

UDLAP[®]

UNIVERSIDAD DE LAS AMÉRICAS PUEBLA



www.udlap.mx

CULINARY ARTS

EDNE
SCHOOL OF BUSINESS
AND ECONOMICS



STUDY CULINARY ARTS AT UDLAP

As a graduate from the Bachelor of Culinary Arts you will be able to distinguish, value, and innovate in dining experiences, by planning, organizing, and managing food businesses. You will apply culinary concepts, techniques, and methodologies to satisfy the industry's need for customers, investors, and community in general, with an ethical sense of responsibility and service in a national and international environment.

Once you have finished your study program, you will have a bachelor's degree in addition to a licenciatura degree. Therefore, your studies will be recognized worldwide.



JOB MARKET

- *Restaurants and industrial dining halls.*
- *Hotels and cruise ships.*
- *Social and sports clubs.*
- *Tourist complexes.*
- *Consulting firms.*

UDLAP OUTREACH

Prestigious national and international companies have a relationship with the university. As an UDLAP student you have the best opportunities to access and succeed in the working world, either through professional practices or research projects that will help you enter the job market once you graduate.



BE PART OF THE UDLAP COMMUNITY



Your academic formation can be complemented through extracurricular workshops offered at the university, as well as by participating in student organizations and cultural and sports activities that will contribute to your growth as a student and future practicing specialist.

If you live in one of the five residential colleges, you will enjoy the university environment thoroughly and be able to socialize with students of other bachelors and other

cultures, thus complementing your academic formation with significant experiences that will have a great impact in your personal and professional relationships. Living at UDLAP provides recreational areas and all the services you need, in addition to the amenities found in an apartment.

The university also has dining services, *snack* areas, and ATMs, among other facilities.

AN UDLAP STUDENT HAS

- Conviction to work for the greater good and to achieve success.
- Ability to reach goals through continuous learning.
- Ability to face the challenges of an increasingly competitive world.
- Likes quality service.
- Can manage work teams.



Thanks to more than 200 agreements with prestigious international universities, you will be able to make academic exchanges or complete a double degree program.

UDLAP ACADEMIC EXCELLENCE

The prestige of our faculty is backed by their extensive teaching experience. 99% of our full-time professors have a graduate degree and one in three is a member of the National System for Researchers (Sistema Nacional de Investigadores - SNI). Given the faculty's experience and their academic quality, they will be able to guide you in finding new ways to express yourself and be critical, innovative, and creative.

UDLAP is accredited at a national and international level by the Mexican Federation of Private Institutions of Higher Education (Federación de Instituciones Mexicanas

Particulares de Educación Superior - FIMPES) and, since 1959, by the *Southern Association of Colleges and Schools Commission on Colleges* (SACSCOC). The accreditation agency *Quacquarelli Symonds* (QS) awarded 5 global stars to our university, making it the first one-campus university in Latin America to achieve this recognition. UDLAP earned 5 stars in the teaching, alumni employability, internationalization, inclusiveness, and art and culture categories; this means that we offer the highest standards of academic quality and educational services when compared to the best universities in Mexico and the world.



CURRICULUM CULINARY ARTS

	Course	Credits
1 Term	Culinary Basics.....	.6
	Management Fundamentals.....	.6
	Foreign Language I.....	.6
	General Studies Elective In Arts *.....	.6
	General Studies Elective In Math *.....	.6
	Information Technologies In The Construction Of Knowledge.....	.6

2 Term	Academic Reasoning.....	.6
	Accounting.....	.6
	Fundamentals Of Marketing.....	.6
	Hotel And Restaurant Management.....	.6
	Foreign Language II.....	.6
	Safety In Food Handling.....	.6
	Culinary Techniques.....	.6

3 Term	Food Composition.....	.6
	Cost Accounting I.....	.6
	Gastronomy In Mexico And The World.....	.6
	Academic Writing.....	.6
	Foreign Language III.....	.6
	Bread Making.....	.6
	Culinary Practices I.....	.6

4 Term	Organizational Behavior.....	.6
	Identification And Processing Of Meat And Fowl.....	.6
	Identification And Processing In Fish And Seafood.....	.6
	Nutrition In Food Preparation.....	.6
	General Studies Elective In Behavioral Sciences *.....	.6
	Pastry-Making I.....	.6
	Sommelier.....	.6

	Course	Credits
5 Term	Cooking For Events.....	.6
	Hotel And Restaurant Marketing.....	.6
	General Studies Elective In Natural Sciences *.....	.6
	General Studies Elective In Humanities *.....	.6
	Professional Practices 1.....	.6
	Pastry-Making II.....	.6

6 Term	Operations Management In Restaurants.....	.6
	Beverage Service Management.....	.6
	Spanish Cuisine.....	.6
	Mexican Cuisine.....	.6
	Kitchen Design And Planning.....	.6
	Room Service.....	.6
	Select Topics 1.....	.6

7 Term	Ethics And Social Corporate Responsibility.....	.6
	Professional Practices 2.....	.6

8 Term	Chocolate And Confectionary.....	.6
	Asian Cuisine.....	.6
	French Cuisine.....	.6
	Italian Cuisine.....	.6
	Technologies For Food Processing.....	.6
	Select Topics 2.....	.6
	Select Topics 3.....	.6

YOUR TIME IS NOW. JOIN US

ADMISSION PROCESS

- Take the admission exam.
- Students from high schools that have an agreement with UDLAP do not have to take the admission exam. Consult the list of participating high schools at: **www.udlap.mx/preparatoriasdeconvenio**
- Deliver the basic documents for admission: **www.udlap.mx/solicitudes**
- Information and deadlines for scholarships can be found at: **www.udlap.mx/becas**
- Current fees and tuition: **www.udlap.mx/finanzas**

We Want to Hear From You

Student Recruitment:

Tel.: 222 229 21 12

informes.nuevoingreso@udlap.mx

☎ (+52) 222 577 38 29

Scholarships:

Tel.: 222 229 27 02

informacion.beca@udlap.mx

Switchboard:

Tel.: 222 229 20 00

Ext. 4792 • 4799 • 4260 • 2189



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THE **UDLAP** ACADEMIC
QUALITY AND PRESTIGE
ARE ENDORSED BY **QS**,
SACSCOC AND **FIMPES**



UDLAP®

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