



Program Educational Objectives: B.Sc (Hons) Culinary Science

- Apply the knowledge of culinary fundamentals, and culinary nutrition in food preparation.
- Understand the basis of menu planning, kitchen management, managing a team, and principles of costing and pricing in the culinary industry.
- Identify parameters to maintain a safe and hygienic work environment.
- Apply ethical practices and commit to professional ethics, responsibilities, and norms of professional practice.
- Comprehend and communicate effectively through documentation and verbal presentations required for culinary professionals.
- Relate management responsibilities for the achievement of financial goals, apply classical and modern cooking (baking) techniques to a variety of cuisines (products) and practice appropriate customer service techniques and practices.
- Individual and teamwork: Function effectively as an individual as well as a member or a leader in diverse interdisciplinary settings.