

# 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
<b>Course Total</b>				<b>46</b>	<b>7,360</b>

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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