

School of Hospitality

1. Culinary Science and Laboratory

Recognize the chemical changes that occur in food such as meat, milk, cheese, egg, cereal, fruit, and vegetable during the production process.

2. Food Preservation and laboratory

Identify the different quality criteria of food, as well as its main causes of deterioration. Describe the fundamentals of physical, chemical, and biological methods to preserve the quality of food.

3. Accounting

Review the characteristics and elements of the chart of accounts, accounting records, and memorandum accounts, to design registration systems that facilitate the accounting work; identifying the accounting principles that allow knowing and preparing financial statements and the main operations applicable to service institutions.

4. Analysis and Design of Administrative Process

Design a project of administrative processes, based on the analysis of different stages implicit in its development, to elaborate procedures manuals according to the requirements and purposes of an institution of the hospitality industry.

* School can cancel the course, due to different reasons.