

Hong Kong's only Culinary Arts Related Degree Programme

Bachelor of Arts
(Honours) in Culinary Arts
and Management
廚藝及管理(榮譽)文學士

PROGRAMME HIGHLIGHTS

- Integrate culinary arts with professional management elements
- Instill knowledge and skills in food culture, recipe and menu development, catering and dining experience management to develop all-round professionals
- Acquire up-to-date culinary arts and management skills through professional training facilities and extensive internships

Programme Overview

This Programme aims to develop students into a new generation of catering management professionals to serve the manpower demands of the hospitality and catering industry locally and globally. The Programme integrates culinary arts with professional management knowledge and skills. It encourages creativity and curiosity to develop intellectual critical thinking and problem-solving abilities. Students immerse in Western and Chinese culinary practices interspersed with food science and culinary-related design underpinned by a business management framework. This Programme is included in the Government's Study Subsidy Scheme for Designated Professions/Sectors in the 2022/23 academic year to fulfill industry's demand for culinary professionals.

Career Prospects

Graduates start their careers as management trainees in hospitality and catering operations, where they can excel their culinary knowledge and skills. After gaining further experience, they could advance to senior management or entrepreneurial positions, such as chef de parties, chefs de cuisine, food consultants and quality assurance professionals, culinary research and development chefs.

Professional Recognition

This Programme has been accredited by the Institute of Hospitality (UK), and received the Recognition of Quality Culinary Education Professional Certification by the World Association of Chefs' Societies.

YEAR **1** ENTRY
SSSDP JUPAS CATALOGUE NO. JSSV04

YEAR **3** ENTRY
SELF-FINANCED MH125106





Industry Endorsement

"Having a relevant bachelor's degree has become an important requirement for the F&B industry. This Programme is a unique program to nurture culinary talents and leaders in the hospitality industry. Apart from a balance of theory and practical components, the students also engage with project-based learning in developing recipes and business plans, as well as conducting food-related research. We feel honoured to be one of the Work-integrated Learning partners to offer practical work

experience to CAM students. We look forward to hiring work-capable graduates in the near future."

Uwe OPOCENSKY

Executive Chef
Island Shangri-La, Hong Kong



Industry Endorsement

"A degree in Culinary Arts puts the graduates in an advantageous position when it comes to career progression. It will provide you with a strong foundation of knowledge to build upon in the future; applying theory into practical application in a 5-star property with multiple outlets. Get first-hand experience in the intricacies of Michelin starred cuisine, to cooking high volume high quality banquet events, to producing and serving up to 700 guests in an all-day dining buffet, to à la carte western semi-fine dining concept, and much more. You will learn how a multimillion-dollar operation runs smoothly, efficiently and consistently on a daily basis with great teamwork while engaging the guests to help build great memories."

Paul MCLOUGHLIN

Culinary Director
Cordis, Hong Kong



Graduate Endorsement

"Because of my passion for cooking, I took up the Programme. Luckily, I could pursue my internship at EL Celler de Can Roca in Spain in 2017 summer, which is an eye-opening experience to me."

CHAN Man Yee, Natalie

Sous Chef (2019 Graduate)



Graduate Endorsement

"I have always been interested in cooking since secondary school. After completing the Higher Diploma, I progressed to the programme. This programme allows me to advance my culinary innovation and catering management skills."

HE Jiahui, Fight

Head Chef (2021 Graduate)

PROGRAMME STRUCTURE

YEAR 1

General Education Module

- Chinese 1
- English for Academic Studies 1
- Creativity & Innovation in Society

Industry/Profession Specific Module

- Science Fundamentals for Catering
- Business Management Fundamentals
- Food Cost Control & Yield Management
- Food Nutrition
- Cuisine Culture
- Western Culinary Fundamentals
- Chinese Culinary Fundamentals

YEAR 2

General Education Module

- Technology, Society & Work
- Entrepreneurial Mindset
- General Education Elective 1
- General Education Elective 2

Industry/Profession Specific Module

- Regional Chinese Culinary Arts
- Western Culinary Arts
- Accounting for Management
- Marketing Management
- Human Resources Management
- Food Production Operations
- Wine, Spirits & Food Affinities
- Food Hygiene & Sanitation

YEAR 3

General Education Module

- Chinese 2
- English for Academic Studies 2
- English for Professional Purposes

Industry/Profession Specific Module

- Kitchen Operations Management
- Catering Events Management
- Gastronomy
- Menu Development & Food Styling
- Food Hygiene & Sanitation
- Dining Experience & the Senses
- Entrepreneurship
- Research Methods & Data Analysis
- Work-integrated Learning
- Recipe Development

YEAR 4

General Education Module

- General Education Elective 3
- General Education Elective 4

Industry/Profession Specific Module

- Final Year Project (Part 1)
- Final Year Project (Part 2)
- Food Supply Chain Management
- Trends & Innovations in Culinary Arts
- Quality Evaluation of Foods & Beverages
- Business Ethics & Law
- Mass Catering Food Production
- Programme Elective 1
- Programme Elective 2

PROGRAMME ELECTIVES*

- Guangdong Dim Sum Culinary Skills & Culture
- Chinese Feasts Operation & Management
- Crisis Management for the Restaurant Industry
- Bar & Beverage Management
- Departmental Budgeting & Control

- eBusiness for Hotels
- Branding for Dining
- Staff Training & Development
- Advanced Baking and Pastry

- International Business Environment
- Organisational Behaviour & Leadership
- Restaurant Environmental Management
- Strategic Management

