

Course Structure

Certificate 3 in Culinary Arts

Faculty of Hospitality & Tourism Studies



Semester 1

Type	Code	Name	Prerequisites	Credit Points	Fee (MVR)
CORE	CAT023	Receive and Store Kitchen Supplies	Nil	3	480
CORE	CAT031	Foundation of Soups and Sauces	Nil	5	800
CORE	CAT071	Culinary Foundations	Nil	6	960
CORE	CAT083	Fundamental, Skills and Techniques in Patisserie	Nil	5	800
CORE	CAT085	Garde Mange	Nil	5	800
CORE	CAT091	Prepare Meat, Poultry and Seafood	Nil	6	960
CORE	HAS013	Food Safety and Sanitation	Nil	3	480
CORE	HAS015	Introduction to Nutrition	Nil	3	480
CORE	HOS067	First Aid and Firefighting	Nil	10	1,600
Course Total				46	7,360

Fees stated above are tuition fees for local students. Fees for international students is twice the stated fees. All fees are quoted in MVR.

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