International School of Gastronomy

## Gastronomy



ANÁHUAC CANCÚN





INTERNATIONAL CAMPUS

# Become a Positive-Action International Leader

## Why study at Anáhuac Cancún?

## 1.

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

## 2.

With more than 43 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)

## 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 chain.
- · 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 Cancun University?

- · The Anáhuac Cancun University is an international campus that enhances the international experience with teachers and students from over 43 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

## Study Plan

01 02 03 04 05 06 07 08

Plant-based supplies workshop	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
4.5c	6c	6c	12c	6c	6c	12c	4.5c
Hygienic food handling	Patisserie I	Patisserie II	Operations of food and beverage companies	Talent ma- nagement in the hospitality industry	Mexican cuisine	Social responsibility and sustainability	Protocol and etiquette
4.5c	6c	6c	6c	6c	6c	6c	4.5c
International gastronomic culture	Fundamentals of wine tasting and responsible consumption	Nutrition	Anáhuac elective	Dairy workshop	Law and Business	Interdiscipli- nary elective	Avant-gar- de cuisine research
6c	4.5c	4.5c	6c	4.5c	6c	6c	6c
Financial accounting for management	Food and beverage costs	Natural drinks		Elective professional course	Elective professional course		Elective professional course
6c	4.5c	4.5c		6c MINOR	6c MINOR		6c MINOR
Introduction to business	Introduction to marketing studies	Food chemistry		Budget control	Elective professional course		Catering
6c	6c	4.5c		4.5c	6c MINOR		6c
Research me- thods in social sciences	Gastronomic culture of Mexico	Statistics for management		Physics and chemistry for gastronomy	Management of restaurant concepts		University education II
6c	6c	6c		4.5c	6c		3c
University education I	Service workshop	Supplies of animal origin workshop		Sensory analysis	Bakery		Interdiscipli- nary elective
3c	3c	4.5c		6c	6c		6c
Leadership and personal development	Entrepreneurs- hip skills	Leadership and high perfor- mance teams		Entrepreneu- rship and innovation	Elective workshop or activity		Interdiscipli- nary elective
6c ROUTE L-E	3c ROUTE L-E	3c ROUTE L-E		6c ROUTE L-E	3c		6c
The university student	Elective workshop or activity	Elective workshop or activity		Ethics	Classic and contemporary humanism		Anáhuac elective
6c	3c	3c		9c	6c		6c
	Anthropology fundamentals	Human being and transcen- dence				-	
	6c	6c					
Total 48c	Total 48c	Total 48c	Total 24c	Total 52.5c	Total 51c	Total 24c	Total 48c

Professional Studies: 246 credits Anáhuac Studies: 54 credits Interdisciplinary Studies: 42 credits = 342 Total number of credits

STUDIES

## - Hometown Cancun

World's **number one** resort destination, with more than **25 million visitors** per year.

Mexico's fastest growing city.

International travel gateway **linking the world** with non-stop flights.

**High ranking** quality of life.

Multicultural, multilingual and inclusive way of life.

## Anáhuac Network

+100,000

Alumni

38,283

Enrolled students

+550

International exchange opportunities

17.5%

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

Anáhuac is in the top

2%

of the Best Universities in the World.

## 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 Student Societies, the Federation of Student Societies (FESAL) and the Association of Foreign Students Anáhuac (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. Our students can enjoy sports such as: 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 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 those most in need.





To find out more about the requirements, scan the QR cod or visit https://www.anahuac.mx/cancun/en/admission-process



# Enroll now and start living the Anáhuac experience.



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



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