

COURSES

1st semester	2nd semester	3rd semester	4th semester	5th semester	6th semester	7th semester	8th semester
Fundamentals of Accounting 6c	Food and Beverage Costs 6c	Descriptive Statistics 6c	Social Responsibility and Sustainability 6c	Budgetary Accounting 6c	Legislation for Tourism Companies 6c	Entrepreneurship and Innovation 6c	Food Styling Workshop 3c
Introduction to Business 6c	Nutrition 6c	Input of Animal Origin 4c	Food and Beverage Company Management 6c	Human Capital for the Hospitality Industry 6c	Sensory Evaluation 4c	Practicum II: Gastronomy 18c	Food and Wine Pairing Workshop 3c
Research Methods in Social Sciences 6c	Input of Vegetable Origin 6c	Service Workshop 3c	Practicum I: Gastronomy 18c	Dairy Products 4c	Protocol and Etiquette 6c		Coaching 6c
Tourism Marketing 6c	International Gastronomic Culture I 6c	Consumer Behavior in the Hospitality Industry 6c		Food Chemistry 6c	Intermediate Cuisine II 6c		Cutting-Edge Cuisine 6c
Mexican Gastronomic Culture 6c	Basics of Wine Tasting 4c	Physical Chemistry for Gastronomy 6c		Beverages 4c	Mexican Cuisine 6c		Catering 6c
Introduction to the Hospitality Industry 6c	Culinary Techniques and Application 6c	Culinary Techniques and Application 6c		Intermediate Cuisine I 6c	Professional Elective II 6c	Practicum III Design and Assessment of Gastronomic Products 6c	
Hygienic Food Handling 6c	Bakery I 6c	Bakery II 6c	Professional Elective I 6c	General Elective II 6c	Professional Elective III 6c	Professional Elective IV 6c	Professional Elective IV 6c
Being University Student 6c	Workshop or Activity I 6c	Workshop or Activity III 6c	General Elective 6c	Classical and Contemporary Humanism 9c	Leadership 6c		
	Workshop or Activity II 3c	Ethics 9c	Person and Transcendence 6c				
	Person and Meaning of Life 6c						

C= Credits

261 Professional Block credits 42 Anáhuac Block credits 57 Elective Block credits = 348 total credits

*This reference plan is a suggestion of the order in which you can take the subjects; however, you can make the necessary adjustments to best fit your study plans. In its design, the faculty considered the complexity and progression of the subjects' contents.