



Affirmed!

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: Full-time study

Approved by CC of CT

Protocol № 20/28.03.2024

Approved by AC of CT

Protocol № 15/18.04.2024

I. CURRICULUM TIME FUND

C o u r s e	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.	30	11					11	52
II.	30	11			9*		11	52
III.	25	11				4	12	52
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)	1800	%
	Lectures			(L)	510	28.3
	Seminars			(S)	840	46.7
	Practical exercises			(P)	450	25.0
	Physical Education and Sports				60	hours

Practices			number	hours	
Study practice			(s)	16	330
Work-based training			(tr)	4	120
Specialized practice			(sp)	1	0

Independent study, h. (I)					3600	h.
Classroom/Independent study =					50.0	%
			number	hours		
Course projects			(cp)	1	15	
Coursework			(cw)	3	60	

3.	Assessment method (AM):	Exam (s)	27	Continuous assessment (ca)	25	Confirmations (c)	0
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4.	Form of completion	State exams 1. In the specialty.
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5.	Schedule of the academic program: Approved annually by the Academic Council
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III. ACADEMIC PROGRAM PLAN

First semester			L		S		P		C	I	C/I	AM	Credits
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.	Introduction to Tourism	m	30			s	15	45	75	60.0	e	4	
2.	Food and Beverage Science and Sensory Analysis	m	30			s	30	60	120	50.0	e	6	
3.	Food Safety and Quality Control Standards	m	15			s	15	30	60	50.0	e	3	
4.	Service Technology in Restaurant Management	m	15			s	30	45	75	60.0	e	4	
5.	Practical Training in a Restaurant	m				tr	30	30	60	50.0	ca	3	
6.	Specialized Foreign Language 1 (List 1)	e			45			45	75	60.0	ca	4	
7.	Specialized Foreign Language 2 (List 1)	e			60			60	120	50.0	ca	6	
8.	Physical Education and Sports	m									ca		
Total:			90		105		120	315	585	53.8		30	
Second semester			L	S		P		C	I	C/I	AM	Credits	
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.	Information Technology	m	15			s	15	30	60	50.0	e	3	
2.	Hotel and Restaurant Technological Equipment	m	15			s	15	30	60	50.0	e	3	
3.	Service Technology in Restaurant Management	m	15			s	30	45	75	60.0	e	4	
4.	Microeconomics	m	30		15			45	75	60.0	e	4	
5.	Document Flow in the Tourism Industry	m	15		15			30	60	50.0	e	3	
6.	Practical Training in a Restaurant	m				tr	30	30	60	50.0	ca	3	
7.	Specialized Foreign Language 1 (List 1)	e			45			45	75	60.0	ca	4	
8.	Specialized Foreign Language 2 (List 1)	e			60			60	120	50.0	ca	6	
9.	Optional Subject (List 2)	o									ca		
10.	Physical Education and Sports	m									ca		
Total:			90		135		90	315	585	53.8		30	
Third semester			L	S		P		C	I	C/I	AM	Credits	
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.	Economics of Hotels and Restaurants	m	30	cw	30			60	60	100.0	e	4	
2.	Macroeconomics	m	15		15			30	60	50.0	e	3	
3.	Food Technology and Design	m	15			s	30	45	75	60.0	e	4	
4.	Practical Training in a Restaurant	m				tr	30	30	60	50.0	e	3	
5.	Specialized Foreign Language 1 (List 1)	e			45			45	75	60.0	ca	4	
6.	Specialized Foreign Language 2 (List 1)	e			60			60	90	66.7	ca	5	
7.	Service Technology in Hotel Management	m	30			s	30	60	60	100.0	ca	4	
8.	Elective Subject (List 3)	e	15		15			30	60	50.0	ca	3	
9.	Physical Education and Sports	o									ca		
Total:			105		165		90	360	540	66.7		30	
Fourth semester			L	S		P		C	I	C/I	AM	Credits	
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.	Food Technology and Design	m	15			s	15	30	90	33.3	e	4	
2.	Event Management and Catering	m	15			s	30	45	105	42.9	e	5	
3.	Healthy and Balanced Nutrition	m	15			s	15	30	60	50.0	e	3	
4.	Practical Training in a Restaurant	m				tr	30	30	60	50.0	e	3	
5.	Specialized Foreign Language 1 (List 1)	e			45			45	75	60.0	ca	4	
6.	Specialized Foreign Language 2 (List 1)	e			60			60	90	66.7	ca	5	
7.	Elective Subject (List 4)	e	15			s	15	30	60	50.0	ca	3	
8.	Physical Education and Sports	o									ca		
9.	Specialized Practice	m				sp			90		ca	3	
Total:			60		105		105	270	630	42.9		30	
Fifth semester			L	S		P		C	I	C/I	AM	Credits	
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.	Tourism Marketing	m	30		30			60	120	50.0	e	6	
2.	Principles of Management	m	15	cw	15			30	60	50.0	e	3	
3.	Professional Ethics in Tourism	m	15		15			30	60	50.0	e	3	
4.	Social Psychology in Tourism	m	15	cw	15			30	30	100.0	e	2	

5.	Human Resource Management in Tourism	m	15	cp	15			30	90	33.3	e	4
6.	Specialized Foreign Language 1 (List 1)	e			45			45	75	60.0	ca	4
7.	Specialized Foreign Language 2 (List 1)	e			60			60	90	66.7	ca	5
8.	Elective Subject (List 5)	e	15		15			30	60	50.0	ca	3
Total:			105		210			315	585	53.8		30

Sixth semester			L		S		P		C	I	C/I	AM	Credits
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.	Pricing and Pricing Policy in Tourism	m	15		15			30	60	50.0	e	3	
2.	Software Products and Applications in Tourism	m	15			s	15	30	60	50.0	e	3	
3.	Thematic Seminar	m				s	15	15	75	20.0	e	3	
4.	Specialized Foreign Language 1 (List 1)	e			45			45	45	100.0	ca	3	
5.	Specialized Foreign Language 2 (List 1)	e			60			60	60	100.0	ca	4	
6.	Elective Subject (List 6)	e	15			s	15	30	30	100.0	ca	2	
7.	Disaster and Accident Protection in Tourism	m	15					15	45	33.3	e	2	
8.	Comprehensive State Exam	m							300		e	10	
Total:				60	120		45	225	675	33.3		30	

Seventh semester			L		S		P		C	I	C/I	AM	Credits
No	Subject	Type	h.	type	h.	type	h.	h.	h.	%			
1.													
2.													
3.													
4.													
5.													
6.													
7.													
8.													
9.													
10.													
11.													
Total:													

Lists of Elective and Optional Subjects

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

Optional Subjects - List 2	
1.	Project Management
2.	Teamwork in Tourism

List 3	
1.	Tourism Animation
2.	Culinary Photography

List 4	
1.	Sommelier Studies
2.	Bartending Skills

List 5	
1.	Crisis Management
2.	History of Bulgarian Material Culture
3.	Digital Marketing Communications

List 6	
1.	Culinary Skills and Creativity
2.	Alternative Forms of Tourism
3.	Silver Service

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 mandatory 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. The course is completed with a pass (credit).

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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