

MINISTRY OF EDUCATION AND TRAINING
HCM UNIVERSITY OF TECHNOLOGY AND EDUCATION

ACADEMIC EDUCATION PROGRAMS
RESTAURANTS AND EATERY SERVICES
MANAGEMENT

(Issued at Decision No. dated of the Rector
of Ho Chi Minh City University of Technical Education)

title: **RESTAURANTS AND EATERY SERVICES MANAGEMENT**

Level: Undergraduate

Code: 7810202

Type of training: Regular Training

Ho Chi Minh City, 2018

ACADEMIC PROGRAMS

The title of The Academic Program: RESTAURANTS AND EATERY SERVICES MANAGEMENT

Education Level: UNIVERSITY

Field of study: RESTAURANTS AND EATERY SERVICES MANAGEMENT

Code: 7810202

Type of training: Regular Training

Graduate Diploma: Engineer

(Issued at Decision No. dated of the Rector of Ho Chi Minh City University of Technical Education)

1. Training time: 4 years
2. Learner: High School Graduation or equivalent.
3. Level, Training process, graduation conditions:

Level: 10

Training process: Decision Promulgation of Regulations No.43 / 2008 / GDDT

Graduation conditions:

General condition: Decision Promulgation of Regulations No.43 / 2008 / GDDT

The condition of specialization: No

4. Objectives and Program outcomes:

Goals

Restaurants and eatery services management training has basic science knowledge, basic knowledge and specialized knowledge in the field of restaurants and eatery services management, communication skills, and teamwork, appropriate professional attitude to meet the development requirements of the industry and social. Graduates can work restaurants management, eatery services management in the restaurants- hotels;Event

specialist culinary; Organizational consultant and executive at chain restaurants and wedding center.

Objectives

- Have basic knowledge of social science and science knowledge.
- Pigments personal skills and professional.
- Communication skills: Developing Effective Communication Skills and teamwork skills
- Develop the ability to create ideas, design, deployment, operation, and methods of dealing with specialized fields and related fields - creative process.

Program outcomes

Knowledge and technical arguments

- 1.1. Be knowledgeable and able to use basic principles in social science and natural sciences (such as scientific socialism, applied mathematics, chemistry).
- 1.2. Ability to apply the principles of food safety, the processing principles and decorative dishes, drinks; The principles restaurants and eatery services management
- 1.3. Applying to advanced techniques in food processing and managing even.

Skills, personal qualities, and professional

- 2.1. Analysis and technical arguments solve problems related to the field of processing, food safety
- 2.2. Experimental technical issues related to the field of processing, food safety and eatery services management
- 2.3. Thinking systematically related to the principles restaurants and eatery services management
- 2.4. Applying personal skills contributes to technical performance: initiative, flexibility, creativity, eager to learn, time management and professional.
- 2.5. Applying professional skills contributes to effective technical activities: professional ethics, integrations, popularities in the field, Career planning.

Develop communication and work in multi-skills

- 3.1. Organization of learning activities and cuisine with a positive attitude and efficient

3.2. Good application of information technology software: text, email, graphics, and presentation

3.3. Ability to communicate using the foreign language.

Develop the ability to create ideas, design, deployment, operation, and methods of dealing with specialized fields and related fields

4.1 Recognize and identify the importance of the social environment in technical activities eatery services management

4.2. Evaluate the right culture enterprise and work effectively in organizations eatery services management

4.3. Develop ideas and build projects in the field of food processing and eatery services management

4.4. Construction of the model and the system of work plans the principles restaurants and eatery services management

4.5. Survey operations system the principles restaurants and eatery services management

4.6. Experimental activities the principles restaurants and eatery services management

Extension of field the principles restaurants and eatery services management

4.7. Capable leadership activities within the system the principles restaurants and eatery services management

4.8. Capable of starting a business in operation the system the principles restaurants and eatery services management

Elevator qualifications

Trình độ năng lực		Mô tả ngắn
$0.0 \leq TĐNL \leq 1.0$	Basic	Remember: Students remember / recognize / recall knowledge by actions such as the definition, recall, list, identify, define...
$1.0 < TĐNL \leq 2.0$	Qualified	Understand: Student self-knowledge is created from documents and knowledge in the action as explain, classify, illustrate, infer...
$2.0 < TĐNL \leq 3.0$		Apply: Students implementation / application of knowledge to create products such as models, real objects, product simulation, reports...
$3.0 < TĐNL \leq$	Competently	Analyze: Students analyze document / knowledge of

4.0		details / parts and indicate their relationship overall by actions such as analyzing, sorting, comparison, synthesis ...
4.0 < TĐNL ≤ 5.0		Evaluate: Students analyzed identified, forecasts of knowledge / information according to the standards, criteria and indicators have been defined by actions such as comments, criticism, suggestions ...
5.0 < TĐNL ≤ 6.0	Excellent	Create: Students create / organize / design / generalize details / parts in a different way / to create new structures / models / new products.

5. Total knowledge course: 132Credits

(Exception of Defense and Security education; Physical education)

6. Distribution allocation blocks of knowledge

No.	SUBJECTS	Credit
GENERAL CURRICULUM		54
A. The outline of knowledge		35
I. Social sciences & humanities		12
1	Principles of Marxist and Leninist	5
2	Revolution lines of Vietnam communist party	3
3	Ho Chi Minh's Ideology	2
4	Introduction to Laws	2
II. Mathematics and natural sciences		20
1	Mathematics	3
2	Food chemistry (Cuisine)	3
3	Office Management	3
5	General of Tourism	3
6	Nutrition food	3
7	Communication in business	2
8	Graphic Design	3 (2+1)
III. Introduction		3
1	Introduction to restaurant management and catering services	3(2+1)
B. Knowledge of choice		19
IV. Information Technology		3

1	Advanced office computing	3(2+1)
V. Humanities social science		6
1	General economics	2
2	<i>Introduce the Quality Management course</i>	2
3	<i>Managing introductory study</i>	2
4	Introduction to Logic	2
5	Vietnamese cultural base	2
	Introduction to the Society	2
	Psychology engineer	2
	System thinking	2
	University studying skill	2
	Planning Skills	2
	Skills to work in a technical environment	2
	<i>Methods of scientific research</i>	2
VII. Specialized knowledge		10
1	Decorative flowers	3(2+1)
2	Receptionist	3(2+1)
3	Beautiful Care	3(2+1)
4	General economics	2
5	Financial management	3
6	Brand management	2
C. Knowledge of physical education + defense education		
VIII. Physical education		
1	Physical education 1	1
2	Physical education 2	1
3	Choose Physical education 3	3
IX. Defense Education		165 details
PROFESSIONAL KNOWLEDGE		78
Sector groups and industries		10
Base-building		
Specialized		45

Experiment, practice, practice	14
In particular, graduation internship	2
Graduation thesis	7

7. Program contents

A. Obligations:

7.1 The outline of knowledge

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	LLCT150105	Principles of Marxist and Leninist	5	
2.	LLCT120314	Ho Chi Minh's Ideology	2	
3.	LLCT230214	Revolution lines of Vietnam communist party	3	
4.	GELA220405	Introduction to Laws	2	
5.	MATH130501	Mathematics	3	
6.	GETO130653	General of Tourism	3	
7.	FOCH130753	Food Chemistry	3	
8.	OFMA130853	Office Management	3	
9.	FONU130953	Nutrition food	3	
10.	BCOM320106	Communication in business	2	
11.	GDAP231253	Graphic Design	3 (2+1)	
12.	IREM131353	Introduction to restaurant management and catering services	3(2+1)	
13.	PHED110513	Physical education 1	1	
14.	PHED110613	Physical education 2	1	
15.	PHED130715	Physical education 3	3	
16.		Defense Education	165 details	
Total			35	

7.2. Professional knowledge

7.2.1. Basic General knowledge

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	FOHY121853	Hygiene and food safety	2	

2.	FOIN131953	Food Ingredients	3	
3.	CUCU232053	Culinary Culture	3	
4.	CUPS321153	Customer psychology	2	
Total			10	

7.2.2.a Specialized knowledge (for theoretical and experimental modules)

No.	Code	Subject	Credit	Course code before, Prerequisite code
<i>Specialized in Restaurant Management & Catering</i>				
1.	CUTH242153	Kitchen Service	4(2+2)	FOMA131953
2.	PATH232253	Pastry Theory	3	FOMA131953
3.	ESMA332353	Organization of catering services	3(2+1)	
4.	TASE332453	Table Service	3(2+1)	
5.	HRMA331206	Human resources management	3	
6.	KIMA332653	Kitchen Management	3	
7.	DRPR332753	Drink Preparation	3(2+1)	
8.	STFO232853	Art of decorative dishes (Stylist Food)	3(2+1)	
9.	REME332953	English for specific purposes the principles restaurants and eatery services management	3	
10.	PRAC240407	Accounting principles	3	
11.	CARE236553	Restaurant accounting	3	PRAC240407 FONU130953
12.	BAMA223153	Marketing basic	2	
13.	RQSM333253	Restaurant management and service quality	3	
14.	EVMA333353	Event organization	3(2+1)	Project
15.	REMS313453	Practical subject the principles restaurants and eatery services management	1	Enterprise teach

16.	PREM326653	Specialized projects the principles restaurants and eatery services management	2	Project
Total			45	

7.2.2.b Specialized knowledge (workshop practices, industrial practice)

No.	Code	Subject	Credit	Course code before, Prerequisite code
Specialized in the principles restaurants and eatery services management				
1.	VCPR243853	Vietnamese Cookery Practice	4	CUTH242153, Business Link
2.	AECP233953	Eastern & Western Cookery Practice	3	CUTH242153, Business Link
3.	VCPR224053	Vietnamese Cookery Practice	2	PATH232253
4.	AEPP234153	Eurasian Cakes Practice	3	PATH232253
5.	FPDP224253	Practicing food and party decorations	2	
Total			14	

7.2.3. Graduation (*Students choose one of the following two forms*)

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	GRPR424353	Graduation internship	02	
2.	GRTH474453	Graduation thesis	07	Passed the "Qualified exam" examination
		Graduation subjects: Select enough 7 credits in the following modules	07	
	DENP333053	Product Development	3	
	SEEV428651	Sensory evaluation of products	2	
	FOAD428751	Additives and food flavorings	2	

	RMPS425353	Restaurant business psychology	2	
	GSI1424853	Graduation Examination 1	1	
	GSI2414853	Graduation Examination 2	2	
	GSI3434853	Graduation Examination3	3	
Total			9	

Eligibility for graduation thesis: Passing the examination of competence“Qualified exam”

B – Optional section:

Basic General knowledge

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	ADMO138685	Advanced office computing	3(2+1)	

Knowledge of subjects of Social Sciences and Humanities (*Students choose 3 in the following subjects*):

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	GEFC220105	Kinh tế học đại cương	2	
2.	IQMA220205	<i>Introduce the Quality Management course</i>	2	
3.	INMA220305	<i>Managing introductory study</i>	2	
4.	INLO220405	Introduction to Logic	2	
5.	IVNC320905	Vietnamese cultural base	2	
6.	INSO321005	Introduction to the Society	2	
7.	ENPS220591	Psychology engineer	2	
8.	SYTH220491	System thinking	2	
9.	LESK120190	University studying skill	2	
10.	PLSK120290	Planning Skills	2	
11.	WOPS120390	Skills to work in a technical environment	2	

12.	REME320690	<i>Methods of scientific research</i>	2	
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Specialized knowledge (*Students choose 10 credits in the following subjects*)

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	FLAR234553	Floral arrangement	3(2+1)	
2.	RECE336953	Receptionist	3(2+1)	
3.	MAUP334653	Make up	3(2+1)	
4.	GEFC220105	General economics	2	
5.	FIMA420807	Financial management	3	
6.	BRMA323753	Brand management	2	

C –Interdisciplinary knowledge:

Students can choose 6 interdisciplinary credits to replace specialized subjects in the elective section:

- See the list of recommended subjects in the Appendix, or
- Students should seek additional advice from the Advisory Board to make appropriate choices.

D –MOOC subjects (Massive Open Online Courses):

In order to facilitate access to advanced training programs, students can choose the online courses proposed in the following table to consider the equivalent of the subjects in the training program:

No.	Code	Subject	Credit	Subject considered equivalent MOOC (registration link)
1.	FOHY121853	Hygiene and food safety	2	https://www.onlinestudies.com/Level-2-Certificate-in-Food-Hygiene-and-Safety-for-Manufacture-CPD-and-IAO-Accredited/United-Kingdom/John-Academy
2.	FOIN131953	Food Ingredients	3	https://www.acs.edu.au/course/s/food-preparation-foundations-of-cooking-

				572.aspx
3.	HRMA331206	Human resources management	3	https://www.onlinestudies.com/People-Management-Course/South-Africa/Red-and-Yellow
4.	KIMA332653	Kitchen Management	3	https://www.onlinestudies.com/Kitchen-Management-Certificate-Course-CPD-and-IAO-Accredited/United-Kingdom/iStudy
5.	RQSM333253	Restaurant management and service quality	3	https://www.universalclass.com/i/course/restaurant-management-101.htm

8. 8. Instructional plan (*tentative, and only for main semesters of 1-8 for engineering / technology majors and 1-7 for industry of the Faculty of Foreign Languages*)

The courses are not included in the teaching plan, the Training Department will open classes in semesters for students to plan their own study:

No.	Code	Subject	Credit	Course code before, Prerequisite code
1.	LLCT150105	Principles of Marxist and Leninist	5	
2.	LLCT230214	Revolution lines of Vietnam communist party	3	
3.	LLCT120314	Ho Chi Minh's Ideology	2	
4.	GELA220405	Introduction to Laws	2	
5.	PHED110513	Physical education 1	1	
6.	PHED110613	Physical education 2	1	
7.	PHED130715	Physical education 3	3	

Semester 1: 19 Credits

No	Code	Subject	Credit	Pre-requisite
2	MATH130501	Mathematics	3	

3	GETO130653	Tour Overview	3	
4	IREM131353	Introduction to Restaurants And Eatery Services Management	3(2+1)	
5	FOHY121853	Food Safety And Hygiene	2	
6	FONU130953	Food Nutrion	3	
7	ADMO138685	Advanced Office IT	3(2+1)	
		Total	19	

Semester 2: 16 Credits

No	Code	Subject	Credit	Pre-requisite
1	FOMA131953	Food Materials	3	
2	FOCH130753	Food Chemistry	3	
3	OFMA130853	Manager of Office Administration	3	
	PRAC240407	Accounting Principles	3	
4				
	Choice 2 subject all of them (General knowledge)			
	GEFC220105	General Economics		
5	IQMA220205	<i>Introduction to Management Quality</i>	2	
6	INMA220305	<i>Introduction to Principles of Management</i>	2	
	INLO220405	Introduction to Logics		
	IVNC320905	Introduction Vietnamese Culture		
	INSO321005	Introduction to Sociology		
	ENPS220591	Engineer Psychology		
	SYTH220491	System Thinking		
	LESK120190	Learning University Skills		
	PLSK120290	Planning Skills		
	WOPS120390	Working Skills In The Technical Environment		

No	Code	Subject	Credit	Pre-requisite
	REME320690	Research Scientific Methods		
		Total	16	

Semester 3: 18 Credits

No	Code	Subject	Credit	Pre-requisite
1	FPDP224253	Decorating Dishes And Parties Practice	2	
2	CUTH242153	Kitchen Skills	4(2+2)	FOMA131953
3	VCPR243853	Vietnamese Cookery Practice	4	CUTH242153
4	AECP233953	European Asian Cookery Practice	3	CUTH242153
5	CUCU232053	Culinary Culture	3	
	<i>The option of civils (choice enough 2 credits)</i>			
6	GEFC220105	General Economic	2	
		Total	18	

Semester 4: 19 Credits

No	Code	Subject	Credit	Pre-requisite
1	STFO232853	Stylist Food	3(2+1)	
2	PATH232253	Baking Techniques	3	FOMA131953
3	VCPR224053	Vietnamese Cake Practice	2	PATH232253
4	AEPP234153	Eurasian Asian Cake Practice	3	PATH232253
5	CARE236553	Cost Accounting Restaurant	3	PRAC240407 FONU130953
6	BAMA223153	Basic Marketing	2	
7	GDAP231253	Graphic Design	3(2+1)	
		Total	19	

Semester 5: 20 Credits

No	Code	Subject	Credit	Pre-requisite
1	HRMA331206	Human Resource Management	3	
2	RQSM333253	Restaurant Management And Service Quality	3	

3	CUPS321153	Customer Psychology	2	
4	ESMA332353	Organizing Food Service	3(2+1)	
5	PREM326653	Practical Topics For Restaurants And Eatery Services Management	2	
Choice 1 subject all of them (General knowledge)				
	GEFC220105	General Economics		
	IQMA220205	Introduction to Management Quality		
	INMA220305	Introduction to Principles of Management		
	INLO220405	Introduction to Logics		
	IVNC320905	Introduction Vietnamese Culture		
	INSO321005	Introduction to Sociology		
	ENPS220591	Engineer Psychology		
	SYTH220491	System Thinking		
	LESK120190	Learning University Skills		
	PLSK120290	Planning Skills		
	WOPS120390	Working Skills In The Technical Environment		
6	REME320690	Research Scientific Methods	2	
<i>The option of civils (choice enough 5 credits)</i>				
7	BRMA323753	Brand Management	2	
8	FIMA420807	Financial Management	3	
			Total	20

Semester 6: 21 Credits

No.	Code	Subject	Credit	Pre-requisite
1	BCOM320106	Communication In Business	2	
2	DRPR332753	Drinking Beverage Practise	3(2+1)	
3	EVMA333353	Organizing Events	3(2+1)	
4	REMS313453	Project major of Restaurants And Eatery	1	

		Services Management		
5	TASE332453	Table Techniques	3(2+1)	
6	REME332953	English for Restaurants And Eatery Services Management	3	
7	KIMA332653	Kichen Management	3	
<i>The option of civils (choice enough 3 credits)</i>				
	FLAR234553	<i>Flower Arrangement</i>	3(2+1)	
Total			21	

Semester 7: 2 Credits

No.	Code	Subject	Credit	Pre-requisite
1	GRPR424353	Graduation Intership	2	
Total			2	

Semester 8: 7Credits

No.	Code	Subject	Credit	Pre-requisite
	GRTH474453	Graduate thesis	7	
Choice 7 Credits all of them				
	DNPR434553	Development Product	3	
		Food Sensory Evaluation	2	
		Additives And Food Flavorings	2	
	RMPS424853	Business Psychology for Restaurant	2	
	GSI1414953	Graduation Examination	1	
	GSI2425053	Graduation Examination 1	2	
	GSI3435153	Graduation Examination	3	
Total			7	

9. A brief description of the content and mass of subjects:

A - Obligations:

The General curriculum of knowledge:

01. Principles of Marxist and Lennist

5

Allocation of study time: 5(5/0/10)

Prerequisites: First-year student at University or College level.

Summary content of subject:

This subject's aim is to provide students with knowledge: Overview of Marxist and Leninism; The essential contents of the worldview and the philosophical methodology of Marxist and Leninism; Marxist – Leninist's economics theory about capitalistic production method; The basic contents of Marxist - Leninism on socialism; a general chapter of the reality and prospect socialism.

02. Ho Chi Minh Ideology **2**

Allocation of study time: 2(2/0/4)

Prerequisites: Principles of Marxist and Lennist.

Summary content of subject:

The main content of subject is to provide students with a basic systematic understanding of Ho Chi Minh's ideological and ethical values; contribute to building a new human based on the moral foundation; actively and positively in solving economic, political, cultural and social issues.

03. Revolution Lines of Vietnam Communist Party **3**

Allocation of study time: 3(3/0/6)

Prerequisites: Principles of Marxist and Lennist and Ho Chi Minh Ideology.

Summary content of subject:

This subject provides students with basic knowledge systematically about the Party's line, especially the way in the innovation period, on some fundamental areas of social life.

04. Introduction to Laws **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with knowledge:

- General arguments about the State and Laws: include problems relating to the nature and origin of the State and Laws; the state apparatus; Viet Nam legal systems; legal relations and regulation.

- Elementary content of the legal professions: include legal regulations relating to the real life of citizens.

05. Mathematics **3**

Allocation of study time: 3(3/0/6)

Prerequisites: No

Summary content of subject:

This subject provides basic knowledge of set and logics, the theory of probabilities, random variable and law of probability distribution, model theory, data description methods and some statistical problems. Thereby training students some skills: thinking and reasoning logically, closely; determining properly experiments and random variable; figuring out the possibility of a random variable; apply knowledge of random variables and mathematical statistics to solve some problems related to statistics in education, production, economics, nutrition, ...

06. Tour overview **3**

Allocation of study time: 3(3/0/6)

Prerequisites: No

Summary content of subject:

This subject provides students with basic knowledge and understanding of: the development history of the world tourism industry, Vietnam tourism industry, the tourism business of Mr. Thomas Cook "tourist industry", modern tourism activities trends, basic concepts of tourism products, characteristics of tourism products, how to classify tourism types.

07. Food Chemistry **3**

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This subject equips learners with knowledge of metabolism and transformation processes of food chemical composition and food ingredients. Since then, students understand to apply and control reasonably the processes that occur in food process and preservation.

08. Manager of Office Administration 3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This subject introduces the day-to-day work of an office administrator such as managing the reception, opening, transporting and receiving guests, arranging work schedules, meeting schedules, ensuring good facilities and facilities. equipment, working facilities for staff, procurement of equipment, stationery, management and implementation of press service to serve the needs of departments, health care for staff, teams periodic health examination. In addition, the administrative office staff also has external duties for the company, directing, guiding and inspecting the units under the company in the fun of their functions and tasks.

09. Food Nutrition

3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This subject introduces the importance of nutrition for people's health in maintaining and developing. The content of the subject is divided into three parts: "Providing learners with basic knowledge about the nutrition of food sources"; "Nutritional needs of subject groups" and "Specific calculation methods to given the ration for each subject group".

10. Communication In Business

2

Allocation of study time: 2 (2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with the theoretical bases of communication activities such as: Concepts, roles and meanings of communication ... In addition, students will learn the principles of effective communication, forms of communication and transport. Using skills and techniques to communicate in real life everyday, especially production and business activities.

11. Customer Psychology **2**

Allocation of study time: 2 (2/0/4)

Prerequisites:

Summary content of subject:

Customer Psychology will help students with basic knowledge to understand customer psychology - the object of restaurant management and catering services. The course of introduction of psychological life of individuals includes: the nature of psychological phenomena and psychological attributes of individuals with its characteristics, rules and mechanisms to help students apply for research save basic issues for restaurant and catering service management; Marketing; understand customer psychology through services.

12. Graphic Design **3**

Allocation of study time: 3(2/1/6)

Prerequisites:

Summary content of subject:

This subject equips learners with knowledge of informatics applications in planning. Describe in detail the method of applying Photoshop software to design: menu, food advertising poster, food and event organization.

13. Introduction to Restaurants And Eatery Services Management **3**

Allocation of study time: 3(2/1/6)

Prerequisites:

Summary content of subject:

General introduction of the program of study "Restaurants And Eatery Services Management "; Web site addresses, titles of books and documents related to the specialty; general knowledge of the industry; practical experiences; opportunities, challenges, professional standards; Basic knowledge of soft skills. In addition, students will be able to visit the practice to properly orient their careers.

B. Professional Education Knowledge:

01. Food Safety And Hygiene 2

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with the knowledge, skills and attitudes necessary for providing safe and quality food products, free from food contaminants, prepared and stored in the lips, hygiene case. Students learn about government regulations, control temperature in food preservation, maintain environmental friendliness and personal hygiene in providing safe eating services. At the same time, students also learn about the HACPP standard system.

02. Food Materials 3

Allocation of study time: 3(3/0/6)

Prerequisites: General Biology

Summary content of subject:

This subject introduces students to food ingredients, and provides basic knowledge to identify, select and preserve foods. In addition, the course also equips students with the ability to analyze and explain phenomena of food.

03. Culinary Culture

3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This subject provides knowledge about typical eating styles of regions in Vietnam and in the world. From these contents, the instructors instruct students on self-study skills and deep understanding of cultural characteristics and culinary customs appropriately.

04. Kitchen

Skills

4

Allocation of study time: 4(2/2/8)

Prerequisites:

Summary content of subject:

This subject focuses on practice, helping students develop basic skills in handling safe food, skills in using knives, professional cutting boards, preparing cooking, baking and effective in commercial kitchens. Students will be guided and made wedges, tasting, cooking stock items, water dishes, stir-fries, steamed dishes, fried dishes and basic cakes.

In addition, the course provides students with basic theories and concepts related to hot stoves. Students learn about professional kitchen organization, kitchen location, culinary terms, professional cooking equipment and classify the origin and quality of basic ingredients. Students will also learn about methods of finding materials, measuring measurement, production requirements as well as foreign cooking and cooking methods.

05. Baking

Techniques

3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

Equipping students with knowledge: Origin, meaning of Vietnamese cakes and Eurasian cakes; Characteristics and processing of cakes. Principles for selection and use of materials and additives in accordance with the requirements of each type of cake; Using food colors, especially using colors from leaves, vegetables, fruits instead of synthetic colors; Choose and use tools suitable for each cake; Appropriate storage methods for each type of cake.

06. Food service organization 3

Allocation of study time: 3(2/1/6)

Prerequisites:

Summary content of subject:

This subject is organized, guiding students to practice the application of cakes, dishes that have been learned to organize culinary business on campus and online. From there, students will learn communication skills, behavioral skills and skills to handle situations from real business. At the same time, students will learn how to organize a practical catering service to ensure 3 criteria: delicious, nutritious and reasonable price. In addition, the course content also emphasizes the ability to work individually and collaborate in a team work environment to provide customers with practical service experiences.

07. Table

Techniques

3

Allocation of study time: 3(2/1/6)

Prerequisites:

Summary content of subject:

Equip students with in-depth knowledge of restaurant professions from the management of facilities, equipment and tools; organizing the service, technical serving catering, handling situations occurring in the service process so that after graduation can work in restaurants and hotels according to international standards.

08. Human

Resource

Management

3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

The module describes the importance and general trends of human resource management within each existing organization. The module also provides students with the necessary knowledge about human resource management tasks. Specific forces such as human resource planning, job analysis, personnel recruitment, human resource training

and development, wage management, remuneration systems and labor relations in the organization.

09. Principles of Kitchen Management **3**

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This subject facilitates students to participate in simulated situations that focus on the financial and management aspects of the professional kitchen system. In terms of finance, students learn how to buy products, store and control inventory, calculate recipes costs, propose appropriate prices, calculate and control food and labor costs. . In terms of management, students develop quality assurance tools, identify basic employee requirements, determine the factors that make the results work by combining existing standards and Self-expectations, specify the approach to effectively monitor and define the roles and responsibilities of kitchen supervision or management.

10. Drinking Beverage **3**

Allocation of study time: 3(2/1/6)

Prerequisites:

Summary content of subject:

Students are introduced and acquainted with basic and popular drinks from juices, vitamins, and coffee to liqueurs and beers. At the same time students are instructed to practice mixing popular drinks. In addition, students will be guided on how to combine dishes with appropriate drinks to increase customer satisfaction.

11. Stylist food **3**

Allocation of study time: 3(2/1/6)

Prerequisites:

Summary content of subject:

This subject provides students with basic knowledge of lighting, colors, composition and backdrops. Since then, applied students highlight food products by imaging techniques and computer techniques. The course also stimulates students'

creativity in arranging layouts and creating backdrops as well as using colors to emphasize central products. From there, students can use photo products to print newspapers, print books or print advertising posters.

12. English for Restaurants And Eatery Services Management 3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

Helping students gain general knowledge about how to use English terms in the Restaurant industry. At the end of this session, students are able to read specialized English-related references to update their knowledge.

13. Accounting Principles 3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This subject equips learners with basic knowledge of Accounting: concepts, nature, functions, objects, purposes and accounting requirements, accounting methods, process of collecting and recording numbers accounting materials, accounting orders, accounting processes of major business operations, accounting forms, content and forms of accounting work, making and interpreting financial reports. In addition, the module also helps learners to comprehend the Vietnamese accounting regime to initially approach the accounting practices in Vietnam's management system to orient the use of accounting documents in the management. Management of areas of their training majors as a basis for accessing deeper research on accounting.

14. Basic Marketing 2

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

The course introduces modern business philosophies to participate in the market economy; Provide some basic marketing concepts; Help learners learn how to analyze

markets, select target markets. Thereby helping learners understand and implement Marketing strategies through 4 tools of Marketing mix: Product, Price, Distribution, Promotion.

15. Restaurant Management And Service Quality 3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

Students learn how to analyze the sales situation to estimate the budget for ordering materials, setting up menus, calculating raw material costs and staffing. Familiarize yourself with a number of financial reports, management systems, human resources and kitchen performance that will help students initially approach the working processes of a restaurant manager. Thereby helping the restaurant increase revenue and avoid common risks. In addition, the course also helps students identify and analyze the quality of service available in restaurants.

16. Organizing Events 3

Allocation of study time: 3(1/2/6)

Prerequisites:

Summary content of subject:

Equipping students with basic knowledge about event organization: The process of organizing an event; Factors affecting the event organization; Make plans, monitor, solve incidents, adjust plans and make necessary reports; Communication skills in work and solving arising problems; Supervise implementation and draw experience for each organized event.

17. Practical Topics For Restaurants And Eatery Services Management 1

Allocation of study time: 1(1/0/2)

Prerequisites:

Summary content of subject:

Students have access to practical knowledge to compare with the theory learned as well as update the new specialized knowledge to prepare for work after graduation.

18. General Economics **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

The subject of General Economics provides non-major students with basic economic knowledge, actual phenomena that are taking place in the economy from a micro and macro perspective.

19. Financial Management **3**

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

This module equips learners with basic knowledge of financial issues in joint stock companies: concepts and major decisions in corporate finance; apply the method of calculating monetary value over time, methods of measuring profits and risks, methods of securities valuation ... for analyzing and making financial decisions for enterprises. In addition, the module also equips learners with analytical and analytical knowledge and tools to make investment decisions, one of the three major decisions of corporate finance.

20. Brand Management **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This course equips students with knowledge of the brand, helping students realize the importance of branding in the production of businesses, especially in the context of fierce competition. To study this subject well, students should study Marketing subjects first

21. Vietnamese Kitchen Practice **4**

Allocation of study time: 4 (0/4/8)

Prerequisites: Kitchen Skills

Summary content of subject:

Guide and train students with practical skills to practice Vietnamese and salty dishes, based on processing methods; Develop a reasonable menu; Organize meals to meet nutrition standards; How to choose the right ingredients for the dish; Techniques for processing, decorating and preserving dishes.

22. Practice European Asian Kitchen 3

Allocation of study time: 3 (0/3/6)

Prerequisites: Kitchen Skills

Summary content of subject:

Guide and train students with skills to practice Asian and European dishes, based on processing methods; Develop a reasonable menu; Organize nutritious meals; How to choose the right ingredients for the dish; Techniques for processing, decorating and preserving dishes.

23. Practice of Vietnamese Cake 3

Allocation of study time: 3 (0/3/6)

Prerequisites: Baking Techniques

Summary content of subject:

Guide and train students with skills of processing and preserving some gifts, cakes of 3 regions of Vietnam ...

24. Practice Asian Eurasian Cake 3

Allocation of study time: 3 (0/3/6)

Prerequisites: Baking Techniques

Summary content of subject:

Guide and train students with skills in processing and preserving Asian cakes (Chinese, Taiwanese, Japanese, Korean) and European cakes (American, French, English)

25. Practice Decorating Dishes And Parties 2

Allocation of study time: 2(0/2/4)

Prerequisites:

Summary content of subject:

Equip students with basic knowledge of pruning to decorate dishes in accordance with the form of party organization. The method of stimulating creative arts in decoration to attract the attention of customers.

26. Graduation Internship **2**

Allocation of study time: 2(0/2/4)

Prerequisites:

Summary content of subject:

Students practice to apply knowledge and skills they have learned in production. Students will practice at: Restaurants; Companies product the industrial rations; Sewing companies from preparation to finished products.

27. Product Development **1**

Allocation of study time: 1(1/0/2)

Prerequisites: Food Chemistry

Summary content of subject:

Students have equipped with four main factors related to product development: Business strategy related to product development; Different steps in development process of products; Required knowledge to apply product development process; Necessary to keep products developing that geared to consumers' needs and wishes. In addition, the subject also equips the method of managing the product development process in fact with the models that have been successfully implemented; methods of evaluating and improving processes to create new products more effectively.

28. Food Sensory Evaluation **2**

Allocation of study time: 2(2/0/4)

Prerequisites: Food Chemistry

Summary content of subject:

Students have equipped with basic knowledge of the scientific method used to evoke, measure, analysis and explain for products that are identified through the sensories: sight, smell, touch, taste and hear. The content of knowledge is presented in the

following contents: methodology of sensory evaluation; psychophysiology; distinguish test; description test; taste test.

29. Restaurant Business Psychology **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Equipping students with general knowledge about psychological aspects of business activities, evaluating the process and results of business operations of the restaurant, thereby realizing the nature of business activities in restaurant. At the same time, the module also analyzes the application of psychological rules in the business process to improve efficiency as well as reduce risks in business activities.

30. Graduation Examination 1 **1**

Allocation of study time: 1(1/0/2)

Prerequisites: Students must complete the based and specialized industry knowledge.

Summary content of subject:

The module equips students with up-to-date knowledge from practical production in the thematic format to introduce the content of technology or management processes being applied and effectively implemented in wet enterprises real.

31. Graduation Examination2

Allocation of study time: 2(2/0/4)

Prerequisites: Students must complete the based and specialized industry knowledge.

Summary content of subject:

Students have equipped with basic knowledge that updated from production reality in the form of majors to introduce contents of technology or management process being applied and done effectively in the restaurants.

32. Graduation Examination3

Allocation of study time: 3(3/0/6)

Prerequisites: Students must complete the based and specialized industry knowledge.

Summary content of subject:

Students have equipped with basic knowledge that updated from the fact of new methods of processing food and drinks that being applied and done effectively in the restaurant.

33. Restaurant Accounting 3

Allocation of study time: 3(3/0/6)

Prerequisites:

Summary content of subject:

Equip students with basic knowledge of general accounting and issues to know in the restaurant management business. Since then, graduates have been able to study, manage and undertake standard accounting positions at hotel restaurants in addition to their expertise in food processing.

34. Project major of Restaurants And Eatery Services Management 2

Allocation of study time: 2(0/2/4)

Prerequisites: Completion of subjects: Asian Cooking; European cooking; TH cake Asia; TH European gear.

Summary content of subject:

B. The Option

01. General Economics 2

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with knowledge such as: Basic understanding of economics; Expand the economics thinking; Help learners familiar with analytical methods and argument in economics; Have a self-motivated outlook on economics activities in fact and on the market; Apply principles and rules of economics to deal with specific situations.

02. Planning Skills **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with knowledge such as: Identify the basic elements of a plan; Determined sequence of building a plan and making long-term, medium-term and short-term plans; Method of managing time and changing personnel to make the plan.

03. Introduction to Management Quality **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with:

- Basic knowledge about quality and management of quality, methods of quality evaluation, use techniques and tools of quality management that help students to have a basic foundation about how to build and make effectively of the quality management system.

- Introducing about the location of quality in the global competitive trend; quality management situation in the developing countries and in Vietnam. At the same time, giving some targets and methods to evaluate the quality of organizations, guiding students to use some basic methods, techniques and tools for quality management.

04. Introduction to Principles of Management **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with basic knowledge of management, including the most general environmental factors that impact on businesses and organizations; how to analyze the most basic environmental factors, summarize environmental factors and then orient to the organization; apply principles and rules of economics to deal with specific situations, forming skills to analyze problems and develop management thinking.

05. Introduction to Logics

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with knowledge such as: Overview of logics; The structure of human thinking; help students to learn the method of inference and apply in their life or their study. Thereby, students are aware of the function and position of Logics in human life, especially in modern periods.

06. University Learning Methods 2

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

This subject provides students with basic knowledge about resources in studying at university; goals of learning; manage study time; methods of learning; determinants of success in learning.

07. System Thinking 2

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with knowledge such as: Overview of the system; Thinking to live, study and work more effectively; Methodology of system thinking; Methods of thinking and finding creative solutions.

08. Presentation Skills 2

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with knowledge of skills to present, explain and introduce a problem. Especially apply expression methods logically with problems presented that help learners become familiar with professional presentation skills.

09. Document Presentation & Document of Science Technology **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with knowledge of “What is the text?”; The importance of text editor; Overview of State management documents; Technical edit and presentation of some common administrative documents; Technical drafting and presentation some types of Commercial trade letters.

10. Introduction to Sociology **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with basic theory system of sociology: Object, function, research tasks of sociology; Summary of history of formation and development of sociology; Methods of sociology research; Understand what is: individual and society; Basic concepts and categories of sociology; movement and change in social; Sociocultural; Public opinion and mass information; Sociology of rural; Sociology of urban; Sociology of family.

11. Introduction Vietnamese Culture **2**

Allocation of study time: 2(2/0/4)

Prerequisites:

Summary content of subject:

Students have equipped with: Multi-ethnic cultural structure and Vietnamese cultural regions; Vietnamese culture - look and feel; Help students consult and research criteria for forming Vietnamese cultural regions. Thereby, students identify the national culture.

12. Advanced Office IT **3**

Allocation of study time: 3 (2/1/6)

Prerequisites:

Summary content of subject:

This module provides learners with basic and advanced knowledge and skills in the field of office computing such as document editing, creating and processing nature, creating presentation files. Learners can apply their knowledge to proficiently use Microsoft Office software: Word, Excel and PowerPoint to design materials for learning, research and professional work of me In addition, this module also equips students with soft skills such as teamwork and advanced presentation presentations.

10. Facilities for learning

10.1. Workshops, laboratories and important laboratory equipment systems

No.	Workshop Practice	Quantity	Area	Uses
1	Nutrition 1 workshop	01	145m ²	Serve the subjects: practice cooking, practice baking, mixing drinks
2	Nutrition 2 workshop	01	145m ²	
3	Industrial Kitchen	01	50m ²	Serving subjects: practicing industrial kitchen and processing practices

10.2. Library, WEB site

STT	Library, WEB site	Note
1	Library	Use the school library
2	www.vietnamchefs.com	Saigon Professional Chef Association
3	www.webtretho.com	Webpage for Child
4	home.noitro.com	Webpage for instructing methods of processing European - Asian dishes
5	xinhxinh.com.vn	Webpage for women: costumes; delicious foods; make up

6	www.monngonvietnam.vn	Webpage for women
7	amthuc.net	Website for lovers of cooking
8	biquyetnauan.com	Webpage for women
9	phunu.info	Webpage for women

11. Instructions for implementing the program

- a. The training program is implemented in accordance with the regulations of regular university training according to the current credit system of the Ministry of Education and Training and the University of Technical Education in Ho Chi Minh City.

The specified time is calculated as follows:

$$\begin{aligned}
 1 \text{ credit} &= 15 \text{ lessons of theory teaching or class discussion} \\
 &= 30 \text{ hours of experiment or practice} \\
 &= 45 \text{ hours of self-study} \\
 &= 45 \div 90 \text{ hours of practice at the facility.} \\
 &= 45 \div 60 \text{ hours of project implementation, graduation thesis.}
 \end{aligned}$$

The number of hours of study is a multiple of 15.

- b. Foreign language output standards are decided by the School Training Council at the beginning of the enrollment courses. During the study period, the school will control the development of students' foreign language proficiency through each academic year to determine the number of course credits in the semester in which students are allowed to register. Students can self-study or enroll in the program of developing foreign language ability according to the school's scheme.

Headmaster

Dean