



GASTRONOMY

THE SCIENCE BEHIND THE KITCHEN



UNIVERSIDAD
DEL ISTMO

SABER PARA SERVIR

**Y
E
A
R
1**

FIRST SEMESTER

Cultural and Personal Development 1	2
Communication	3
Culinary Math	4
Gastronomic Business Administration 1	4
Culinary Basic Techniques 1	7
Introduction to Gastronomy	5

SECOND SEMESTER

Cultural and Personal Development 2	2
Philosophical Anthropology	4
Applied Statistics	4
Facilities and Equipment Knowledge	5
Gastronomic Business Administration 2	4
General Accounting	5
Culinary Basic Techniques 2	7
At the end of the semester	Hours
Free Configuration Course 1	240

**Y
E
A
R
2**

FIRST SEMESTER

Cultural and Personal Development 3	2
Ethics and Bioethics	4
Theology 1	2
Quality Management Systems	4
Environment Designs	4
Business Law	5
Costing and Budgeting	4
Sweet Basic Techniques 1 (Pastry)	8
At the end of the semester	Hours
Internship 2 (Local Companies)	200
	Credits
Gastronomic Technology	3

SECOND SEMESTER

Cultural and Personal Development 4	2
Theology 2	2
Gastronomic Marketing	4
Guatemalan Gastronomy	5
Financial Analysis	5
Sweet Basic Techniques 2 (Bakery)	5
Nutrition	5
At the end of the semester	Hours
Internship 3 (Local Companies)	200

**Y
E
A
R
3**

FIRST SEMESTER

Cultural and Personal Development 5	2
Keys of Political and Economic Thought 1	4
Economics	5
International Gastronomy 1	8
Diet Therapy	4
Free Configuration Course 1 (Barista)	4
At the end of the semester	Credits
Gastronomic Operations Management	4
	Hours
Internship 4 (Local Companies)	200

SECOND SEMESTER

Cultural and Personal Development 6	2
Keys of Political and Economic Thought 2	4
Tourism Industry	6
Human Development Management	4
International Gastronomy 2	7
Free Configuration Course 2 (Bartender)	4

**Y
E
A
R
4**

FIRST SEMESTER

Cultural and Personal Development 7	2
Guatemalan Social Understanding	4
Service Management	4
Etiquette and Event Management	5
Fine Dining Cuisine	5
Catering	8
At the end of the semester	Credits
Free Configuration Course 3	4

SECOND SEMESTER

Cultural and Personal Development 8	2
Professional Deontology	4
Sommelier	4
Financial & Gastronomic Project Evaluation	6
Author Cuisine	6
Advanced Pastry	6
At the end of the semester	Hours
Internship 5 (International Companies)	600



FACULTAD DE CIENCIAS
**ECONÓMICAS
Y EMPRESARIALES**
UNIVERSIDAD DEL ISTMO