

Burgas State University "Prof. Dr. Asen Zlatarov"



Approved by:
Rector:
(Prof. Dr. Sotir Sotirov)

Higher Education Curriculum in the specialty of 'Hotel and Restaurant Management' Educational and Qualification Degree Professional Bachelor

Field of study: 3. Social, economic and legal sciences
Professional area: 3.9. Tourism
Professional qualification: Professional Bachelor's degree
Duration of study: 3 years /6 semesters/
Mode of study: Part-time study

Approved by CC of CT
Approved by AC of CT

Protocol № 20/14.04.2026
Protocol № 60/23.04.2026

I. CURRICULUM TIME FUND

Course	Classroom hours	Examination sessions	Practices:			State exam	Academic breaks	Total
			Study practice	Work-based training	Specialized practice			
	weeks	weeks	weeks	weeks	weeks	weeks	weeks	weeks
I.	8	29					15	52
II.	8	29			6*		15	52
III.	6	18				8	6	38
IV.								

*This internship is carried out in a real work environment for a period of 45 days during the peak tourist season."

II. CURRICULUM PARAMETERS

1.	Classroom hours, h.	(C)	1039	%
	Lectures	(L)	257	24,7
	Seminars	(S)	476	45,8
	Practical exercises	(P)	306	29,5
	Physical Education and Sports		60	hours

Practices		number	hours
Study practice	(s)	14	162
Work-based training	(tr)	4	90
Specialized practice	(sp)	1	40

2.	Subjects	number	hours	%
	Mandatory (m)	29	589	56,7
	Elective (e)	16	450	43,3
	Optional (o)	3		0,0

Independent study, h. (I)		4706	h.
Classroom/Independent study =		22,1	%
	number	hours	
Course projects	(cp)	1	7
Coursework	(cw)	2	22

3.	Assessment method (AM):	Exam (s) 24	Continuous assessment (ca) 23	Confirmations (c) 0
4.	Form of completion	State exams 1. In the specialty.		
5.	Schedule of the academic program: Approved annually by the Academic Council			

III. ACADEMIC PROGRAM PLAN

First semester											
No	Subject	Type	L h.	S type h.	P type h.	C h.	I h.	C/I %	AM	Credits	
1.	Introduction to Tourism	m	15		s 7	22	98	22,4	e	4	
2.	Food and Beverage Science and Sensory Analysis	m	15		s 15	30	150	20,0	e	6	
3.	Food Safety and Quality Control Standards	m	8		s 7	15	75	20,0	e	3	
4.	Service Technology in Restaurant Management	m	8		s 15	23	97	23,7	e	4	
5.	Practical Training in a Restaurant	m			tr 20	20	70	28,6	ca	3	
6.	Specialized Foreign Language 1 (List 1)	e		25		25	95	26,3	ca	4	
7.	Specialized Foreign Language 2 (List 1)	e		40		40	140	28,6	ca	6	
Total:			46	65	64	175	725	24,1		30	
Second semester											
No	Subject	Type	L h.	S type h.	P type h.	C h.	I h.	C/I %	AM	Credits	
1.	Information Technology	m	8		s 7	15	105	14,3	e	4	
2.	Hotel and Restaurant Technological Equipment	m	8		s 7	15	105	14,3	e	4	
3.	Service Technology in Restaurant Management	m	8		s 15	23	135	17,0	e	5	
4.	Documentation Management in Tourism Business	m	8	7		15	105	14,3	e	4	
5.	Practical Training in a Restaurant	m			tr 20	20	70	28,6	ca	3	
6.	Specialized Foreign Language 1 (List 1)	e		25		25	95	26,3	ca	4	
7.	Specialized Foreign Language 2 (List 1)	e		40		40	140	28,6	ca	6	
8.	Optional Subject (List 2)	o							ca		
Total:			32	72	49	153	755	20,3		30	
Third semester											
No	Subject	Type	L h.	S type h.	P type h.	C h.	I h.	C/I %	AM	Credits	
1.	Economics of Hotels and Restaurants	m	15	cw 15		30	120	25,0	e	5	
2.	Microeconomics	m	8	7		15	75	20,0	e	3	
3.	Food Technology and Design	m	15		s 23	38	112	33,9	e	5	
4.	Service Technology in Hotel Management	m	15		s 15	30	120	25,0	ca	5	
5.	Practical Training in a Restaurant	m			tr 20	20	40	50,0	e	2	
5.	Specialized Foreign Language 1 (List 1)	e		25		25	65	38,5	ca	3	
7.	Specialized Foreign Language 2 (List 1)	e		40		40	110	36,4	ca	5	
8.	Elective Subject (List 3)	e	8		7	15	90	16,7	e	2	
9.	Optional subject (List 2)	o							ca		
Total:			61	87	65	213	732	29,1		30	
Fourth semester											
No	Subject	Type	L h.	S type h.	P type h.	C h.	I h.	C/I %	AM	Credits	
1.	Event Management and Catering	m	8		s 15	23	97	23,7	e	4	
2.	Healthy and Balanced Nutrition	m	8		s 7	15	75	20,0	e	3	
3.	Macroeconomics	m	8	7		15	75	20,0	e	3	
4.	Practical Training in a Hotel	m			tr 30	30	60	50,0	ca	3	
5.	Specialized Foreign Language 1 (List 1)	e		25		25	95	26,3	ca	4	
6.	Specialized Foreign Language 2 (List 1)	e		40		40	140	28,6	ca	6	
7.	Elective Subject (List 4)	e	8		7	15	75	20,0	ca	3	
8.	Optional subject (List 2)	o							ca		
9.	Specialized Practice	m			sp 40	40	80	50,0	ca	4	
Total:			32	72	99	203	697	29,1		30	
Fifth semester											
No	Subject	Type	L h.	S type h.	P type h.	C h.	I h.	C/I %	AM	Credits	
1.	Tourism Marketing	m	15	15		30	150	20,0	e	6	
2.	Principles of Management	m	8	cw 7		15	105	14,3	e	4	
3.	Tourism Destinations and Markets	m	8	7		15	75	20,0	e	3	
4.	Human Resource Management in Tourism	m	8	cp 7		15	75	20,0	e	3	
5.	Specialized Foreign Language 1 (List 1)	e		25		25	125	20,0	ca	5	

6.	Specialized Foreign Language 2 (List 1)	e				40			40	140	28,6	ca	6	
7.	Elective Subject (List 5)	e	8			7			15	75	20,0	ca	3	
Total:			47		108			155	745	20,8			30	
Sixth semester														
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%		AM	Credits	
1.	Pricing and Pricing Policy in Tourism	m	8		7			15	75	20,0		e	3	
2.	Software Products and Innovative Technologies in Tourism	m	15			s	15	30	90	33,3		e	4	
3.	Thematic Seminar	m				s	15	15	45	33,3		e	2	
4.	Specialized Foreign Language 1 (List 1)	e			25			25	65	38,5		ca	3	
5.	Specialized Foreign Language 2 (List 1)	e			40			40	80	50,0		ca	4	
6.	Elective Subject (List 6)	e	8			s	7	15	45	33,3		ca	2	
7.	Disaster and Accident Protection in Tourism	m	8					8	52	15,4		e	2	
8.	Comprehensive State Exam	m							300			e	10	
Total:			39		72		37	148	752	19,7			30	

Lists of Elective and Optional Subjects

List 1	
1.	English language
2.	German language
3.	French language
4.	Russian language

Optional Subjects - List 2	
1.	Project Management
2.	Leadership and Teamwork in Tourism
3.	Crisis Management

List 3	
1.	Sommelier Studies
2.	Silver Service
3.	Protocol Service

List 4	
1.	Culinary Arts and Photography
2.	Tourism animation
3.	Family hotel management

List 5	
1.	Medical Spa and Wellness Hotels
2.	Digital Marketing Communications
3.	Social Psychology in Tourism

List 6	
1.	Bartending
2.	Alternative Forms of Tourism
3.	Product Development and Innovation in Tourism

Note 1: The Bulgarian language exam taken by international students is recognized as a foreign language exam.

Note 2: The course "Physical Education and Sports" is taught in the first and second semesters with 30 hours per semester. The total of 60 hours, in accordance with the Regulations for the Implementation of the Physical Education and Sports Act, Art. 36(1), is not included in the maximum number of hours required for obtaining the Professional Bachelor's degree. Two credits are awarded per semester, and the form of assessment is continuous assessment.

Note 3: Students may choose an optional subject at their discretion. One course is selected from List 2 consisting of 15 hours of lectures and 15 hours of practical sessions, and carrying 2 credits.

Assessment method – continuous assessment. The total hours are not included in the maximum number of hours in the curriculum for obtaining the professional qualification.

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