

# 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	249
CORE	CAT031	Foundation of Soups and Sauces	Nil	5	415
CORE	CAT071	Culinary Foundations	Nil	6	498
CORE	CAT083	Fundamental, Skills and Techniques in Patisserie	Nil	5	415
CORE	CAT085	Garde Mange	Nil	5	415
CORE	CAT091	Prepare Meat, Poultry and Seafood	Nil	6	498
CORE	HAS013	Food Safety and Sanitation	Nil	3	249
CORE	HAS015	Introduction to Nutrition	Nil	3	249
CORE	HOS067	First Aid and Firefighting	Nil	10	830
<b>Course Total</b>				<b>46</b>	<b>3,818</b>

Fees stated above are tuition fee for local students. Fee for international students on student visa is five times the stated fees. Fee for workpermit holders and students on dependent visa is same as the fees for local students. All fees are quoted in MVR.

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