

ASPIRA[®]

UNIVERSITY COLLEGE



THE STUDY OF GASTRONOMY

Split - Zagreb - Croatia



ABOUT ASPIRA

Aspira University College is located in Split and Zagreb.

Aspira's mission is to train top managers in the fields of sports, tourism, IT and gastronomy 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 Computer Engineering
- undergraduate study of International Hospitality and Tourism Management, with 3 specializations:
 - ✓ Hotel Management
 - ✓ Management of Destination Organizations (DMC) and Companies (DMO)
 - ✓ Gastronomy
- number of programs within the Department of Lifelong Learning

Aspira has been certified in accordance with the Higher Education Act of the Republic of Croatia, who is a member of **ENQA (European Association for Quality Assurance in Higher Education)**. We are recognized at home and internationally as a high-end institution and are the recipients of academic certificate of excellence, **ISO 9001 BUREAU VERITAS Certification**.



Study in Split or Zagreb

Aspira's students have the opportunity to choose studying in Split or in Zagreb. Students enrolled in study programs in Split can spend one semester of their studies in Zagreb and vice versa.

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 a unique example in the world. Split is located in the heart of the Mediterranean region and is famous for its rich tourist and gastronomic offer, as well as culture and sports.

Zagreb is the capital and the only metropolitan city in Croatia. As such it represents the hub of all cultural, economic, legal, transport, scientific and other activities. Its rich history and cultural heritage, as well as its many contemporary buildings and attractions make Zagreb one of the top continental tourist destinations in this part of Europe.



**Ministarstvo turizma
Republike Hrvatske**

**Ministarstvo turizma
Republike Hrvatske**

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ja



We Create 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 high-quality staff trained to create top-quality products which keep pace with the latest developments in food preparation and presentation, in accordance with the requirements and needs of the tourist market.

With this study program, **Aspira encourages excellence in gastronomy and, as the only such higher education institution in Croatia, educates you to be the holder of the development of Croatian and international gastronomy.**

Apart from management knowledge and skills, study program of the International Management in Gastronomy gives you the opportunity to learn from the world's top chefs, while acquiring, in various practical workshops, culinary skills which will eventually make you a top expert in this area. If you want to run a successful restaurant or food and beverage department, it is not enough to be able to make excellent dishes, but you need 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 makes a difference between a successful and an unsuccessful restaurant. That is why the study of gastronomy at Aspira teaches you how to create, as well as how to manage what you 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 You 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
- culinary workshops with prominent professional mentors
- participation in the Careers Day
- meeting the employers and top experts from the field of profession
- culinary trips around Croatia and abroad
- intensive sommelier courses
- intensive bartending and hospitality service courses
- 3 foreign language courses
- work clothes for the kitchen
- sanitary certificate
- all teaching materials available online and in the library
- 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

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

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

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

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 International and Croatian Restaurants

As the study program of Gastronomy places emphasis on practical training, you get a lot of hands-on experience: practical lessons within the culinary practicum in the first two years of study, and one entire semester exclusively dedicated to practical training in the third year of study. Student internship is done in the most prestigious Croatian and international restaurants: **Monte, Pelegrini, O'zлата, Zinfandel, Braceria, Nautika, Zrno Soli, Castello di Spaltenna** and many others. Moreover, in the last year of study, you get to go on a **gastro study trip to Italy**, where you learn from top experts in a prestigious and award-winning restaurant.

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

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. You will be able to show the final results of such practice in your 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





Chef VINCENZO

ASPIR
UNIVERSITY CO...

INTERNATIONAL
IN GASTRO...

Career Possibilities

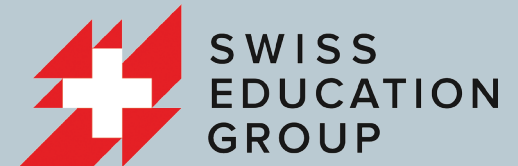
The aim of the study program of Gastronomy is quality advancement of professionals to work in hospitality and tourism by introducing new knowledge and skills through specialization.

As a student of the study program of Gastronomy, you have the following career options: 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** provides the students of Aspira the opportunity to continue their education in Switzerland, and to obtain a double Swiss and American diploma, which is undoubtedly one of the greatest advantages this program has to offer.

Member of





Our Team of Experts

Education of the future Gastronomy and Oenology experts in Aspira follows current world developments and trends. One of the key predefined features of this study program is excellence in every segment of studying, which results in educating top-quality staff equipped with knowledge and skills that meet the highest world standards in gastronomy.

Through modern education you actively work, practice and learn from many reputable chefs, among which are: **Andrej Barbieri**, **Danijel Đekić**, **Nikola Eterović**, **Deniz Galić**, **Dino Galvagno**, **Vincenzo Guarino** (Michellin star awarded chef), **Mate Janković**, **Damir Modrušan**, **Antun Nišević**, **Michael Noß**, **Branko Ognjenović**, **Ivan Pažanin**, **Braco Sanjin**, **Zdravko Tomšić**, **Deniz Zembo**, **Hrvoje Zirojević** and others. As Aspira's student, you have the opportunity to participate in their seminars and workshops, and to apply the knowledge and skills you acquire in top-notch, fully-equipped kitchens.

You also acquire special experience of Croatian and international gastro-oenology offer through field work and gastro trips. Moreover, you learn from the award-winning sommeliers like **Siniša Koceić**, barman **Jure Vojković**, barrista **Tomislav Mrdeža**, pastry chef **Marija Gudelj** and **Tonči Drlje**, who will introduce you to current culinary trends. World experts in gastronomy, such as the founder and editor of the American magazine *Gastronomica* **Darre Goldstein** and many others, participate in the study program as guest lecturers.





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