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.

While every reasonable effort has been exerted to ensure the accuracy of the fees published by the Maldives National University, it is important to note that the University reserves the prerogative to modify fees without prior notification, whether prompted by altered circumstances or otherwise. Applicants are hereby alerted to the fact that the outlined plans for various courses (including but not limited to lecturers and terms) as disclosed in the University's publications are indicative of intent. Such representations shall not be construed as constituting a binding offer or covenant for which the University assumes liability. Should you desire to pursue a specific subject as an elective, it is incumbent upon you to verify its availability in the respective term. In the event of any verbal communication from a University representative conflicting with a document officially published by the University, the latter shall be deemed authoritative.