam or a degree. The Faculty of Tourism and Business Logistics actively cooperates with economy, so that our students during the summer months, in the country or abroad, undergo compulsory practice during vacation in tourism, hospitality and other business entities.