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# Gastronomy



ANÁHUAC CANCÚN





# THE **INTERNATIONAL**UNIVERSITY OF CANCÚN



For more information, visit: https://www.anahuac.mx/cancun/en/bachelors-degree

or contact us at:

+52 998 734 7737

Recruitment Office +521 998 8817750 Ext. 111



X @anahuaccancun



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**INTERNATIONAL CAMPUS** 

# Become a Positive-Action International Leader



The International University of Cancún is currently ranked in the top

2%

of the best universities in the world

# Why study at Anáhuac Cancún?

1

Studying at the International Campus of the Anáhuac Network will increase your employment opportunities.

# 2.

With more than 40 nationalities within our university community, you will have a multicultural experience that will help you adapt to the global business environment.

## 3

Our recognized academic excellence will enhance your performance and prepare you for a successful career.

## 4.

Our values and comprehensive training programmes will help you to shape your performance to better face life's challenges and adapt to change.

### - 5

With our personalized attention you will thrive in a positive learning environment.

### 6

Our competency-based semi flexible model focuses on you and the way you learn, allowing you to work at your own pace while providing you with learning experiences that allow you to put theory into practice.



# We inspire global leaders with positive vision

For more than 50 years, Anáhuac University has prepared young professionals with integrity and values, people with an innovative, entrepreneurial spirit. Known for their commitment to others, Anáhuac graduates are agents of change, eager to transform society in a bold, positive way.

# **General Accreditations**

Accredited by the Federacion de Instituciones Mexicanas Particulares de Educación Superior [Federation of Private Mexican Institutions of Higher Education] for having achieved the highest level of educational quality.



# International Memberships





# International School of Gastronomy

We study gastronomy from the classical perspective, respecting traditions and culture. We are inspired by the French culinary techniques, yet try to create unique experiences. We nurture ethical. humane professionals, socially responsible business entrepreneurs. and innovative leaders in the field. We provide our students with an international environment and focus on their personal growth.

# Approach

Culinary training of international excellence focused on the direction and administration of gastronomic business projects, which include entrepreneurial and innovation experiences, skills, and competencies to develop comprehensive leaders in the hospitality industry.

# Double degree

By the end of your studies, you will be awarded a professional degree from Anáhuac Cancun University and by Le Cordon Bleu Paris, one of the most prestigious educational institutes in Hospitality and Culinary Arts in the world.



## Credentials

 National Council for the Quality of Tourism Education AC (CONAET)



## Certificate

 TedQual of the World Tourism Organization (UNWTO)



· World Association Chef Society



# Agreements

- · Mexican Association of Sommeliers
- Callebaut
- NTD Ingredients
- Rational

# **Affiliations**

- Mexican Association of Higher Education Centers in Tourism and Gastronomy (AMESTUR)
- Pan-American Confederation of Hotel, Gastronomy, and Tourism Schools (CONPEHT).
- International Council on Hotel, Restaurant, and Institutional Education (CHRIE).







# Professional Internships

The most comprehensive practical training program in the country, with a mandatory nature, consisting of 1800 hours divided into induction, approach, simulation, and specialization practices at a national and international level.

# Agreements for Professional Internships

Agreements with more than 100 national and international hotel chains:

- AM Resorts
- Fairmont Mayakoba
- · Palace Group
- · Playa Resorts Group
- · Hyatt Andaz
- · Marriott Hotels
- · Nizuc Resort & Spa
- · Rosewood Mayakoba
- · The Ritz-Carlton
- · ST. Regis

Bachelor's Degree in

# Gastronomy



# Create unique culinary experiences

# Graduate profile

The Anáhuac University Gastronomy graduates receive strong intellectual, social and humane training. They seek the truth and the good, and always strive to positively transform their society and culture. They create, organize and direct innovative projects in the gastronomic field with strategic, creative, and ethical approaches. They show great ease at integration, negotiation, teamwork, and social responsibility in multicultural environments.

# What can you do with a degree in Gastronomy?

- · Hotel Chef or Chef-owner of your restaurant.
- · Director of food and beverages.
- · Director of logistics in the gastronomic business
- · Director of food quality in a food consumption company.
- · Researcher of the gastronomic culture of a country or culinary researcher.
- · Gastronomic business consultant.
- · Sommelier.

# Why study Gastronomy at the Anáhuac Cancún University?

- · The Anáhuac Cancún University is an international campus that enhances the international experience with teachers and students from over 40 different countries.
- Double degree program awarded by the Anáhuac University and by Le Cordon Bleu Paris.
- · Our campus is located in the most important tourist destination in Mexico; considering that Cancun and the Riviera Maya together own over 85.000 hotel rooms.
- · We have the best education facilities in Mexico.
- Our teachers and chefs are linked to the hotel and restaurant industry.
- By the end of your studies, you will have gained a wide national and international professional work experience.
- · Over 200 student-exchange agreements with universities from all around the world to enrich your international experience.
- · Our curriculum is focused not only on the culinary area but also on the management, leadership and entrepreneurship areas.

# Employability

- · Hotels and restaurants.
- Developing your own business
- · Banquets companies.
- · Wine houses.
- · Consulates and embassies.
- · Cruises.
- Wineries

# Model 2025





2025 J 01 02 03 04 05 06 07 08

Law and Business	Culinary techniques and applications I	Culinary techniques and applications II	Gastronomy internship I	Intermediate cooking	Intermediate Cooking II	Gastronomy internship II	Integrative project: design and evaluation of gastronomic products
6с	6c	6c	12c	6c	6c	12c	4.5c
Hygienic food handling	Patisserie I	Patisserie II	Anáhuac elective	Talent ma- nagement in the hospitality industry	Mexican cuisine	Social responsi- bility and sustainability	Protocol and etiquette
4.5c	6c	6c	6c	6c	6c	6c	4.5c
International gastronomic culture	Supplies of animal origin workshop	Operations of food and beverage companies		Food and beverage costs	Elective professional course	Interdiscipli- nary elective	Avant-gar- de cuisine research
6c	4.5c	6c		4.5c	6c MINOR	6c	6c
Financial accounting for management	Plant-based supplies workshop	Dairy workshop		Introduction to marketing studies	Elective professional course		Elective professional course
6c	4.5c	4.5c		6c	6c MINOR		6c MINOR
Introduction to business	Nutrition	University education II		Budget control	Management of restaurant concepts		Catering
6c	4.5c	3c		4.5c	6c		6c
Research me- thods in social sciences	Statistics for management	Gastronomic culture of Mexico		Natural drinks	Bakery		Elective workshop or activity
6c	6c	6c		4.5c	6c		3c
University							
education I	Service workshop	Elective profes- sional course		Food chemistry	Elective workshop or activity		Interdiscipli- nary elective
3c	3c	6c MINOR		4.5c	3c		6c
Leadership and personal development	Entrepreneurs- hip skills	Physics and chemistry for gastronomy		Sensory analysis	Classic and contemporary humanism		Interdiscipli- nary elective
6c ROUTE L-E	3c ROUTE L-E	4.5c		6c	6c		6c
The university student	Elective workshop or activity	Fundamentals of wine tasting and responsible consumption		Entrepreneurship and innovation		•	Anáhuac elective
6c	3c	4.5c		6c ROUTE L-E			6c
	Anthropology fundamentals	Leadership and high perfor- mance teams		Ethics			
	6c	3c ROUTE L-E		9c			
		Human being and transcen- dence					
	Total	6c Total	Total	Total	Total	Total	Total

Throughout the bachelor's degree, you will take various mandatory and complementary subjects as part of your comprehensive education: Languages, Communication and Digital Skills, Anáhuac Support Programs, and/or Mathematics.

# Hometown Cancún

Latin America's **number one** resort destination.

The airport with the **most international** passengers in Latin America.

Over **32 million passengers** a year.

Multicultural, multilingual and inclusive way of life.





# Anáhuac Network

+125,000

Alumni

48,000

Enrolled students

+668

International exchange opportunities

17.5%

of the CEO's of companies listed on the Mexican Stock Exchange are Anáhuac graduates.



# Anáhuac Leadership Programs

**Cutting-edge programs for the development of leaders,** offering you a diploma course which includes establishing contacts and building professional networks, national and international professional development seminars, workshops, conferences, specialized topics and multidisciplinary integration. We offer different profiles:

- · ACCION: Sports Leadership Program.
- · ALPHA: Leadership Programs in Medicine.
- · CIMA: University Student Leadership Program.
- CREA: Leadership Program in Communication.
- **CULMEN:** Leadership Program in Art and Culture.
- · FRONTIER+: Research Leadership Program.
- · GENERA: Corporate Leadership Program.
- IMPULSA: Social Commitment Leadership Program.
- **LUMEN:** Catholic Leadership Program.
- ORBIS: Tourism, Hospitality and Gastronomy Leadership Program.
- **SINERGIA:** Public Administration Leadership Program.

# Anáhuac Excellence and Human Values Programs

- · VÉRTICE: Excellence Program.
- **GENTE NUEVA:** Human Values Program.

# The best university life experience

University life is an important part of the integral development of our students, both in and outside of the classroom. It offers space, moments and opportunities to listen, support and create.

# **Student Relations**

Our students share and promote the ideal of leading by example, and their capacity for initiative and commitment reaches its full potential by integrating individual talent into initiatives organized by the School Student Societies, the Federation of Student Societies (FESAL) and the Association of Foreign Students Anahuac (ADEFA).

# Sports

We offer you more than 20 areas of study as well as elective subjects that enable students to develop their skills in first-class sports facilities.

Football, soccer, tennis, basketball, volleyball, archery, golf, diving, paddle-boarding, pilates, sport climbing, crossfit, taekwondo, cheerleading team, jiu jitsu, among others.

# Art and Culture

An extensive variety of international-caliber cultural and artistic events and workshops with a focus on wide-ranging development. Workshops on salsa, painting, theater, hip hop, and groups representing dance and music.

## Social Commitment

Acción Social Universidad Anáhuac (ASUA) is a student body with volunteer projects that foster the development of genuine awareness based on universal values. It promotes students to take a lead in improving the living conditions of those in need of material, human or spiritual support thus enriching our students' all round development while transforming them into true positive-action international leaders.

# Campus Ministry

The Campus Ministry offers spiritual care to our students interested in having this service. In addition, they organize and promote different activities and programs which seek to create awareness about the transcendent reality of every person, in the search for the ultimate meaning of one's life, as well as the commitment that we all have with our fellow men, particularly with those most in need.





