

MASTERS DEGREE IN INNOVATION IN CULINARY ARTS - 1st Year

	Hours (Total)	Contact Hours	ECTS	Scientific Area	Mandatory/ Optional
Advanced Culinary Techniques	280	80	10	Application Techniques and Technologies	Mandatory
Culinary Application of Food Products	280	80	10	Application Techniques and Technologies	Mandatory
Menus and Wines	280	80	10	Application Techniques and Technologies	Mandatory
Food Design	140	30	5	Application Techniques and Technologies	Mandatory
Communication, Motivation and Leadership	140	24	5	Social Sciences and Humanities	Mandatory
Consumer Behavior in Food Service	140	24	5	Social Sciences and Humanities	Mandatory
Innovation, R&D and Entrepreneurship	140	24	5	Management	Mandatory
Food Safety and Nutritional Approach	140	30	5	Health and Food Sciences	Mandatory
Physiology of Taste and Sensorial Analysis	140	30	5	Health and Food Sciences	Mandatory

MASTERS DEGREE IN INNOVATION IN CULINARY ARTS - 2nd Year

	Hours (Total)	Contact Hours	ECTS	Scientific Area	Mandatory/ Optional
Methodology I	168	20	4	Social Sciences and Humanities	Mandatory
Methodology II	112	40	6	Social Sciences and Humanities	Mandatory
Dissertation / Project / Training Report II			50		Mandatory