

UNIVERSITY-LEVEL TRAINING PROGRAMS
BACHELOR IN RESTAURANT MANAGEMENT AND GASTRONOMY

Name of program: Restaurant Management and Gastronomy
Degree training: University (4 years)
Training fields: Restaurant Management and Gastronomy
Program code: 7810202
Type of training: Formal university

1. Programme Description

1.1. About the training program

The training program in Restaurant and Catering Management provides a bachelor's degree in restaurant and food service management with sufficient knowledge, skills, political qualities, ethics, professional behavior, and health. good to be able to work effectively in areas related to Restaurant and Food Service Administration.

1.2. General information about the training program

Name of program	Restaurant Management and Gastronomy
Code	7810202
Degree schools	Nam Can Tho University
Name of diploma	Bachelor in Restaurant Management and Gastronomy
Degree training	University
Credits required	131
Type of training	Formal
Course Duration	4 years
Enrollment	High school graduates
Rating scale	4
Graduation conditions	<ul style="list-style-type: none">- Accumulate enough courses and volume of the training program to reach 131 credits;- The cumulative GPA of the whole course is 5.0 or higher;- Meet the output standards of English and computer skills according to the general regulations of the University;- Meet the output standards of soft skills and occupational skills;- Possess a Certificate of Defense - Security Education and complete the required modules.
Job position	<ul style="list-style-type: none">- Menu management - processing, personnel management, in charge of warehouse goods ... at large and small restaurants at home and abroad;- Receptionist, catering, room service, facility management, customer care staff... at places with accommodation such as

	hotels, resorts, resorts,...; - Consultants, customer care staff, guide staff to organize entertainment - entertainment events according to tour ... at travel and tour companies.
Advanced learning	It is possible to continue studying for a master's degree at home and abroad.
Reference programs	Undergraduate training program in Restaurant and Catering Management, University of Economics and Finance, University of Food Industry, Ho Chi Minh City University of Technology, Hue University
Update time	07/2022

1.3. Training Objectives

1.3.1. General objectives

- Equip with the knowledge to build political qualities, patriotism, and national pride, have a sense of protecting and promoting the nation's tourism resources, and be responsible in serving the community and guests.
- Equip background knowledge in management science, social science and humanities, economics, business administration in general, and business administration in the field of tourism, restaurant, and food service business drink.
- Equip with professional skills, computer skills, communication skills in Vietnamese and English, research, thinking, and critical skills to be able to manage, operate or implement strategies, projects, production, and business plans in the field of tourism in general and restaurant business - food service in particular.

1.3.2. Specific Objectives

M1 Understand and apply knowledge of political theory, social sciences, and humanities, understanding of Vietnamese law and national security and defense in practice.

M2 Understand and apply general knowledge about economic management, business environment, restaurant, and food service, principles of sustainable development in assessing the effects of tourism development and housing industry food and beverage services to the economy and society.

M3 Ensure to optimize of the beneficial socio-economic impacts and protect the environment, towards sustainable development in the restaurant and food service business.

M4 Apply management knowledge on human resources, finance, facilities, business and marketing plans, development activities, supply, and quality assurance of products and services in restaurant and food service establishments.

M5 Forming the ability to self-study and self-research in the professional field, thereby developing the corresponding competencies in both lives and guiding the people around, thereby changing and improving social life.

2. Training duration: 4 year

3. The volume of knowledge: 131 credits (excluding Physical Education and Defense-Security Education modules), distributed as follows:

S.No	Knowledge Sectors	Subjects	Credits
I	General education knowledge	15	36

	<i>(without physical education and defense and security education)</i>		
I.1	Social sciences, humanities, and political theory	9	18
I.2	Natural Sciences	3	9
I.3	Foreign Language	3	9
II	Professional educational knowledge	34	95
II.1	Major's Fundamental knowledge	12	32
II.2	Major knowledge	20	53
II.3	Graduation internship (OJT), Graduation thesis	2	10
	Grand total	49	131

4. Entry criteria:

Admission is based on the results of the national high school graduation exam or the high school transcript scores according to the combination of subjects by industry and nationwide admission

5. Training process, graduation conditions

5.1. Training process

Implement the regulations on formal university and college training according to the credit system and current training regulations of Nam Can Tho University.

5.2. Graduation conditions:

- Students who complete the training program will be considered for graduation and recognized for graduation according to Article 27 of the training regulations under the credit system.
- Achieve the level of English and Informatics according to the general regulations of the University (for Informatics, achieve from modules 01 to 06 of the standard of skills in using information technology according to Circular 03/2014/TT-BTTTT)
- Obtaining the Certificate of National Defense-Security Education; Physical education; Soft Skills and Occupational Skills.
- Evaluation of division points and course points shall comply with Articles 22 and 23 of the training regulations according to the credit system.
- Ranking of the academic year, and ranking of graduation is done according to Articles 14 and 28 of the training regulations according to the credit system

6. Course structure

S.No	Code	Knowledge/Subjects	Theory & Practical credits				Theory & Practical hours			
			Sum	Th	Pr	CP	Total	Th	Pr	CP
I	General education knowledge		36	35	1		555	525	30	
<i>I.1</i>	<i>Social sciences, humanities, and political theory</i>		<i>18</i>	<i>18</i>			<i>270</i>	<i>270</i>		
	<i>* Compulsory Courses</i>		<i>14</i>	<i>14</i>			<i>210</i>	<i>210</i>		
1	2030039	Philosophy	2	2			30	30		
2	2030041	Scientific socialism	1	1						
3	2030040	Political Economy	2	2			30	30		

S.No	Code	Knowledge/Subjects	Theory & Practical credits				Theory & Practical hours			
			Sum	Th	Pr	CP	Total	Th	Pr	CP
4	2030002	Ho Chi Minh Ideology	2	2			30	30		
5	2030003	Revolutionary line of the Vietnamese Communist Party	3	3			45	45		
6	1130001	Introduction to Laws	2	2			30	30		
7	1130002	General Psychology	2	2			30	30		
	* Optional (choose 2 out of 4 subjects)		4	4			60	60		
8	2130056	Vietnamese Cultural facilities	2	2			30	30		
9	2130059	General Logics	2	2			30	30		
10	1130047	Professional Ethics	2	2			30	30		
11	1130048	General Society	2	2			30	30		
I.2	Natural Sciences		9	8	1		150	120	30	
12	2030060	Calculus	3	3			45	45		
13	2030061	Probability theory and mathematical statistics	3	3			45	45		
14	0130024	Basic Informatics	3	2	1		60	30	30	
I.3	Foreign Language		9	9			135	135	90	
15	2030057	Basic English 1	3	3			45	45		
16	2030058	Basic English 2	3	3			45	45		
17	2030059	Basic English 3	3	3			45	45		
I.4	2030010	<i>Physical Education (*)</i>	3		3		90		90	
I.5	2030011	<i>Defense and security education (*)</i>	8		8		165		165	
II	Professional educational knowledge		95	72	23		2025	1065	690	
II.1	Fundamental knowledge		32	32			465	465		
A	* Compulsory Courses		30	30			435	435		
18	0330001	Microeconomics	3	3			45	45		
19	0330002	Macroeconomics	3	3			45	45		
20	0430001	Basic Management	3	3			45	45		
21	0430003	Basic Marketing	3	3			45	45		
22	0330004	Principle of Accounting	3	3			45	45		
23	0530001	Tourism Overview	3	3			45	45		
24	0530002	Traveling Culture	2	2			30	30		
25	0530003	Tourist Psychology	3	3			45	45		
26	0530004	Tourism Laws	2	2			30	30		
27	0430023	Human resources Management	3	3			45	45		
28	430025	Office Administration	2	2			30	30		

S.No	Code	Knowledge/Subjects	Theory & Practical credits				Theory & Practical hours			
			Sum	Th	Pr	CP	Total	Th	Pr	CP
B	* Optional (choose 1 out of 3 subjects)		2	2			30	30		
29	0430024	Public Relations	2	2			30	30		
30	0530007	Teamwork Skill	2	2			30	30		
31	0530006	Communication skills	2	2			30	30		
II.2	Major knowledge		53	40	13		1050	600	450	
A	* Compulsory Courses		49	36	13		960	510	450	
32	440028	Organizational Behavior	2	2			30	30		
33	430028	Management Information Systems	2	2			30	30		
34	0530008	Tourism Marketing	3	3			45	45		
35	0530009	Restaurant business	2	2			30	30		
36	0530028	Restaurant Business Practice	2		2		60	60		
37	0530005	Nutritional Hygiene and Food Safety	3	2	1		60	30	30	
38	0530010	Restaurant Business Management	3	3			45	45		
39	0530011	Bar Management and Bar Operations	3	2	1		75	45	30	
40	0530012	Party Management	3	2	1		60	30	30	
41	0530014	Service Quality Management	3	3			45	45		
42	0530013	Restaurant and Hotel Investment Management	2	2			30	30		
43	0530015	Culinary Culture of Vietnam and Other Countries	3	3			45	45		
44	2030060	English for Tourism 1	3	3			30	30		
45	2030061	English for Tourism 2	3	3			30	30		
46	0530016	Sales Skills	2	2			30	30		
47	0530020	Travel Business Management	2	2			30	30		
48	0530017	Practice Restaurant Business Simulation	2		2		60		60	
49	0530018	Practicing Bar's Business Simulation	2		2		60		60	
50	0530025	Awareness Practice	2		2		90		90	
51	0530024	Professional Internship	2		2		90		90	
B	* Optional (choose 2 out of 4 subjects)		4	4			60	60		
52	0530019	Management of tourist Areas	2	2			30	30		
53	0530023	International Payment in	2	2			30	30		

S.No	Code	Knowledge/Subjects	Theory & Practical credits				Theory & Practical hours			
			Sum	Th	Pr	CP	Total	Th	Pr	CP
		Travel								
54	0540024	Management of Entertainment Services	2	2			30	30		
55	0540025	Management of Small & Medium Hotels	2	2			30	30		
II.3	Graduation		10		4	6	510		240	270
56	0530026	Graduation Internship	4		6		240		240	
57	0530027	Graduation Thesis	6			6	270			270
<i>Course instead of graduation thesis:</i>										
58	0530021	Event and Conference Management	3	2	1		60	30	30	
59	0530022	Customer Relationship Management	3	2	1		60	30	30	
Grand total			131	107	18	6	2580	1590	720	270

Note (*) number of credits not credited to the program

7. Teaching plan (intended)

S.No	Code	Name of Course	Số tín chỉ				Notes
			Total	Th	Pr	CP	
SEMESTER 1							
1	2030039	Philosophy	2	2			
2	2030060	Calculus	3	3			
3	130024	Basic Informatics	3	2	1		
4	2030061	Probability theory and mathematical statistics	3	3			
5	2030057	Basic English 1	3	3			
6	2030010	Physical Education 1 (*)	3		3		
7	2030011	Defense and security education (*)	8		8		
Total			14				
SEMESTER 2							
1	2030040	Scientific Socialism	1	2			
2	2030040	Political Economy	2	2			
3	1130001	Introduction to Laws	2	2			
4	1130002	General Psychology	2	2			
5	2030058	Basic English 2	3	3			
6	330001	Microeconomics	3	3			
7	2030010	Physical Education 2 (*)	1		1		
*Optional (Choose 2 out of 4 Subjects)			4	4			
8	2130056	Vietnamese Cultural facilities	2	2		Crd	

S.No	Code	Name of Course	Số tín chỉ				Notes
			Total	Th	Pr	CP	
9	2130059	General Logics	2	2			Crd
10	1130047	Professional Ethics	2	2			Crd
11	1130048	General Society	2	2			Crd
Total			17	17			
SEMESTER 3							
1	2030002	Ho Chi Minh Ideology	2	2			
2	2030059	Basic English 3	3	3			
3	330002	Macroeconomics	3	3			
4	430001	Basic Management	3	3			
5	430003	Basic Marketing	3	3			
6	430025	Office Administration	2	2			
7	2030010	Physical Education 3 (*)	1		1		
*Optional (Choose 1 out of 3 Subjects)			2	2			
8	430024	Public Relations	2	2			Crd
9	530007	Teamwork Skill	2	2			Crd
10	530006	Communication skills	2	2			Crd
Total			18	18			
SEMESTER 4							
1	330004	Principle of Accounting	3	3			
2	2030003	Revolutionary line of the Vietnamese Communist Party	2	2			
3	530003	Tourist Psychology	3	3			
4	530002	Traveling Culture	2	2			
5	530004	Tourism Laws	2	2			
6	530001	Tourism Overview	2	2			
7	430029	Organizational Behavior	2	2			
Total			18	18			
SEMESTER 5							
1	430023	Human resources Management	3	3			
2	530008	Tourism Marketing	3	3			
3	530009	Restaurant Business	2	2			
4	0530028	Restaurant Business Practice	2		2		
5	530017	Practice Restaurant Business Simulation	2		2		
6	530005	Nutritional Hygiene and Food Safety	3	2	1		
7	2030060	English for Tourism 1	3	3			
Total			18	15	3		
SEMESTER 6							
1	530011	Bar Management and Bar Operations	3	2	1		

S.No	Code	Name of Course	Số tín chỉ				Notes
			Total	Th	Pr	CP	
2	530012	Party Management	3	2	1		
3	530010	Restaurant Business Management	3	3			
4	530013	Restaurant and Hotel Investment Management	2	2			
5	2030061	English for Tourism 2	3	3			
7	430028	Management Information Systems	2	2			
7	530018	Practicing Bar's Business Simulation	2		2		
Total			18	12	6		
SEMESTER 7							
1	530015	Culinary Culture of Vietnam and Other Countries	3	3			
2	530014	Service Quality Management	3	3			
3	530016	Sales Skills	2	2			
4	530025	Awareness Practice	2		2		
5	530024	Professional Internship	2		2		
* Optional (choose 2 out of 4 subjects)			4	4			
6	530019	Management of tourist Areas	2	2			Crd
7	530023	International Payment in Travel	2	2			Crd
8	540024	Management of Entertainment Services	2	2			Crd
9	540025	Management of Small & Medium Hotels	2	2			Crd
Total			16	12	4		
SEMESTER 8							
1	530020	Travel Business Management	2	2			Crd
2	530026	Graduation Internship	4		6		
3	530027	Graduation Thesis	6			6	
<i>Course instead of graduation thesis:</i>							
4	530021	Event and Conference Management	3	2	1		Crd
5	530022	Customer Relationship Management	3	2	1		Crd
Total			12				

(*If students are not eligible to do the graduation thesis, they will study alternative modules.

8.Instructions for implementation of the program

8.1.For Faculty and Department:

- The Faculty of Professional Management is responsible for reviewing, presiding over, and compiling detailed outlines of the modules in the basic knowledge of disciplines, branches, and majors according to the number of credits of this program. Provide the list of textbooks, lectures, and reference materials of all courses to the University Library and keep it in the Faculty Office. At the beginning of each semester, coordinate with the units of the University to implement the training plan on schedule.

- Assign lecturers with a master's degree or higher (in the same discipline or related major) to teach theoretical courses, and provide detailed course outlines for lecturers to ensure that they follow the general teaching plan of the University.
- The academic advisor team must thoroughly understand the entire credit-based training program to guide students to register for courses.

8.2.For Lecturers:

- When a lecturer is assigned to teach one or more modules, it is necessary to carefully study the content of the detailed course outline in order to prepare the lecture and appropriate teaching aids and materials.
- Lecturers must fully prepare lectures, textbooks, and study materials and provide them to students to prepare before going to class.
- Organize seminars, focus on organizing group study, and guide students to make essays and projects, lecturers identify methods of transmission; class presentations, guide discussions, solve problems in class, in the practice room, and in the laboratory and guide students to write essays.
- Paying attention to developing students' self-study and self-research abilities during the course of teaching and guiding practice.
- It is necessary to pay attention to the logic of imparting and absorbing knowledge blocks, specifying prerequisite courses of compulsory courses, and preparing lecturers to meet the requirements of teaching elective courses.

8.3.For Students:

- Must consult with the academic advisor to choose the course to suit the progress. You must study the lesson yourself before going to class to easily absorb the lecture. Make sure you have enough time in class to listen to the instructor's lecture instructions. Be self-disciplined in self-study and self-study, and actively participate in a group study, fully attend Seminar sessions.
- Actively and actively exploit resources online and in the school's library to serve self-study, self-research, and graduation projects. Strictly comply with regulations on examination, examination, and evaluation.
- Regularly participate in mass and cultural activities to practice communication skills and understanding of society and people.

8.4.Facilities and equipment for teaching and practice, practice:

- System of theoretical classrooms with traditional equipment, equipped with additional teaching aids (projectors).
- Computer practice room is installed with software for basic informatics training.
- The specialized practice room of Restaurant and Catering Management is equipped with suitable machines, equipment, and tools.