



INTERNATIONAL
CULINARY BUSINESS



Our Partner:



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About International Culinary Business

The culinary business has become the centre of attention in recent years. Young people with all their creativity have succeeded in reviving the culinary business in Indonesia, for example the trend of coffee shops, cafes, cloud kitchens, etc. The International Culinary Business study program is here to facilitate those of you who not only want to hone your cooking skills, but also aspire to become a culinary entrepreneur. Your cooking and business skills will be honed from basic to advanced level.

Career Prospect

The culinary industry is ever growing both nationwide in Indonesia and internationally. Graduates of this program will be equipped with the knowledge and skills needed to succeed in managerial positions within the culinary industry, in addition to potential owners of future culinary establishments.

International Academic Experience:

- Joint Degree Program with **IMI SWITZERLAND** (approx. 1 year), get Sarjana Manajemen (S.M) and Bachelor of Arts (B. Arts) degrees.
- Internship program to ensure students receive global professional experience.

In partnership
with :



INTERNATIONAL
MANAGEMENT INSTITUTE
SWITZERLAND

CURRICULUM

DOUBLE DEGREE
Academic Year 2024/2025

SEMESTER 1

English 1
Business Communication *
Analytical and Creative Thinking *
Intro to ICT for Business *
Fundamental Economics *
Principle Accounting *
Intro to Tourism Management
Workplace, Safety, and Security in Hospitality

Extracurricular Courses

German Language and Culture 1

SEMESTER 2

English 2
Ethnics & Religious Philosophy
Intro to Entrepreneurship *
Human Resources Management
Hotel Finance Administration
Kitchen Operation Management 1
Pastry Operation Management 1
Food Preparation and Nutrition
Catering and Banquet Management

Extracurricular Courses

German Language and Culture 2

SEMESTER 3

Internship 1 (Local)
Professional Development

SEMESTER 4

English 3
Pancasila & Civic
Restaurant Operation Management
Kitchen Operation Management 2
Pastry Operation Management 2
Food & Beverage Cost Control
Consumer Behavior
Total Mandatory

Extracurricular Courses

German Language and Culture 3

SEMESTER 5

English 4
Bahasa Indonesia
Feasibility Study in Restaurant
FB Product Development
European Culinary Techniques
Professional Pastry Techniques
Elective 1 (DD Subject List)
Elective 2 (DD Subject List)

Extracurricular Courses

German Language and Culture 4

SEMESTER 6

Portfolio Preparation
Professional Competence Assessment
Hospitality Strategic Management
Character & Professional Development
Program (CPDP)
Hospitality Business Plan

SEMESTER 8

International Food and Culture
Business Language and Culture: Introductory German
Culinary Leadership and Entrepreneurship
Digital Culinary Business Application
Continuous Professional Development
Gastronomy Production
Culinary Concept Development/ Thesis Project

SEMESTER 8

Internship 2 (at Switzerland) **

INTERNSHIP EXPERIENCES



Contact Us:

SWISS GERMAN UNIVERSITY

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