

Bachelor of Arts (Honours) in Culinary Arts and Management 廚藝及管理（榮譽） 文學士

Year
1
Entry

SSSDP JUPAS
Catalogue No.
JSSV04

Year
3 FT
Entry

Self-financed
MH125106



PROGRAMME HIGHLIGHTS

- Integrate culinary arts with professional management elements
- Instill knowledge and skills in food culture, recipe and menu development, catering and dining experience management to develop all-round professionals
- Acquire up-to-date culinary arts and management skills through professional training facilities and extensive internships

Programme Overview

This programme aims to develop students into a new generation of catering management professionals to serve the manpower demands of the hospitality and catering industry locally and regionally. The programme integrates culinary arts with professional management knowledge and skills. It encourages creativity and curiosity to develop intellectual critical thinking and problem solving abilities. Students immerse in Chinese and Western culinary practices interspersed with food science and culinary-related design underpinned by a business management framework. This Programme is included in the Government's Study Subsidy Scheme for Designated Professions/ Sectors in the 2019/20 academic year to fulfill industries' demand for professionals.

Career Outcome

Graduates start their careers as management trainees in hospitality and catering operations, where they can excel their culinary knowledge and skills. Gaining further experience, they advance to senior management or entrepreneurial positions, such as food consultants, food stylists or food critics.

Professional Recognition

This programme has been accredited by the Institute of Hospitality (UK).



This programme is recognised under the QF (Level 5)
QR Registration No. : 14/003073/L5
Registration Validity Period: 01/09/2014-31/08/2023

Industry Endorsement

"THEi's programmes are designed to meet manpower needs of the industry. Collaboration with THEi on work attachments creates a win-win situation for both students and the industry, grooming professional talents that are in great demand."

Terry KWAN

Director of Human Resources & Administration
Hong Kong Convention & Exhibition Centre
(Management) Limited



Student Endorsement

"In the past three years of study in THEi's Culinary Arts and Management Programme, I have had various chances to broaden my horizon through overseas trips and internships."

YEUNG Chung Wang, Allen

Year 4 Student
Bachelor of Arts (Hons) in Culinary Arts and Management



Programme Structure

Year 1

- Business Management Fundamentals
- Chinese Culinary Fundamentals
- Cuisine Culture
- Food Cost Control & Yield Management
- Food Nutrition
- Science Fundamentals for Catering
- Western Culinary Fundamentals
- General Education Core Module: Chinese 1
- General Education Core Module: English for Academic Studies 1
- General Education Core Module: The Human Spirit

Year 2

- Accounting for Management
- Business Ethics & Law
- Food Production Operations
- Human Resources Management
- Marketing Management
- Recipe Development
- Regional Chinese Culinary Arts
- Western Culinary Arts
- General Education Core Module: Habits of Scientific Thinking
- General Education Core Module: Social Dynamics of Organisations
- General Education Elective Module 1
- General Education Elective Module 2

Year 3

- Catering Events Management
- Dining Experience & the Senses
- Entrepreneurship
- Food Hygiene & Sanitation
- Gastronomy
- Kitchen Operations Management
- Menu Development & Food Styling
- Research Methods & Data Analysis
- Wine, Spirits & Food Affinities
- Work-integrated Learning
- General Education Core Module: Chinese 2
- General Education Core Module: English for Academic Studies 2
- General Education Core Module: English for Professional Purposes

Year 4

- Final Year Project (Part 1 & 2)
- Food Supply Chain Management
- Mass Catering Food Production
- Quality Evaluation of Foods & Beverages
- Trends & Innovations in Culinary Arts
- General Education Elective Module 3
- General Education Elective Module 4
- Programme Elective 1
- Programme Elective 2

Programme Electives*

- Chinese Tonic Food Business
- Branding for Dining
- Departmental Budgeting & Control
- eBusiness for Hotels

- Staff Training & Development
- Strategic Management
- Organisational Behaviour & Leadership
- Restaurant Environmental Management

- International Business Environment
- Public Relations Theory & Practice

General Education Elective Modules*

Faculty of Design and Environment (FDE)

- Living with Sustainable Materials
- Landscape Appreciation
- Urban Greenery & Ecology
- Tree Safety Inspection & Climbing
- The Art & Science of Film[^]
- Web Technology & E-Commerce
- Housing Policy & Management

Faculty of Management and Hospitality (FMH)

- Stress Management
- Wellness & Lifestyle Management
- Personal Financial Management
- Self-marketing & Personal Branding
- The Tourism Industry in Hong Kong

Faculty of Science and Technology (FST)

- Environment, Development & Sustainability
- Urban Development in Hong Kong
- Green & Intelligent Building
- Technological & Economic Development in a Global Context
- Safety & Quality of Consumer Products
- Introduction to Astronomy
- Renewable Energy & Its Application in Buildings

School of General Education and Languages (SGEL)

- Creative Writing in Chinese
- Introduction to Spanish Language & Culture
- Making Sense of Our World: Selected Topics in Sociology
- Cantonese in Hong Kong Popular Culture
- Beyond Hollywood: Introduction to World Cinema[^]

- Western Classical Music Appreciation
- Hong Kong Literature: the Local, the Mainland & the World
- Hong Kong Society: Continuity & Change
- Literature & Modern China
- The Modern World: History & Culture

- Language, Culture & Society
- Translation in Everyday Life (English-Chinese)
- Journey to the Exotic World of Microorganisms
- Plants & Human Civilisations

* Additional modules will be offered and modules offerings are subjected to changes.

Students may be required to attend additional training and industrial attachments, for which separate fees will be charged.

Additional core module(s) may be required prior to commencement or during Year 3 study for Year 3 entry.

[^] Students are allowed to either take "The Art & Science of Film" or "Beyond Hollywood: Introduction to World Cinema" but not both modules to fulfill the graduation requirements.