

KCA Program Curriculum Map

Courses and Activities Mapped to BBA in Business Outcome Set

Courses and Learning Activities		Demonstrate advanced culinary skills which meet the qualification standards to work in a professional kitchen.	Implement management principles such as consumer analysis and cost efficiency analysis to efficiently manage restaurants or relevant food businesses.	Gain well-rounded expertise in Korean foods and cuisine by understanding their characteristics and reaching technical excellence.	Produce foods with nutritional balance, artistic quality and fine tastes.
NTR101	Nutrition	I	I	I	P
CA101	Culinary Foundation & Food Safety and Hygiene	I	I	P	I
KC103	Basic Korean Cooking Skill I	I	I	I	I
KC104	Basic Korean Culinary Skill II	P	P	P	P
KC111	Side Dish I	I	I	I	I
KC112	Side Dishes II	P	P	P	P
KC201	Advanced Korean Cuisine	R	P	R	R
KC211	Korean Fermented Food I	I	I	P	P
KC212	Korean Fermented Food II	P	P	R	R
KC220	Korean Royal Food (Court Food)	P	P	P	P
KC221	Medicinal Dish	P	P	P	P
KC230	Customer Response and Service Management	R	R	P	
CA102	Culinary Information System	I	R	P	
CA208	Introduction to Hospitality Management	I	I	I	I

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KC102	Principle of Food Preparation	I	I	P	P
KC250	Development of Entrepreneurial Menu	P	P	P	P
KC251	Vegetarian Food (Temple Food)	P	P	I	I
KC252	Korean Food Culture	P	P	P	P
KC253	Banquet Cuisine	I	P	P	P
KC254	Food Styling	I	P	I	I
KC255	Korean Dessert and Drinks (non-alcoholic drinks)	P	P	I	I
KC256	Traditional Liquor	I	P	I	I