

Culinary Program at CETT-UB

Program Overview

The Culinary School students of Woosong University will complete the 1.5 years of their program at Woosong University, and then proceed to completing 1 year of culinary program run by Woosong university at CETT-UB, in Barcelona, Spain.

The students will receive the certificate of program completion and the transcript of records if they have completed Woosong Europe culinary program at CETT-UB in Barcelona and will be awarded the bachelor's degree from the Woosong University, provided all course requirements are fulfilled at both university.

History

The agreement was signed between CETT-UB and Woosong University in May, 2018

The 1st batch of 19 Woosong students have participated in the program since the beginning of September, 2018.

The 2nd batch of 18 Woosong students have participated in the program since the end of February, 2019.

CETT-UB(University of Barcelona) Profile

The University of Barcelona is No 1 university in Spain.

CETT-UB is No. 2 Hospitality School in Spain & No. 37 Top Brand in the World.

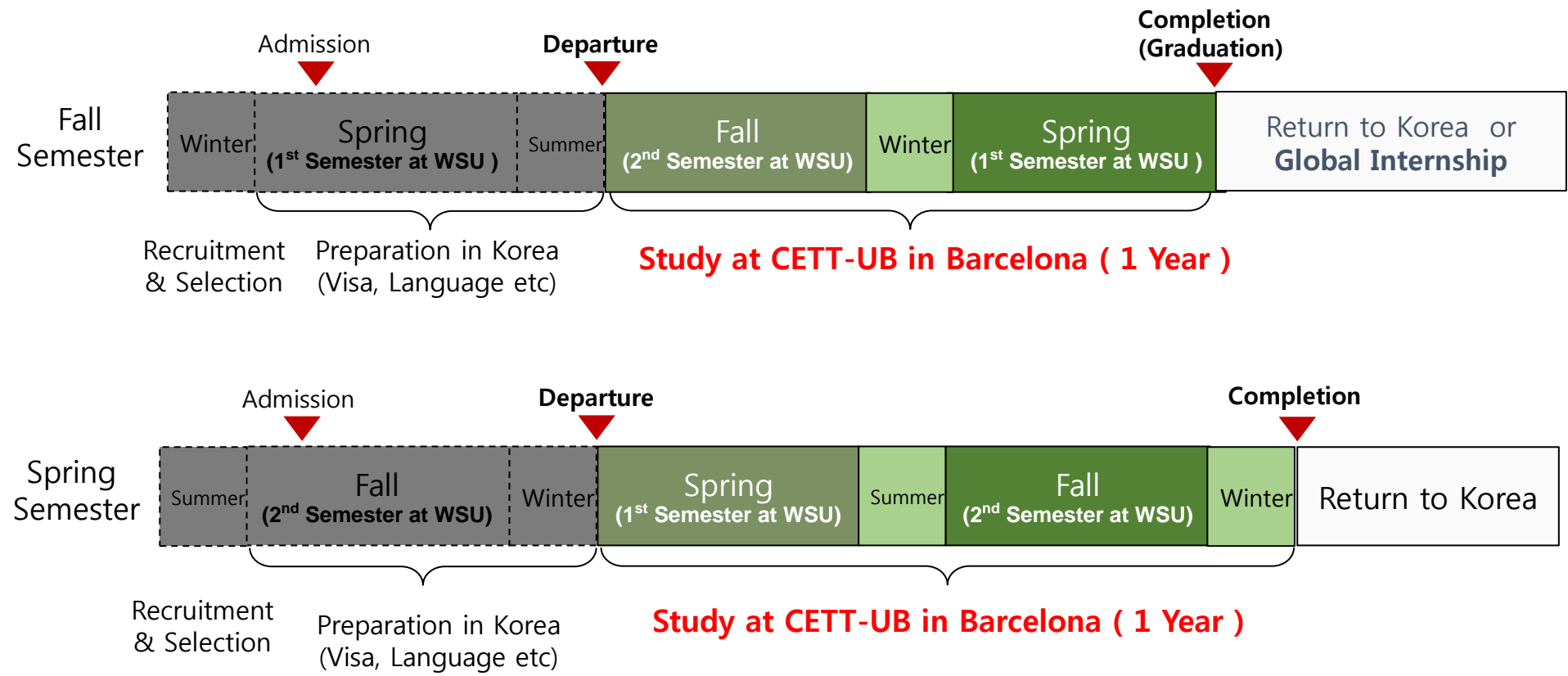
CETT-UB is an international School for education and knowledge transfer in tourism and hotel management and gastronomy.

CETT was established in 1969.

CETT has been affiliated to the University of Barcelona since 1996. It means CETT-UB students are awarded bachelor's degrees from the University of Barcelona.

Intake

The 1 academic year of studies coursed at CETT-UB will be taught in English with 2 possible intakes : one in late February and another in September.



Financial Condition

- ① Tuition Fee : Same as Woosong University’s Current Tuition Fee
- ② Insurance Fee : 660 Euros / Year
- ③ Accommodation Fee : 718 Euros / Month (For a shared room(for up to 2 people) which includes 3 meals per day, 7 days per week
- ④ If Woosong students do not bring their own uniforms, knives and personal tools, they must purchase them at CETT for a current approximate cost of 400 Euros.

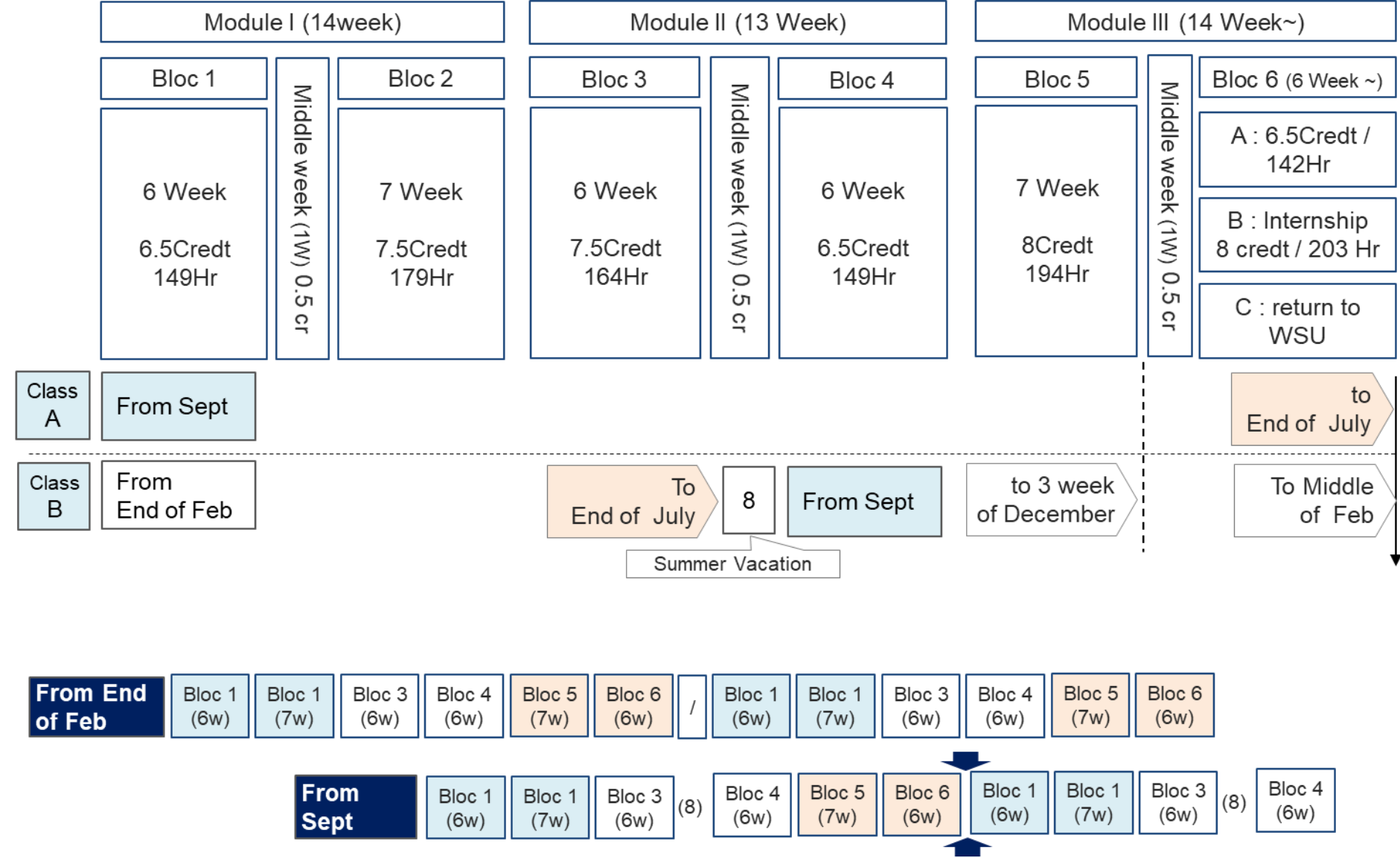
Application Eligibility

- ① They have completed at least the first 1.5 year of study, majoring in Culinary Arts, Global Korean Culinary Art, Food Service Management, Sol International Culinary Art and Sol International Restaurant Management at Woosong University and obtain a minimum 2.5 GPA.
- ② Minimum language requirements are to be determined case by case.

Target Student Number

Year	2018		2019		2020		2021		2022	
	1st	2nd	1st	2nd	1st	2nd	1st	2nd	1st	2nd
New Student Number to Dispatch to CETT		16	-	25	25	25	25	25	25	25
Student Number to Leave CETT		-	-	16	-	25	25	25	25	25
Accumulated Student Number to be Participating		16	16	25	50	50	50	50	50	50

Bloc Type Structure



Curriculum

- Total 44~45 Credits (Based on WSU Credit System, excluding the language course) / 970 ~ 1,035 Hr

		Module I (14 week)		Module II (13 Week)		Module III (14 Week~)	
		Bloc 1 (6w)	Bloc 2 (7w)	Bloc 3 (6w)	Bloc 4 (6W)	Bloc 5 (7W)	Bloc 6 (6 Week ~)
Cooking	Catalan & Spanish Culinary	Catalan Cuisine & Spanish Cuisine - 2 cr / 45 hr -	Advanced & Avant-garde Kitchen - 3 Cr / 60 hr -				(Option B) Internship - 3 cr / 120 hr -
	New Technology in Cooking			Creative Process and Contemporary Culinary Technology (3 cr / 60 hr)	Culinary Innovation in Avant-grade Tech' (3 cr / 60 hr)	Ingredient Functionality: Texture Development, Stability & Flavor Release (3 cr / 60 hr)	
	Material Understand	understanding of EU Food Material 1 : Products of plant Origin - 1.5 cr / 30 hr -	understanding of EU Food Material 2 : Products of Animal Origin - 1.5 cr / 30hr -	Seafood Identification and Fabrication - 3 cr / 45 hr -			
Creative & Fusion	Creative & Convergence		Design and Gastronomy - 2 cr / 45 hr -			New Culinary Trend - 2 cr / 45 hr -	
	Project					Fusion of Korean and European Cuisine 1 - 1.5 cr / 30 hr -	Fusion of Korean and European Cuisine 2 - 1.5 cr / 30 hr -
Research & Innovation (Theory Subject)		Culinary Science: Principles and Applications - 2 cr / 30 hr -	Culinary Science: Principles and Applications - 2 cr / 30 hr -		Dynamics of Heat Transfer and Physical Properties of Food (1.5 cr / 24 hr) Research Methods: Scientific Evaluation of Traditional Cooking Techniques - 2 cr / 30 hr -		Flavor Science and Perception - 2 cr / 30 hr -
Business						Market Studies and Business Fesibility - 1.5 cr / 24 hr -	Design the Business Plan - 1.5 cr / 23 hr -
Seminar & Culture				Food History in EU - 1.5 cr / 24 hr -			Great Chefs: Personalities and References in Cooking - 1.5 cr / 23 hr -
Language		Spanish (English) - 30 hr -	Spanish (English) - 35 hr -	Spanish (English) - 30 hr -	Spanish (English) - 30 hr -	Spanish (English) - 30 hr -	Spanish (English) - 30 hr -
		6.5 Cr / 150 Hr	7.5 Cr / 185 Hr	7.5 Cr / 159 Hr	6.5 Cr / 144 Hr	8 Cr / 194 Hr	6.5~8 Cr/138~203 Hr
Creative Understanding		Field Trip (Local/Wine) - 0.5 cr / Free Week		Restaurant Review - 0.5 cr / Free Week		Platinum Lecture Series- 0.5 cr / Free Week	

Schedule for Recruitment

CETT
Culinary Program

	<u>September Intake</u>	<u>February Intake</u>
Poster	Mar 3W	Sep 3W
Information Session	Apr 2W	Oct 1W
Deadlines for Application	May 1W	Oct 4W
1 st Orientation at Woosong	May 2W	Nov 1W
Deadlines for all Documents	May 4W	Nov 2W
Interview for VISA	at latest Jul 2W	at latest Jan 1W
2 nd Orientation at Woosong (if necessary)	Jul 3W	Jan 3W
Departure for Europe	Sep 1W	Feb 3-4W
Orientation in Europe	Sep 1W	Feb 4W
1 st Day of Classes	Sep 2W	Feb 5W