

The following are the track-specific professional electives under the Culinary Management and Hotel Operations tracks. These courses are intended to be taken consecutively as scheduled in their respective curriculum (HCMEL and HHOEL courses as listed above).

Culinary Management Track

- CMT1101 – Cost Control
- CMT1102 – Baking and Pastry Arts
- CMT1103 – Nutrition and Healthy Cuisine
- CMT1104 – Specialty Cuisine
- CMT1105 – Catering and Banquet Operations
- CMT1106 – Food Styling and Design
- CMT1107 – Restaurant Operation and Innovation

Hotel Operations Track

- CMT1101 – Cost Control
- CMT1105 – Catering and Banquet Operations
- CMT1107 – Restaurant Operation and Innovation
- HOM1102 – Oenology, Coffee, Tea and Spirits Science
- HOM1103 – Rooms Division
- HOM1104 – Special Topics in Hospitality Industry
- HOM1105 – Sustainable Hospitality