

# COURSES

1st semester	2nd semester	3rd semester	4th semester	5th semester	6th semester	7th semester	8th semester
Fundamentals of Accounting 6c	Introduction to Restaurant Operation 6c	Food and Beverage Costs 6c	Social Responsibility and Sustainability 6c	Entrepreneurship and Innovation 6c	Financial Management 6c	Trends in the Hospitality Industry 6c	Design and Assessment of Tourism Projects 6c
Introduction to the Hospitality Industry 6c	Information Technologies Systems for Restaurant 4c	Descriptive Statistics 6c	Practicum I Food and Beverage Industry I 18c	Budgetary Accounting 6c	Legislation for Tourism Companies 6c	Practicum II Food and Beverage Industry II 18c	Decision-Making for Hotel Management 6c
Tourism Marketing 6c	Service Workshop 3c	Beverage and Cocktail Service 9c		Human Capital for the Hospitality Industry 6c	Restaurant Concept Management 6c		Coaching 6c
Hygienic Food Handling 6c	Food Service 6c	Nutrition 6c		Banquet Operation and Service 6c	Food and Wine Pairing Workshop 6c		Strategic Planning and Management 6c
Research Methods in Social Sciences 6c	Management and Operation of Kitchen Areas 6c	Consumer Behavior in the Hospitality Industry 6c		Fundamentals of Finance for Tourism 9c	Professional Elective III 6c		Practicum III Tourism Entrepreneurs 6c
Mexican Gastronomic Culture 6c	Culinary Techniques and Application 6c	Culinary Techniques and Application 6c		Quality Systems and Certifications for Tourism 6c	General Elective I 6c		Professional Elective IV 6c
Introduction to Business 6c	Basics of Wine Tasting 4c	Workshop or Activity III 3c		Professional Elective I 6c	General Elective II 6c		Classical and Contemporary Humanism 9c
Being University Student 6c	Workshop or Activity I 3c	Ethics 9c		Professional Elective II 6c	Person and Transcendence 6c		Leadership 6c
	Workshop or Activity II 3c						
	Person and Meaning of Life 6c						

C= Credits

254 Professional Block credits 42 Anáhuac Block credits 45 Elective Block credits = 341 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.