



CULINARY MANAGEMENT SUBJECT COURSE DESCRIPTIONS

FIRST YEAR		
FIRST TRIMESTER		
TIC-BCM-01	<i>Basic Culinary Methods 1</i>	This course equips students with essential theoretical and practical culinary skills, focusing on the selection, preparation, and presentation of food. Students will learn about food safety and sanitation, the modern food service industry, and kitchen organization. Key topics include recipe management, kitchen tools and equipment, seasoning and flavorings, knife skills, and mise en place. The course covers fundamental techniques for stocks, sauces, soups, egg cookery, farinaceous dishes, and fruit and vegetable cooking. Emphasis is placed on mastering basic cooking methods and applying theoretical knowledge in real-world food service settings, laying the foundation for professional culinary competence.
TIC-HUM-001	<i>Purposive Communication</i>	This course engages students in multimodal tasks which provide them with opportunities for communicating effectively and appropriately to a multicultural audience in a local or global context. It enables students to do a critically evaluative, research-based variety of texts and focuses on the power of language and the impact of images to emphasize the importance of conveying messages responsibly. The knowledge, skills, and insights that students gain from this course may be used in their academic endeavors, their chosen disciplines, and their future careers as they compose and produce relevant oral, written, audio-visual, and/or web-based output for various purposes that are grounded in the principles of research.
TIC-HUM-002	<i>GE Elective 1 (Great Books)</i>	The course aims to introduce students to the significant ideas presented in the original works of influential literary writers, beginning with foundational texts that have shaped classical and Western thought. It also offers timeless insights from contemporary authors, enriching a well-rounded education. Through reading, analysis, and critique, students will enhance their communication skills and deepen their understanding of human behavior.
TIC-SOC-001	<i>Understanding the Self</i>	This course is intended to facilitate the exploration of the issues and concerns regarding self and identity to arrive at a better understanding of one's self. It strives to meet this goal by stressing the integration of the personal with the academic— contextualizing matters discussed in the classroom and in the everyday experiences of students—making for better learning, generating a new appreciation for the learning process, and developing a more critical and reflective attitude while enabling them to manage and improve themselves to attain a better quality of life.
TIC-STEM-001	<i>Science, Technology and Society</i>	This interdisciplinary course engages students to confront the realities brought about by science and technology in society. Such realities pervade the personal, the public, and the global aspects of our living and are integral to human development. Scientific knowledge and technological development happen in the context of society with all its socio – political, cultural, economic, and philosophical underpinnings at play. This course seeks to instill reflective knowledge in the students that they are able to live the good life and display ethical decision making in the face of scientific and technological advancement.
TIC-PE-001	<i>Physical Activities Toward Health and Fitness 1 Movement Competency Training (Movement Competency Training)</i>	The purpose of this course is to instill in the culinary students the value of physical fitness and the discipline of engaging in regular physical activity to maintain good physical health.
TIC-TCV-001	<i>Treston Core Values I</i>	This course is designed to help Treston students understand the importance of the Treston Values, Growth Mindset and Principles of Leadership and Teamwork in day to day life. It is a practical guide for college students and future professionals, entrepreneurs and leaders on how to achieve success by understanding the importance of having a good mindset, strong values system, life principles and good behavior as well as the importance of building relationships.
TIC-IT-001	<i>Information Technology Fundamentals</i>	This course introduces students to Information Technology and computing through discussions of basic concepts related to computers and IT. It presents a contemporary view of fundamental concepts, and terminologies. An integral component of this course is the introduction of an office automation package suitable for daily activities in the office environment. In particular, students are introduced to working with word processing, spread sheets and presentation software applications. A series of hands-on exercises are given to supplement classroom discussions. This course will help the student to experience and do hands on trainings in using office applications or the latest version.

FIRST YEAR		
SECOND TRIMESTER		
TIC-BCM-02	<i>Basic Culinary Methods 2</i>	This course equips students with advanced culinary techniques and knowledge, building on the foundation established in Basic Culinary Methods 1. Students will review fundamental concepts and skills from the previous course and expand their expertise in breakfast cookery, seafood cookery, poultry cookery, meat cookery, and basic baking. Emphasis is placed on mastering advanced techniques, understanding ingredient properties, and refining presentation skills. Through practical applications and hands-on experience, students will enhance their culinary proficiency and prepare for more complex culinary challenges.
TIC-HUM-003	<i>Art Appreciation</i>	Art Appreciation is a three-unit course that develops students' ability to appreciate, analyze, and critique works of art. Through interdisciplinary and multimodal approaches, this course equips students with a broad knowledge of the practical, historical, philosophical, and social relevance of the arts to hone students' ability to articulate their understanding of the arts. The course also develops students' competency in researching and curating art as well as conceptualizing, mounting, and evaluating art productions. This course aims to develop students' genuine appreciation for Philippine arts [and other countries identified] by providing them opportunities to explore the diversity and their rootedness in Filipino [and other countries'] culture
TIC-HUM-004	<i>GE Elective 2 (Philippine Popular Culture)</i>	New forms in art, music, and literature arising from opportunities and demands of mass audiences, markets and mass media, and their social, economic, and political contexts.
TIC-STEM-002	<i>Mathematics in the Modern World</i>	"Mathematics in the Modern World" is a comprehensive course designed to equip students with essential mathematical skills relevant to everyday life and decision-making in the 21st century. The course begins with a review of high school algebra, laying a solid foundation for exploring topics such as linear and exponential change, personal finance, basic statistics, sample size, and the distinction between correlation and causation. Students will engage with practical applications, learning to manage personal finances through budgeting, credit, loans, and investments, while also gaining insights into data collection, analysis, and interpretation. By the end of the course, students will have developed a strong foundation in practical mathematics, empowering them to navigate the complexities of the modern world with confidence and informed decision-making.
TIC-SOC-002	<i>Readings in Philippine History (with Indigenous Peoples' Education)</i>	The course analyzes Philippine history from multiple perspectives through the lens of selected primary sources coming from various disciplines and different genres. Students are given opportunities to analyze the author's background and main arguments, compare different points of view, identify biases, and examine the evidence presented in the document. The discussions will tackle traditional topics in history and other interdisciplinary themes that will deepen and broaden their understanding of Philippine political, economic, cultural, social, scientific, and religious history. The end goal is to develop the historical and critical consciousness of the students so that they will become versatile, articulate, broad-minded, morally upright, and responsible citizens
TIC-SOC-003	<i>Ethics (with Peace Studies)</i>	Ethics deals with principles of ethical behavior in modern society at the level of the person, society, and in interaction with the environment and other shared resources. The course discusses the context and principles of ethical behavior in a modern society at the level of the individual, society, and in interaction with the environment and other shared resources. The course also teaches students to make moral decisions by using dominant moral frameworks and by applying a seven-step moral reasoning model to analyze and solve moral dilemmas.
TIC-NSTP-001	<i>National Service Training Program 1</i>	This course is pursuant to Republic Act No. 9163, otherwise known as the National Service Training Act of 2001, which mandates tertiary education institutions to incorporate in the collegiate curriculum a program aimed at "Enhancing civic consciousness and defense preparedness in the youth by developing the ethics of service and patriotism in NSTP-CWTS. The course is designed to develop a proposal for a community extension program to contribute in the current status of community in terms of citizenship, safety, health education, livelihood, recreation and environmental protection.
TIC-PE-002	<i>Physical Activities Toward Health and Fitness 2 Exercise-based Fitness Activities (Exercise Based Fitness)</i>	The goal of the course Dance and Rhythmic Activities is to introduce students to a variety of social dances in an artistic and tactile way contemporary era. By engaging students in interpretive and creative group activities, it increases their engagement in various social dances and modern dances.

FIRST YEAR		
THIRD TRIMESTER		
TIC-SOC-004	<i>The Contemporary World</i>	This course introduces students to the contemporary world by examining the multifaceted phenomenon of globalization. Using the various disciplines of the social sciences, it examines the economic, social, political, technological, and other transformations that have created an increasing awareness of the interconnectedness of peoples and places around the globe. To this end, the course provides an overview of the various debates in global governance, development, and sustainability. Beyond exposing the student to the world outside the Philippines, it seeks to inculcate a sense of global citizenship and global ethical responsibility.
TIC-SOC-005	<i>The Life and Works of Rizal</i>	As mandated by Republic Act 1425: "Rizal Law", this course covers the life and works of the country's national hero, José Protacio Rizal Mercado y Alonso Realonda. Among the topics covered are Rizal's biography (family, childhood, education, and life abroad) and his writings, particularly the two novels Noli Me Tangere and El Filibusterismo, some of his essays, and various correspondences.
TIC-HUM-005	<i>GE Elective 3 (Gender and Society)</i>	This course tackles the relationship between gender and society, which includes its concept, principles, and approaches in the understanding of genders, how gender conceptions, gender stereotypes, gender roles affects a person's social relations to society, particularly in the modern food service industry. It also discusses current issues such as gender inequality, gender preferences, and gender ideology. This will broaden students' understanding on gender roles, stereotypes, and discriminations.
TIC-HUM-006	<i>Foreign Language 1</i>	This course is designed to help students learn French easier, faster and in result-oriented way. The program is customized and divided into two phases: Foreign Language 1 -Basic French and Foreign Language 2 the Intermediate Phase. The Intermediate Phase focuses more on the application of all the lessons that they have learned in the previous phase and how they can utilize it more effectively in career-related scenarios, such as accommodating clients' request/queries to name a few which are all indeed beneficial towards harmonious workplace and well-rounded relationships with their client, employers or as their future careers.
TIC-PE-003	<i>Physical Activities Toward Health and Fitness 3- Individual Sports (Individual Sports)</i>	The emphasis will be on helping each player build their own special movement patterns, strategies, and rules for each sport. Students will develop their skills, participate in Engage in physical activities by yourself or with a companion and work toward your target level of fitness. Students in the class will demonstrate varying levels of competency. In sports are badminton and table tennis.
TIC-CM132	<i>Applied Nutrition and Meal Planning</i>	This course provides an in-depth understanding of nutritional science and its practical application in meal planning. Students will explore dietary guidelines and recommended dietary allowances based on current USDA food guideline principles and food groups, covering essential nutrients, vitamins, water, and minerals. They will learn to interpret food labels, focusing on portion sizes, ingredients, and nutritional value, and address common food allergens, sensitivities, and appropriate substitutions. The course includes evaluating and analyzing recipes and menus using dietary guidelines, examining contemporary nutritional issues like specialty diets and religious dietary laws, and discussing and demonstrating cooking techniques that apply sound nutritional principles and current industry trends. Through this course, students will gain the knowledge and skills necessary to create nutritionally balanced meals and understand the importance of nutrition in overall health and well-being.
TIC-CM111	<i>Quantity Food Production and Management</i>	This course delves into the comprehensive preparation required to create recipes and dishes for large-scale events, banquets, and packed meals. Students will gain in-depth knowledge of food costing and yield computation, ensuring cost-effective and resource-efficient production. The course places significant emphasis on menu development, menu planning, and menu engineering, teaching students how to design balanced, appealing, and financially viable menus for a variety of settings, including restaurants, hotels, cruise ships, and large events. Special attention is given to the use of specialized techniques, ingredients, and spices, enhancing the flavor and presentation of dishes. Students will also develop crucial timing and organizational skills, necessary for managing large-scale food production efficiently and ensuring timely service. This competency-based course prepares students for entry-level positions in the foodservice industry, providing them with the opportunity to acquire the essential knowledge and skills to excel in culinary services. Emphasis is placed on the practical application of food safety and hygiene practices, knife skills, mise en place, and various cooking methods, ensuring students uphold high standards in quantity food production.

SECOND YEAR		
FIRST TRIMESTER		
TIC-CM ELEC 1	<i>Special Lectures in Culinary Management</i>	Special Lectures in Culinary is an advanced and comprehensive course designed to explore diverse and cutting-edge topics within the culinary world. Emphasizing sustainable practices, this course covers a wide range of subjects from energy efficiency and food miles in the locavore movement to advanced menu development and sustainable food requisitions. Students will delve into the importance of integrating sustainable practices in foodservice operations, analyze the environmental and economic impacts of various culinary practices, and develop strategies for implementing these practices effectively. The course also includes a critical examination of innovation and trends in sustainable culinary practices, along with an introduction to academic research in the culinary arts. Through a combination of lectures, case studies, and practical applications, students will gain a deep understanding of current trends and innovations in sustainable culinary practices, preparing them to lead and innovate in the evolving field of culinary arts.
TIC-PDEV-001	<i>Professional Development with Applied Ethics</i>	This course is designed to equip students with the skills necessary for professional growth and ethical decision-making in the culinary and hospitality industries. Emphasizing both theoretical knowledge and practical applications, the course covers personal and career development, effective communication, leadership, and ethical considerations in the workplace. Students will explore topics such as career planning, professional etiquette, networking, and modern job application tools, while also examining the legal and ethical responsibilities of professionals in the industry.
TIC-HRM101	<i>Risk Management Applied to Safety, Security and Sanitation</i>	This course provides a comprehensive overview of risk management principles and practices in the foodservice industry, focusing on ensuring food safety and minimizing hazards throughout all stages of food handling and preparation. Students will explore critical topics including the identification and prevention of foodborne illnesses, proper food storage and handling, and the implementation of the Hazard Analysis Critical Control Point (HACCP) system. Emphasis is placed on understanding the role of sanitation, safety, and regulatory compliance in maintaining a safe foodservice environment.
TIC-CM-119	<i>Food and Beverage Cost Control and Mngt</i>	The "Food and Beverage Cost Control and Management" course provides students with essential knowledge and skills to effectively manage costs within food and beverage operations. This course covers key topics such as budgeting, pricing strategies, profit and loss statements, and labor cost analysis. Students will learn to implement cost control measures while maintaining high standards of service and quality. By exploring various financial and operational aspects, this course prepares students for successful careers in the hospitality industry.
TIC-HUM-007	<i>Foreign Language 2</i>	This course is designed to help students learn French easier, faster and in result-oriented way. The program is customized and divided into two phases: Foreign Language 1 -Basic French and Foreign Language 2 the Intermediate Phase. The Intermediate Phase focuses more on the application of all the lessons that they have learned in the previous phase and how they can utilize it more effectively in career-related scenarios, such as accommodating clients' request/queries to name a few which are all indeed beneficial towards harmonious workplace and well-rounded relationships with their client, employers or as their future careers.
TIC-PE-004	<i>Physical Activities Toward Health and Fitness 4- Team Sports (Team Sports)</i>	Team sports give students the chance to learn about and appreciate tactics, hone their team sports abilities, and maintain or enhance their individual health. The understanding and implementation of basketball and volleyball skills, tactics, strategies, rules, and safety procedures are included in the course.
TIC-NSTP-02	<i>National Service Training Program 2</i>	This course is pursuant to Republic Act No. 9163, otherwise known as the National Service Training Act of 2001, which mandates tertiary education institutions to incorporate in the collegiate curriculum a program aimed at "Enhancing civic consciousness and defense preparedness in the youth by developing the ethics of service and patriotism in NSTP-CWTS. The course is designed to implement the proposed plan for a community extension program to contribute in the current status of community in terms of citizenship, safety, health education, livelihood, recreation and environmental protection.

SECOND YEAR		
SECOND TRIMESTER		
TIC-CM110	<i>Classical Cuisine</i>	This course offers an in-depth exploration of French cuisine, focusing on the diverse and rich culinary traditions from various regions of France. Students will delve into the historical and cultural influences that have shaped French cooking, learn about iconic dishes from regions such as Northern France, the Paris region, Burgundy, and Southern France, and study the techniques and ingredients that define these culinary styles. The course will also highlight the contributions of renowned French chefs and their impact on both classical and modern cuisine. Through hands-on practice and theoretical learning, students will gain a comprehensive understanding of classical French cuisine and its enduring legacy in the culinary world.

TIC-CM103	Baking and Patisserie	<p>Baking and Patisserie is an in-depth course designed to equip students with essential techniques and knowledge for professional baking and pastry production. The course covers a wide range of topics, including baking terminology, tools, equipment, ingredients, and methods used in a commercial bakeshop. Students will learn to produce and evaluate various baked goods, such as breads, pies, tarts, cookies, brownies, cakes, custards, creams, pastries, chemically leavened products, viennoiseries, tortes, and baked fruit desserts. Emphasis will be placed on ingredient functions, proper handling of baking tools and equipment, and adherence to safety and sanitation standards. Math skills pertinent to baking, including scaling, measuring, and baker's percentage, will also be a focal point.</p> <p>In addition to foundational baking techniques, students will explore advanced methods in chocolate work, cake decorating, and the preparation of frozen desserts, soufflés, and confectionery art. Hands-on experience will be integral, with students practicing knife skills, reading and following standard recipes, and evaluating the quality of their finished products. By the end of the course, students will be proficient in producing a wide variety of baked goods and possess the skills necessary for a successful career in the baking and pastry industry.</p>
TIC-CM105	Gardemanger 1	<p>This course delves into the advanced principles and techniques of cold kitchen preparation, focusing on sophisticated applications in the art of garde manger. This course builds on foundational skills to explore complex aspects of charcuterie, terrines, pâtés, and advanced preservation methods. Students will learn to prepare and present high-quality cold dishes, including elaborate hors d'oeuvres, intricate salads, and gourmet cold platters, with an emphasis on creativity, precision, and presentation. The course also covers the preparation of artisanal cheeses, elaborate canapés, and decorative elements for upscale events. By integrating classical techniques with modern innovations, students will refine their skills in creating visually stunning and flavorful cold dishes suitable for professional culinary settings. This course is designed for those seeking to deepen their expertise in the garde manger field and to prepare for high-level culinary roles.</p>
TIC-CM109	Wines and Spirits	<p>The "Wines and Spirits" course provides an in-depth exploration of both alcoholic and non-alcoholic beverages, focusing on wines, spirits, beer, and coffee. This course offers students comprehensive knowledge on beverage production, service, and pairing, while also addressing the legal and operational aspects related to the service of alcoholic beverages. Through lectures, discussions, and practical exercises, students will gain a robust understanding of beverage service, from legal considerations to production techniques and effective pairing strategies, preparing them for careers in foodservice and hospitality.</p>
TIC-TSM-101	Micro Perspective of Tourism & Hospitality	<p>The "Micro Perspective of Tourism and Hospitality" course provides a comprehensive understanding of the tourism and hospitality industry from an operational and managerial perspective. Students will explore the philosophy, history, and development of the industry, focusing on the role of customer service and the contributions of key figures. The course emphasizes professional ethics, organizational structures, and functional areas within hospitality organizations. Students will also identify career opportunities, industry trends, and resources for professional growth and learning.</p>
TIC-TRM107	Legal Aspects in Tourism & Hospitality Management	<p>The tourism and hospitality industry operates within a comprehensive domestic, and international, legal and regulatory framework. This course examines this framework and covers the key principles of law applicable to hospitality, tourism and related industries. Various legislation on business organization and several international law issues such as consumer protection, product and service liability, employment and law access to the natural environment will be covered.</p> <p>This course also examines the law regulating the issuance of visa and travel documentation, and considers the liability of the operators, agents, carriers and government instrumentalities in relation to health and safety issues (including acts of terrorism).</p>

SECOND YEAR		
THIRD TRIMESTER		
TIC-CBMEC-001	Operations Management	<p>This course aims to broaden students understanding of relevant and applicable theories and models of operations management, and equips students with management and operational skills to solve operational problems in specific situations. This is based on the complexity of Hospitality operations, the characteristic uniqueness of the industry and the dynamic environment in which operations are conducted.</p> <p>The course also focuses on achieving performance objectives and strategies, designing marketable products, services and processes, managing capacity and human resources and improvements, as well as implementing sustainable practices. This unit introduces students to the concepts of strategic analysis, business management and hospitality operational management issues</p>
TIC-CM ELEC 2	International Cuisine	<p>This course provides a comprehensive introduction to international cuisine, exploring the culinary traditions, techniques, and ingredients of various global regions. Students will delve into the distinctive flavors, cooking methods, and cultural contexts of different cuisines, including European and American dishes. Through hands-on cooking experiences and course discussions, students will develop a deep appreciation for global culinary diversity, enhance their cooking skills, and gain the cultural insights necessary for a successful career in the culinary arts.</p>
TIC-HRM116	Supply Chain Management in Hospitality Industry	<p>This course provides an in-depth exploration of supply chain management (SCM) within the hospitality industry, with a particular focus on the food and beverage sector. Students will learn about the flow of goods, purchasing methods, logistics, and relationship management, as well as the ethical, environmental, and social responsibilities associated with supply chains. Through a combination of theoretical frameworks and practical applications, this course will equip students with the knowledge and skills necessary to manage and optimize supply chains in a globalized food industry.</p>
TIC-CM ELEC 3	Filipino and Asian Cookery	<p>This course offers an in-depth exploration of Filipino and Asian cuisine, highlighting its rich cultural heritage and regional diversity. Students will delve into traditional and contemporary cooking techniques, focusing on the unique flavors and ingredients that define Filipino food. The curriculum covers a comprehensive range of topics, including Filipino Cuisine, Asian Cuisine, Kakanin, Pansit & Tinapay, Luzon Cuisine, VisMin Cuisine, East Asian Cuisine (Japanese, Korean, Chinese), South East Asian Cuisine, and South and Middle East Cuisine. Throughout the course, students will develop their skills in food preparation, presentation, and culinary innovation, with an emphasis on the use of fresh, seasonal ingredients. They will also gain insights into food safety, sanitation, and proper kitchen practices, preparing them for successful careers in the culinary industry.</p>
TIC-CM121	Entrepreneurship in Tourism and Hospitality	<p>This course describes the skills, knowledge and performance outcomes required to plan and develop a feasible Business Plan by understanding the nature and scope of entrepreneurship, scanning the market of potential entrepreneurial venture opportunities, and identifying and evaluating the methods of venturing into business including but not limited to starting one's own business, buying existing businesses and the process of franchising. It also emphasizes on assessing the possible characteristics and mindset of entrepreneurs, analyzing typical entrepreneurial venture challenges, errors and rewards, identifying effective strategic management, developing product and service innovations and introducing the concepts of environmentally sustainable practices, social entrepreneurship and intellectual property management.</p>
TIC-HRM126	Ergonomics and Facilities Planning for the Hospitality Industry	<p>This course aims to study the production facilities, including location, planning, design and maintenance. Emphasis on production systems, machine selection, automation, material handling, storage and warehousing, quality, retrofitting and preventative maintenance.</p>

THIRD YEAR		
FIRST TRIMESTER		
TIC-CM116	Food and Plating Design	<p>This course offers a comprehensive exploration of the art and technique of presenting food to enhance both its aesthetic appeal and flavor experience. Through a blend of lectures and hands-on laboratory sessions, students will delve into various food plating styles and trends, gaining insights into classical, modern, and avant-garde presentation methods. The course begins with a thorough introduction to different plating styles and the fundamentals of food photography, equipping students with the knowledge to effectively capture and showcase their culinary creations.</p> <p>In the laboratory portion, students will engage in practical exercises focusing on diverse plating techniques. Topics include the Classic Clock Method, which emphasizes symmetry and balance; the Landscape Method, designed to create expansive and dynamic presentations; and the Free Form Method, which encourages artistic and unconventional arrangements. Students will also explore the Use of Organic Materials, utilizing non-traditional plating surfaces such as wood and stone, and experiment with Non-Traditional Methods including molecular gastronomy and avant-garde techniques. Special attention is given to Plated Desserts, where students will master techniques for presenting sweet creations attractively. Additionally, students will apply plating techniques to different cuisines, developing an understanding of cultural and traditional presentation practices. This course is designed to refine students' plating skills, enhance their creativity, and elevate their ability to present food in a visually compelling manner.</p>

TIC-CM ELEC 4	Modern International Food Styles and Trends/Fusion Cuisine	<p>Modern International Food Styles and Trends / Fusion Cuisine is an advanced culinary course designed to explore the innovative techniques and diverse influences shaping contemporary cuisine. This course delves into the world of fusion cuisine and modernist cooking, also known as molecular gastronomy, which combines scientific principles with culinary artistry to create unique and cutting-edge dishes. Students will be introduced to a variety of modern cooking techniques, including Sous Vide Cooking, Modern Emulsification and Foams, Gelatinization, Spherification, and Dehydration Techniques. These methods will be applied to prepare and cook a wide range of ingredients, including proteins, vegetables, legumes, grains, rice, and potatoes, using moist, dry, and combination cooking methods.</p> <p>The course will begin with an exploration of fusion cuisine, examining its historical and cultural context, and the principles and techniques used in creating fusion dishes. Students will learn to integrate global culinary traditions and ingredients to craft innovative and harmonious dishes that reflect the blending of different food cultures. In practical units, students will engage in hands-on laboratory sessions to master specific modernist techniques and apply them to various culinary creations. These sessions will cover preparing crystal bread, compressed fruits, faux edibles like edible charcoal, oil encapsulation, tuile, edible leaves, and more. Emphasis will be placed on evaluating and analyzing their creations, applying dietary guidelines, and nutritional principles to ensure their dishes are innovative, healthy, and visually captivating. By the end of the course, students will have a comprehensive understanding of fusion cuisine and modernist cooking techniques, enabling them to push the boundaries of culinary innovation and create dishes that captivate both the palate and the eye.</p>
TIC-CM106	Garde Manger 2	<p>This course delves into the advanced principles and techniques of cold kitchen preparation, focusing on sophisticated applications in the art of garde manger. This course builds on foundational skills to explore complex aspects of charcuterie, terrines, pâtés, and advanced preservation methods. Students will learn to prepare and present high-quality cold dishes, including elaborate hors d'oeuvres, intricate salads, and gourmet cold platters, with an emphasis on creativity, precision, and presentation. The course also covers the preparation of artisanal cheeses, elaborate canapés, and decorative elements for upscale events. By integrating classical techniques with modern innovations, students will refine their skills in creating visually stunning and flavorful cold dishes suitable for professional culinary settings. This course is designed for those seeking to deepen their expertise in the garde manger field and to prepare for high-level culinary roles.</p>
TIC-CM122	Research in Culinary Management/Thesis	<p>In this course, students will be introduced to fundamental research methodologies tailored to hospitality, tourism, business, and culinary management. The curriculum covers processes and techniques for selecting and refining research problems, identifying the current state of research in these fields, data identification and collection, information analysis and synthesis, and selecting appropriate methods for disseminating research findings. Emphasis will be placed on practical application and interdisciplinary approaches. By the end of the term, students are required to submit a comprehensive research project that demonstrates their understanding and application of the research methodologies learned.</p>
TIC-CM114	Advanced Culinary Methods	<p>Advanced Culinary Methods is an in-depth exploration of specialized culinary techniques that build upon the foundational skills learned in Basic Culinary Methods. This course covers advanced topics such as smoking, sauce making, slow cooking, curing, and aging. Through both theoretical discussions and practical laboratory sessions, students will master sophisticated methods to elevate their culinary creations. Emphasis is placed on understanding the science behind each technique, experimenting with flavor and texture combinations, and presenting innovative dishes that reflect modern culinary trends. Students will develop the expertise needed to excel in high-level culinary environments, preparing them for a professional career in the culinary arts.</p>
TIC-CBMEC-002	Strategic Management and Total Quality Management	<p>This course explores the principles and practices of strategic management within the culinary, tourism, hospitality, and business sectors. It provides a comprehensive understanding of the tools and frameworks used to formulate, implement, and evaluate strategies that enhance organizational performance and competitiveness. Students will gain insights into the dynamic and interconnected nature of these industries and learn how to navigate and leverage these complexities to achieve sustainable success.</p>
TIC-TCV-002	Treston Core Values 2	<p>This course is designed to help Treston students understand the Leadership Principles and importance of Values in the workplace. It is a practical guide for future professionals, entrepreneurs and leaders on how to achieve success, find purpose in life and learn from successful life patterns and experiences of great men and women and nations.</p>

THIRD YEAR

SECOND TRIMESTER

INTERNSHIP 1	Internship	<p>This initial internship course is designed to provide students in the BS Culinary Management program with practical, hands-on experience within a professional culinary setting. Over the course of 400 hours, students will have the opportunity to apply foundational culinary skills and techniques acquired through their academic studies, within a real-world environment. Under the guidance of experienced industry professionals, students will gain valuable insights into kitchen operations, food preparation, and service management. This internship serves as an essential phase in bridging the gap between theoretical knowledge and practical application, while also offering students the chance to begin building their professional networks within the culinary industry.</p>
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THIRD YEAR

THIRD TRIMESTER

INTERNSHIP 2	Internship	<p>Following the experience gained in Internship 1, this advanced internship course provides students with a deeper immersion into the culinary industry. Throughout the 400-hour internship, students will assume more complex responsibilities, including aspects of menu planning, kitchen management, and cost control, while continuing to refine their culinary and managerial skills. This phase of the internship is intended to expand students' understanding of the operational and strategic dimensions of culinary management, thus equipping them with the competencies required for leadership roles within the industry. Through direct, practical experience and professional mentorship, students will further solidify their readiness for successful careers post-graduation.</p>
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