



INSTITUT LYFE COURSE CATALOGUE

**BACHELOR IN INTERNATIONAL
CULINARY ARTS MANAGEMENT**

2026-2027



CULINARY ARTS MANAGEMENT

FALL TERM 2026

PLEASE NOTE THAT THIS DOCUMENT MAY BE SUBJECT TO CHANGES.

CODE	FALL SEMESTER 2026	HOURS	CREDITS
	MARKETING PRINCIPLES	18	2
MCE201CPH2627F	Consumer Behaviour	18	2
	ORGANIZATIONAL & HR MANAGEMENT	54	6
GRH201CPH2627F	Forecast Management of Jobs and Skills	18	2
MHO201CPH2627E	Conflict Management	18	2
MHO202CPH2627F	Managerial Communication	18	2
	PERFORMANCE MANAGEMENT	36	4
GFI201CPH2627F	Inventory and Supply Management	18	2
MHO203CPH2627F	Eco-management and Responsible Practices	18	2
	PRACTICAL TRAINING IN A PROFESSIONAL SETTING		18
N/A	Work-Based Learning (On-campus Training Facilities)		18
	TOTAL ECTS		30