

■ Department Name : GCA(Global Culinary Arts) Major Curriculum

Subject	Category	Grade	Semester	Course name	Credit	Theory	Practice	ND	Note
Major Education Subject	Basic	1 st	1 st semester	Western Basic Cooking (Certification Training)	3	1	2	ND1	Certificate acquisition process ※
				K-Food Basic Cooking	3	1	2	ND1	※
				YSU Career Exploration	2	2		ND1	
			2 nd semester	Basic Japanese Cooking	3	1	2		※
				Pastry & Baking Practice	3	1	2		※
				Culinary Foundations	3	1	2		
	Core	2 nd	1 st semester	Italian cuisine	3	1	2		※
				Dessert Practice	3	1	2		※
				Basics Chinese Cuisine	3	1	2		※
				Korean Culinary Language and Expression I	3	3		ND3	
				Academic Design and Competency Development I	0	1			Required Major(Pass/Fail)
			2 nd semester	Advanced Korean cooking (Certification Training)	3	1	2	ND3	Certificate acquisition process ※
				ASEAN Cuisine I	3	1	2	ND2	※
				South Asian Cuisine I	3	1	2	ND2	※
				Culinary science	3	3			
				Academic Design and Competency Development II	1	1			Required Major(Pass/Fail)
	Advance	3 rd	1 st semester	Halal Cuisine	3	1	2		※
				French cuisine	3	1	2	ND4	※
				Kitchen Management	3	3		ND2	
				Korean Culinary Language and Expression II	3	3		ND3	
				Career Development and Entrepreneurship Preparation I	0	1			Required Major(Pass/Fail)
			2 nd semester	South Asian Cuisine II	3	1	2		※
				Nutrition	3	3	0		
				Advanced Japanese Cuisine (Certification Training)	3	1	2		Certificate acquisition process ※
ASEAN Cuisine II				3	1	2		※	

Subject	Category	Grade	Semester	Course name	Credit	Theory	Practice	ND	Note
				Career Development and Entrepreneurship Preparation II	1	1			Required Major(Pass/Fail)
	Applied	4 th	1 st semester	Restaurant Management	3	3			
				Banquets and Catering	3	1	2	ND4	*
				Recipe S/W Management	3	3	0		AI/SW Course
				Future planning and social advancement I	0	1			Required Major(Pass/Fail)
			2 nd semester	Modernist Cuisine	3	1	2	ND4	*
				Advanced Chinese Cuisine (Certification Training)	3	1	2		Certificate acquisition process ※
				AI and menu development	3	3			AI/SW Course
				Future planning and social advancement II	1	1			Required Major(Pass/Fail)

* Required major completion requirements for graduation

- 40 credits or more in the major education course(University specialized courses and industry-academia practical courses are not included in the 40 credits of major graduation)

※ An intensive course

※ NanoDegree Course

Sortation	Course name	Required credits	Note
ND1	GCA Compass Nanodegree	Completion of related courses (6 credits or more)	
ND2	Asaen Cuisine Nanodegree	Completion of related courses (9 credits or more)	
ND3	K-Food Cuisine Nanodegree	Completion of related courses (9 credits or more)	
ND4	Western Cuisine Nanodegree	Completion of related courses (6 credits or more)	

■ Department Name : GCA Major University Specialized Curriculum

Subject	Grade	Semester	Course Name	Credit	Theory	Practice	Note
Industry - Academia Course	3 rd	1 st /2 nd Semester	Start-up Incubating	3		3	
			Start-up field training	3		3	(Pass/Fail)
			Field training I	3		3	(Pass/Fail)
			Field training II	3		3	(Pass/Fail)
			Field training III	3		3	(Pass/Fail)
			Field training IV	3		3	(Pass/Fail)
	4 th	1 st /2 nd Semester	Field training V	6		6	(Pass/Fail)
			Field training VI	6		6	(Pass/Fail)
			Field training VII	15		15	(Pass/Fail)
			Field training VIII	15		15	(Pass/Fail)
Start-up field training			15		15	(Pass/Fail)	

* Required major completion requirements for graduation

- 40 credits or more in the major education course (University specialized courses and industry-academia practical courses are not included in the 40 credits of major graduation)