



THE STUDY OF GASTRONOMY

Split – Croatia



ABOUT US

University College Aspira is located in Split.

Aspira's mission is to train top managers in the fields of economy, sports or tourism, who will be able to compete in the labour market and become successful leaders in their organisation in accordance with the international creative trends.

The study programs currently implemented at Aspira are: undergraduate and graduate study of Sports management, undergraduate study of International Hospitality and Tourism Management, as well as a number of programs within the Department of Lifelong learning, verified by the **Ministry of Education**.

University College Aspira has been accredited and assessed by Agency for Science and Higher Education which is a member of **ENQA (European Association for Quality Assurance in Higher Education)** as top quality higher education institution.



Why study in Split?

The history of Split dates 1700 years back, when it was chosen by the Roman emperor Diocletian as a place to build his palace resort. Diocletian's Palace is protected by UNESCO and it is unique example in the world although the palace is a kind of the lifeblood of the city, it is still not the only thing Split has to offer.

The town is extremely attractive for tourists and it has more than 2700 hours of a sunshine a year. The people of Split always say that Split is the most beautiful city and that its women are the most beautiful women in the world, any many tourists tend to agree after taking a walk around its streets and alleys. The city is located in the warmest part of the Mediterranean, at the foot of the marjan forest, with beautiful pebble beaches around it. It is rich in tourist and gastronomic offer, as well as sporting and cultural events.





We are creating culinary artists and gastronomy managers

Croatia has been successfully building the status of one of the fastest growing Mediterranean gourmet destinations. Its growth and development are based on a rich gastro-oenological tradition, as well as on an increasing offer of a variety of restaurants with a high-quality selection of local gastronomy and oenology. For a gastro-oenological product to develop, it takes a high-quality staff trained to create top-quality products which keep pace with the latest developments in preparing and presenting the methods of preparing meals, in accordance with the requirements and needs of the tourist market. With this new course **University College Aspira encourages excellence in gastronomy and, as the only such higher education institution, educates students to be the holders of the development of Croatian gastronomy.**

Apart from management knowledge and skills, study program of the International Management in Gastronomy gives students the opportunity to learn from the best world chefs, while acquiring, in various practical workshops, culinary skills which will in the end make them top experts in this area.

If you want to run a successful restaurant or food and drinks department, it is not enough to be able to make excellent dishes, but you have to have management knowledge and skills as well, in order to manage gastronomic offer in an adequate way. How to create a new menu, manage kitchen staff and the process of supplying food, as well as how to decorate dishes, is only a small part of the creative processes within kitchen management that we are usually unaware of. It is the management knowledge and skills that can make a difference between a successful and unsuccessful restaurant. That is why the study of gastronomy at university college Aspira teaches students how to create, as well as how to manage what they have created.

It seems to me that our three basic needs, for food and security and love, are so mixed and mingled and entwined that we cannot straightly think of one without the others.

Mary Frances Kennedy Fisher





What do students get by enrolling in the study program of Gastronomy?

- lectures by high-quality Croatian and foreign experts
- practical training in top restaurants and hotels and job opportunities
- workshops in the kitchen with prominent professional mentors
- participation in the Careers Day
- meeting the employers and top experts from the field of profession
- culinary trips in Croatia and abroad
- a free course for sommeliers
- a free course of Italian
- a free course of French
- work clothes for the kitchen
- sanitary certificate
- all teaching materials
- free use of the University Library
- discounts for various sporting events in the city

The best food is the one we have earned ourselves

Muhammed

The study program lasts for three years (six semesters), and it is implemented as a full or a part-time study. After completing the study program of **International Management in Hospitality and Tourism** students acquire, pursuant to provisions of the Bologna Process, at least 180 ECTS credits and the professional title of:

Bachelor of International Management In Gastronomy (B.Econ.)



List of compulsory and elective courses of the study program of Gastronomy

STUDY YEAR: I

ECTS

Semester: I

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|--|---|
| International Gastronomy Management and the Food and Beverage Technology | 6 |
| Principles of Economics | 6 |
| Computer Science | 6 |
| Basics of the International Tourism | 8 |
| Business Communication in the International Market | 4 |
| Business English I | 4 |

Semester: II

| | |
|--|---|
| Cuisines in Hotel Industry and Hospitality | 6 |
| International Marketing in Tourism | 6 |
| Tourism Geography | 6 |
| Business Mathematics | 6 |
| Business English II | 4 |
| Student Practical training | 6 |

STUDY YEAR: II

Semester: III

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|--|---|
| Kitchen Management | 6 |
| Management of Selective Forms of Tourism | 6 |
| Principles of Accounting | 6 |
| Second Foreign language I* | 4 |
| Student Practical training | 6 |

Semester: IV

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|---|---|
| Entrepreneurship in the Hotel Industry, Hospitality and Tourism | 6 |
| Sommeliership | 6 |
| Economics in Hospitality | 4 |
| Business Statistics | 6 |
| Second Foreign language II* | 4 |
| Student Practical training | 6 |

STUDY YEAR: III

ECTS

Semester: V

| | |
|---|---|
| Contemporary Eno-gastro Trends | 6 |
| Restaurants and Contemporary Serving Techniques | 6 |
| Nutrition | 6 |
| Safety and Sanitary Control of Food and Beverages | 6 |
| Human Resource Management | 4 |
| Elective course orientation | |

Semester: VI

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|--|----|
| Student Practical Training/Business Project in Tourism | 18 |
| Final Thesis | 12 |

List of elective courses

| | |
|--------------------------------------|---|
| World Cuisines | 6 |
| Barmanship and Making Cocktails | 6 |
| Confectionery | 6 |
| Preparing Banquetts and Buffets | 6 |
| Food Decoration | 6 |
| World Cultural Heritage and Tourism | 6 |
| Mediterranean Gastronomy | 6 |
| Event management | 6 |
| Gastro Tourism | 6 |
| Internet Marketing in Tourism | 6 |
| International Destination Management | 6 |
| International Hotel Management | 6 |
| Third Foreign language I and II | 4 |

* Business German I, II or Business Italian I, II



Practical training in top world and croatian restaurants

The study program of Gastronomy places emphasis on practical training, thus students, apart from practical lessons within the practicum in the first two years of study, in the third year have one entire semester exclusively dedicated to practical training. Moreover, in the last year of study, students go on a gastro study trip to Italy, where they learn from top experts in a prestigious and award-winning restaurant.

During the 640 hours of practical training, students have the opportunity to learn from famous chefs in top Croatian and world restaurants and hotels. This way students acquire specific knowledge and skills applicable in the labour market, and in the best possible way learn about the job they are about to do in the future.

Aspira has established cooperation with a number of elite hospitality companies, whose chefs as well as food and beverage managers are ready to share their knowledge and experiences with students. Students will be able to show the final results of such practice in their final thesis.

Cookery means English thoroughness and French art and Arabian hospitality... It means the knowledge of all herbs and fruits and balms and spices... It means carefulness and inventiveness and willingness and readiness of appliances.

John Ruskin





Study as you work

Studying while working is suitable for employed persons who are not able to regularly attend lectures due to their professional commitments. Part-time students are provided with individual consultations with mentorship, and the teaching materials are available on our web site.

The distance learning system 'Merlin' provides high quality participation in classes and long-distance interaction with teachers, and the lectures can be followed via video streaming. Furthermore, University College SPIRA enables part-time students with a remote place of residence to take certain exams via teleconference.

After graduating possibilities

The aim of the study program of Gastronomy is a quality advancement of professionals to work in hospitality and tourism by introducing new knowledge and skills through specialization.

Students of the study program of Gastronomy have possibility to work as: manager of food and beverage department, restaurant or hotel chef, manager of catering establishment, gastro fair organizer, catering manager, banquet manager, menu creator, brand manager in gastronomy, marketing manager in gastronomy, critic for gastronomy magazines, food critic, food-beverage pairing specialist, cook, culinary school teacher, sommelier, food quality manager, HR manager in gastronomy, expert in making business plans for catering establishments...

*There is no sincerer love
than the love of food.*
George Bernard Shaw

Cooperation with the distinguished **Swiss Education Group** provided the students of Aspira the opportunity to continue their education in Switzerland, and to obtain swiss and american diploma, which is undoubtedly one of the greatest advantages this kind of a program has to offer.



Our team of experts

Education of the future carriers of the development of the croatian gastronomy and oenology follows current world developments and trends. One of the key predefined characteristics is excellence in every segment of studying, which will result in educating top-quality staff which, immediately after finishing the study program, would have knowledge and skills that meet the highest world standards in gastronomy.

Through modern education students actively work, practice and learn from many reputable chefs, among which are: Andrej Barbieri, Deniz Galić, Dino Galvagno, Antun Nišević, Branko Ognjenović, Zdravko Perić, Braco Sanjin, Zdravko Tomšić, Deniz Zembo, Hrvoje Zirojević and Vincenzo Guarino (the holder of the Michelin star). Students will have the opportunity to participate in their seminars and workshops, and the knowledge and skills they acquire will be applied in modernly equipped kitchens, while they will be able to get special experience of learning about the croatian and world gastro-oenology offer through the field work.

Furthermore, students will learn from the award-winning sommeliers like Siniša Koceić, barman Jure Vojković, bartenders Tomislav Mrdeža and Tonči Drlje, who will introduce them to the current trends in serving beverages. Moreover, world experts in gastronomy, such as the founder and editor of the american magazine *Gastronomica* **Darre Goldstein** and many others, will participate as guest lecturers.





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