

## UNDERGRADUATE TRAINING PROGRAM BACHELOR OF RESTAURANT MANAGEMENT AND GASTRONOMY

Program Name : **Restaurant Management and Gastronomy Training Program**

Education level: **Full-time university**

Training major: **Restaurant Management and Gastronomy**

Code : **7810202**

Type of training : **Regular**

### 1. Description of the training program

#### 1.1. Introduction to the training program

The training program in Restaurant Management and Gastronomy trains Bachelor of Restaurant Management and Gastronomy to have enough knowledge, skills, political grades, ethics, professional manners and good health to be able to work effectively in fields related to Restaurant Management and Gastronomy.

#### 1.2. General information about the training program

Program Name (Vietnamese)	Quản trị nhà hàng và dịch vụ ăn uống
Program Name (English)	Restaurant Management and Gastronomy
Training discipline code	7810202
Degree Schools	Nam Can Tho University
Name of diploma	Bachelor of Restaurant Management and Gastronomy
Education level	University
Number of credits required	131
Form of training	Regular
Training Period	4 years
Enrollment Targets	High school graduates
Rating Scale	4
Graduation Requirements	- Accumulate a sufficient number of modules and the volume of the training program to reach 131 credits; - The cumulative GPA of the whole course is 5.0 or higher;

	<ul style="list-style-type: none"> <li>- Meet the output standards of English and informatics proficiency according to the general regulations of the University;</li> <li>- Meet the output standards of Soft Skills and Vocational Skills;</li> <li>- Possess a certificate of National Defense and Security Education and complete the prerequisite modules.</li> </ul>
Job Placement	<ul style="list-style-type: none"> <li>- Menu management – processing, human resource management, warehouse goods... at large and small restaurants at home and abroad;</li> <li>- Reception, catering, housekeeping, facilities management, customer service staff... at accommodation locations such as hotels, resorts, resorts,...;</li> <li>- Consultants, customer care staff, tour guide for organizing entertainment and entertainment events... at tourism and travel agencies.</li> </ul>
Advanced learning	It is possible to continue studying for a master's degree at home and abroad.
Referral Programs	Undergraduate training programs in Restaurant Management and Gastronomy at the University of Economics and Finance, University of Food Industry, Ho Chi Minh City University of Technology. Ho Chi Minh City, Hue University.
Update time	07/2022

### 1.3. Training objectives

#### 1.3.1. General objectives

- Equip them with knowledge to build political qualities, patriotism and national pride, have a sense of protecting and promoting the country's tourism resources, and be responsible in serving the community and customers.

- Equipped with basic knowledge in management science, social sciences and humanities, economics, business administration in general and business administration in the fields of tourism, restaurant and food service business.

- Equip professional skills, computer skills, communication skills in Vietnamese and English, research, thinking and critical skills to be able to manage, operate or implement production and business strategies, projects and plans in the field of tourism in general and restaurant and catering business in particular.

### 1.3.2. Specific objectives

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

**M2** Understand and apply general knowledge about economic management, business environment, restaurants and food services, principles of sustainable development in assessing the impacts of tourism development and the restaurant and food service industry on the socio-economic.

**M3** Ensuring the optimization of beneficial socio-economic impacts, environmental protection, towards sustainable development in the restaurant and food service business.

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

**M5** forms the ability to self-study and self-research in the professional field, thereby developing corresponding competencies in both life and guiding those around them, thereby changing and improving social life.

## 2. Training period: 4 years

**3. The volume of knowledge of the whole course: 131 credits** (excluding the modules of Physical Education and National Defense and Security Education), allocated as follows:

STT	Knowledge Block	Number Modules	Number Credits
<b>I</b>	<b>General Education Knowledge Block</b> <i>(not to mention physical education and defense and security education)</i>	<b>15</b>	<b>36</b>
I.1	Social Sciences, Humanities, and Political Theory	9	18
I.2	Natural Sciences	3	9
I.3	Foreign language	3	9
<b>II</b>	<b>Professional Education Knowledge Block</b>	<b>34</b>	<b>95</b>
II.1	- Industry background knowledge	12	32
II.2	- Industry Knowledge	20	53
II.3	- Graduation Internship, Graduation Thesis	2	10
	<b>Total Volume</b>	<b>49</b>	<b>131</b>

## 4. Enrollment subjects:

- Admission is based on the results of the national high school graduation exam or the transcript of the learning process at the high school level according to the combination of subjects by discipline and admission nationwide.

## 5. Training process and graduation conditions

### 5.1. Training process

- Implement the regulation on full-time university and college training according to the current credit system and training regulations of Nam Can Tho University.

### 5.2. Graduation conditions:

- Students who complete the training program are considered for graduation and recognized for graduation according to Article 27 of the regulation on training according to the credit system.

- Achieve English and Informatics proficiency according to the University's general regulations (for Informatics, achieve modules 01 to 06 of the standard skills in using information technology according to Circular 03/2014/TT-BTTTT)

- Obtained the certificate of National Defense and Security Education; Physical education; Soft Skills and Vocational Skills.

- Assessment of departmental grades and module grades shall comply with Articles 22 and 23 of the Regulation on training according to the credit system.

- Academic year rankings and graduation rankings shall comply with Articles 14 and 28 of the Regulation on training according to the credit system.

## 6. PROGRAM CONTENT

TT	HP Code	Block of Knowledge/Module Name	Number of Credits				Number of Lessons			
			Sum	LT	TH/ TN	MULTI	Sum	LT	TH/ TN	MULTI
I	General Education Knowledge Block		36	35	1		555	525	30	
I.1	Social Sciences, Humanities, and Political Theory		18	18			270	270		
	*Compulsory		14	14			210	210		
1	2030039	Philosophy	2	2			30	30		
2	2030041	Scientific Socialism	1	1						
3	2030040	Political Economy	2	2			30	30		
4	2030002	Ho Chi Minh City Ideology	2	2			30	30		
5	2030003	CM line of the Communist Party of Vietnam	3	3			45	45		
6	1130001	General Law	2	2			30	30		
7	1130002	General Psychology	2	2			30	30		
	*Optional (choose 2 out of 4 HP)		4	4			60	60		

TT	HP Code	Block of Knowledge/Module Name	Number of Credits				Number of Lessons			
			Sum	LT	TH/TN	MULTI	Sum	LT	TH/TN	MULTI
8	2130056	Vietnamese Cultural Establishments	2	2			30	30		
9	2130059	General logic	2	2			30	30		
10	1130047	Professional ethics	2	2			30	30		
11	1130048	General Sociology	2	2			30	30		
<b>I.2</b>	<b>Natural Sciences</b>		<b>9</b>	<b>8</b>	<b>1</b>		<b>150</b>	<b>120</b>	<b>30</b>	
12	2030060	Advanced Math	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	
<b>I.3</b>	<b>Foreign language</b>		<b>9</b>	<b>9</b>			<b>135</b>	<b>135</b>	<b>90</b>	
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		
<b>I.4</b>	<b>2030010</b>	<b>Physical Education (*)</b>	<b>3</b>		<b>3</b>		<b>90</b>		<b>90</b>	
<b>I.5</b>	<b>2030011</b>	<b>QP-AN Education (*)</b>	<b>8</b>		<b>8</b>		<b>165</b>		<b>165</b>	
<b>II</b>	<b>Professional Education Knowledge</b>		<b>95</b>	<b>72</b>	<b>23</b>		<b>2025</b>	<b>1065</b>	<b>690</b>	
<b>II.1</b>	<b>Industry background knowledge</b>		<b>32</b>	<b>32</b>			<b>465</b>	<b>465</b>		
<b>A</b>	<b>Compulsory Modules</b>		<b>30</b>	<b>30</b>			<b>435</b>	<b>435</b>		
18	0330001	Microeconomics	3	3			45	45		
19	0330002	Macroeconomics	3	3			45	45		
20	0430001	Management	3	3			45	45		
21	0430003	Marketing Basics	3	3			45	45		
22	0330004	Accounting principles	3	3			45	45		
23	0530001	Travel overview	3	3			45	45		
24	0530002	Tourism Culture	2	2			30	30		
25	0530003	Tourist psychology	3	3			45	45		
26	0530004	Tourism Law	2	2			30	30		
27	0430023	Human Resource Management	3	3			45	45		
28	430025	HCVP Administration	2	2			30	30		
<b>B</b>	<b>Optional HP (choose 1 of 3 hp)</b>		<b>2</b>	<b>2</b>			<b>30</b>	<b>30</b>		
29	0430024	Public Relations	2	2			30	30		
30	0530007	Teamwork skills	2	2			30	30		

TT	HP Code	Block of Knowledge/Module Name	Number of Credits				Number of Lessons			
			Sum	LT	TH/TN	MULTI	Sum	LT	TH/TN	MULTI
31	0530006	Communication skills	2	2			30	30		
<b>II.2</b>	<b>Industry Knowledge</b>		<b>53</b>	<b>40</b>	<b>13</b>		<b>1050</b>	<b>600</b>	<b>450</b>	
<b>A</b>	<b>Compulsory Modules</b>		<b>49</b>	<b>36</b>	<b>13</b>		<b>960</b>	<b>510</b>	<b>450</b>	
32	440028	Organizational behavior	2	2			30	30		
33	430028	Management Information System	2	2			30	30		
34	0530008	Travel Marketing	3	3			45	45		
35	0530009	Restaurant Operations	2	2			30	30		
36	0530028	Practicing restaurant business	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	Banquet 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 some countries	3	3			45	45		
44	2030060	CN 1 English	3	3			30	30		
45	2030061	CN 2 English	3	3			30	30		
46	0530016	Sales Skills	2	2			30	30		
47	0530020	Management of travel business	2	2			30	30		
48	0530017	Practicing restaurant business simulation	2		2		60		60	
49	0530018	Practice Simulating Bar Operations	2		2		60		60	
50	0530025	Cognitive Internship	2		2		90		90	
51	0530024	Professional Internship	2		2		90		90	
<b>B</b>	<b>Elective module (choose 2 out of 4 hp):</b>		<b>4</b>	<b>4</b>			<b>60</b>	<b>60</b>		
52	0530019	Tourist Area Management	2	2			30	30		
53	0530023	International payments in tourism	2	2			30	30		

TT	HP Code	Block of Knowledge/Module Name	Number of Credits				Number of Lessons			
			Sum	LT	TH/TN	MULTI	Sum	LT	TH/TN	MULTI
54	0540024	Administration of entertainment services	2	2			30	30		
55	0540025	Small & Medium Business Management	2	2			30	30		
<b>II.3</b>	<b>Graduate</b>		<b>10</b>		<b>4</b>	<b>6</b>	<b>510</b>		<b>240</b>	<b>270</b>
56	0530026	Graduate Internship	4		6		240		240	
57	0530027	Graduation thesis	6			6	270			270
<i>Modules to replace 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	
<b>Total</b>			<b>131</b>	<b>107</b>	<b>18</b>	<b>6</b>	<b>2580</b>	<b>1590</b>	<b>720</b>	<b>270</b>

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

## 7. TEACHING PLAN (TENTATIVE)

TT	HP Code	Module Name	Number of Credits				Notes
			Sum	LT	TH/TN	MULTI	
SEMESTER 1							
1	2030039	Philosophy	2	2			
2	2030060	Advanced Math	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	National Defense – Security Education	8		8		
Total			14				
SEMESTER 2							
1	2030040	Scientific Socialism	1	2			
2	2030040	Political Economy	2	2			
3	1130001	General Law	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 HP)		4	4			

TT	HP Code	Module Name	Number of Credits				Notes
			Sum	LT	TH/ TN	MULTI	
8	2130056	Vietnamese Cultural Establishments	2	2			TC
9	2130059	General logic	2	2			TC
10	1130047	Professional ethics	2	2			TC
11	1130048	General Sociology	2	2			TC
<b>Total</b>			<b>17</b>	<b>17</b>			
<b>SEMESTER 3</b>							
1	2030002	Ho Chi Minh Thought	2	2			
2	2030059	Basic English 3	3	3			
3	330002	Macroeconomics	3	3			
4	430001	Management	3	3			
5	430003	Marketing Basics	3	3			
6	430025	Office Administration	2	2			
7	2030010	Physical Education 3	1		1		
	<b>Elective modules (choose 1 of 3 modules):</b>		<b>2</b>	<b>2</b>			
8	430024	Public Relations	2	2			TC
9	530007	Teamwork skills	2	2			TC
10	530006	Communication skills	2	2			TC
<b>Total</b>			<b>18</b>	<b>18</b>			
<b>SEMESTER 4</b>							
1	330004	Accounting principles	3	3			
2	2030003	The Communist Party of Vietnam's CM line	2	2			
3	530003	Tourist psychology	3	3			
4	530002	Tourism Culture	2	2			
5	530004	Tourism Law	2	2			
6	530001	Travel overview	2	2			
7	430029	Organizational behavior	2	2			
<b>Total</b>			<b>18</b>	<b>18</b>			
<b>SEMESTER 5</b>							
1	430023	Human Resource Management	3	3			
2	530008	Travel Marketing	3	3			
3	530009	Restaurant Operations	2	2			
4	0530028	Practicing restaurant business	2		2		
5	530017	Practicing restaurant business simulation	2		2		

TT	HP Code	Module Name	Number of Credits				Notes
			Sum	LT	TH/ TN	MULTI	
6	530005	Nutritional hygiene and food safety	3	2	1		
7	2030060	Specialized English 1	3	3			
<b>Total</b>			<b>18</b>	<b>15</b>	<b>3</b>		
<b>SEMESTER 6</b>							
1	530011	Bar Management and Bar Operations	3	2	1		
2	530012	Banquet Management	3	2	1		
3	530010	Restaurant Business Administration	3	3			
4	530013	Restaurant and hotel investment management	2	2			
5	2030061	Specialized English 2	3	3			
7	430028	Management Information System	2	2			
7	530018	Practice Simulating Bar Operations	2		2		
<b>Total</b>			<b>18</b>	<b>12</b>	<b>6</b>		
<b>SEMESTER 7</b>							
1	530015	Culinary culture of Vietnam and some typical countries	3	3			
2	530014	Service Quality Management	3	3			
3	530016	Sales Skills	2	2			
4	530025	Cognitive Internship	2		2		
5	530024	Professional Internship	2		2		
	<b>Elective modules (choose 2 out of 4 modules)</b>		<b>4</b>	<b>4</b>			
6	530019	Tourist Area Management	2	2			TC
7	530023	International payments in tourism	2	2			TC
8	540024	Administration of entertainment services	2	2			TC
9	540025	Small and Medium Hotel Management	2	2			TC
<b>Total</b>			<b>16</b>	<b>12</b>	<b>4</b>		
<b>SEMESTER 8</b>							
1	530020	Travel Business Administration	2	2			TC
2	530026	Graduate Internship	4		6		
3	530027	Graduation thesis	6			6	

TT	HP Code	Module Name	Number of Credits				Note s
			Sum	LT	TH/ TN	MULTI	
	Alternative modules for graduation thesis:						
4	530021	Event and Conference Management	3	2	1		TC
5	530022	Customer Relationship Management	3	2	1		TC
Total			12				

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

## 8. GUIDELINES FOR IMPLEMENTATION OF THE PROGRAM

### 8.1. For Faculties and Departments:

- The Faculty of Professional Management is responsible for reviewing and presiding over the compilation of detailed outlines of modules in the basic knowledge block of branches, disciplines and specialties according to the credit volume of this program. Provide a list of textbooks, lectures and references of all modules to the University's Library and keep them at 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 modules, provide detailed outlines of modules to lecturers to ensure that they are in accordance with the general teaching plan of the University.

- Academic advisors must thoroughly understand the entire training program according to the credit system to guide students to register for modules.

### 8.2. For lecturers:

- When lecturers are assigned to teach one or more modules, it is necessary to carefully study the content of the detailed outline of the modules in order to prepare lectures and appropriate teaching materials and materials.

- Lecturers must fully prepare lectures, textbooks, learning materials and provide them to students to prepare before going to class.

- Organizing seminars, focusing on organizing group learning and guiding students to make essays, projects, lecturers to determine transmission methods; Presenting in class, guiding discussions, solving problems in class, in the lab, in the laboratory and guiding students to write harvests.

- Pay attention to the development of students' ability to self-study and self-research throughout the teaching process and guide internships and practices.

- It is necessary to pay attention to the logic of imparting and acquiring blocks of knowledge, stipulating the prerequisite modules of compulsory modules and preparing lecturers to meet the teaching requirements of elective modules.

### **8.3. For students:**

- You must consult with your academic advisor to select modules in accordance with your progress. You must study the lesson on your own before going to class to easily absorb the lecture. It is necessary to ensure sufficient time to go to class to listen to the lecturer's lecture instructions. Self-discipline in self-study and self-research, and actively participate in group learning, fully attend seminars.

- Proactively and actively exploit resources on the Internet and in the university's library to serve self-study, self-research and graduation projects. Strictly implement the regulations on examinations, examinations and assessments.

- Regularly participate in union activities, culture-beauty to practice communication skills, understanding society and people.

### **8.4. Material foundations and equipment in service of teaching, practice and practice:**

- Theoretical classroom system with traditional equipment, equipped with additional teaching support tools (projector).

- Computer laboratories are equipped with software for basic informatics training.

- The specialized practice room in Restaurant Management and Food Service is equipped with appropriate machines, equipment and tools.