



UNIVERSITY
OF THE BAHAMAS

TOURISM, HOSPITALITY,
CULINARY ARTS
AND LEISURE MANAGEMENT
(TheCALM)

www.edu.bs



WELCOME TO THECALM! - TOURISM, HOSPITALITY, CULINARY ARTS AND LEISURE MANAGEMENT

Tourism is one of the country's most important economic activities and is among the world's fastest growing industries. Even as the tourism industry becomes increasingly competitive, The Bahamas remains one of the world's leading travel destinations.

THECALM serves as a centre of excellence for persons interested in the culinary and tourism fields. In response to national and international human resource needs, we prepare highly skilled individuals across a range of critical disciplines.

We enjoy key strategic local and international partnerships that have strengthened our academic offerings, advanced faculty research, facilitated student internships and immersion programmes and have afforded ready access and broad exposure to

internationally recognised culinary and tourism professionals.

Our innovative programmes meet the needs of current and future hospitality enthusiasts seeking to enter the hospitality, culinary and tourism industries. We ensure a sound foundation in any sector of the culinary or tourism field as we create an environment that encourages growth and lifelong learning.

Our students are encouraged to excel, be creative and innovative, to allow their culinary voices to be heard and are prepared to own the industry.

Our graduates enjoy many job opportunities at all levels. Some have become executive chefs, entrepreneurs and have started businesses.





LET US HELP YOU ACHIEVE YOUR GOALS

As the world continues to shrink, discerning visitors demand more diverse offerings in culinary arts and tourism. The overarching need to continue to deliver world class education and training is paramount.

Core Competencies

- Culinary Techniques
- Sanitation and Safety
- Baking and Pastry Techniques
- Nutrition Principles
- Garde Manger
- Classical Cuisine
- International Cuisine
- Dining Room and Beverage
- Service Purchasing and
- Storeroom Principles
- Foodservice Management
- Event Management

BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

The Bachelor of Science degree in Hospitality and Tourism Management provides students the opportunity to study one of several areas of concentration in the burgeoning tourism industry:

- Events Management
- Hospitality Management
- Tourism

As the tourism and hospitality sector continues to be a wellspring of local and international economic growth and productivity, students enrolled in any of these programmes are equipped to not only enter existing markets in the industry, but are also given the tools to create new ones. Within each programme, students receive foundational business and management training through finance, accounting, and marketing courses. After delving into their programme of choice through advanced courses in events, hospitality management or tourism, they round out their course of study with a 14-week internship opportunity that cements their training in the theoretical through experiential learning.





BSc in Hospitality and Tourism Management: Hospitality Management (136 credit hours)

In this programme of study, students are prepared for high level management careers in the hospitality industry. Courses cover a range of topics relevant to hoteliers, from the front desk and business office to the dining room and the casino floor. Students learn how to successfully develop and execute strategic plans in the industry through the honing of skills in leadership, law, research and finance, as well as strategic and revenue management. Graduates of this programme are fully prepared to pursue careers in the international hospitality industry.

BSc in Hospitality and Tourism Management: Events Management (139 credit hours)

Students are trained in all aspects of events management including business communication, food and beverage operations and the management of restaurants, banquets, special events and projects, to name a few. Through the integration of theory and practice, students develop the hard and soft skills necessary to flourish in this industry. Graduates of this programme are prepared to join the workforce or set their own professional course with the pursuit of entrepreneurial ventures.

BSc in Hospitality and Tourism Management: Tourism (135 credit hours)

This programme gives students the skills and experience they need to work in travel, recreational and related industries by providing a strong foundation in general business courses such as management, leadership and accounting while simultaneously covering industry specific topics such as tourism marketing, cultural and heritage tourism and global tourism policy analysis. Wherever graduates may find themselves working in the world, this degree will equip them to function as global citizens. Graduates of this programme are fully prepared to launch careers that exemplify the exceptional service The Bahamas is known for in this area and to pursue higher level studies.



ASSOCIATE OF APPLIED SCIENCE IN CULINARY ARTS (71 credit hours)

The AASc in Culinary Arts prepares students for entry-level management positions in the hospitality industry. Students are trained in the preparation and service of restaurant foods using all of the procedures in commercial kitchens.

They gain industry experience in multiple departments and in restaurant operations with

an emphasis on food preparation and service. Courses integrate theory and practice through lectures, discussions, demonstrations, presentations, field trips, projects and case studies.

Students gain hands on, practical applications through individual menu preparation, group meal preparation, mystery basket execution,

tablesides and take-out service. They are encouraged to use Bahamian natural resources to develop new dishes. They sharpen their skills through competitions and membership in The Bahamas Junior Culinary Association and are exposed to culinary trends through community engagements and industry internships.

AASc in Culinary Arts graduates join the workforce or matriculate into bachelor degree programmes.





ASSOCIATE OF APPLIED SCIENCE, NATIONAL APPRENTICE COOK (83 credit hours)

The AASc National Apprentice Cook programme prepares students for the expanding hospitality industry and for Bahamian owned and operated boutique hotels. Students begin with foundational courses and progress to more advanced culinary classes such as International and Classical Cuisine. They focus on sanitation and menu planning which works hand-in-hand with their practical applications. In addition to coursework, students are exposed to culinary trends through community engagements and participation in national and international competitions. They are encouraged to use Bahamian natural resources, develop new dishes and join the Bahamas Junior Culinary Association.

Upon successful completion of the AASc National Apprentice Cook programme, students may sit the International Certification Examination of the American Culinary Federation, successful completion of which qualifies them for the designation of Certified Cook. AASc National Apprentice Cook graduates obtain supervisory-level positions in a variety of hospitality operations.

CERTIFICATE IN CULINARY SKILLS

Students who do not meet direct entry requirements for associate degree programmes in Culinary Arts and Tourism Studies or individuals wishing to upgrade their skills and knowledge are encouraged to complete the Certificate in Culinary Skills, an upgrading programme. This programme provides students with a combination of theoretical and practical knowledge.

CERTIFICATE IN CULINARY ARTS

Students who do not meet direct entry requirements for associate/bachelor degree programmes in THeCALM, specifically culinary studies, or individuals wishing to upgrade their skills and knowledge are encouraged to complete the Certificate in Culinary Skills. This programme provides students with a combination of theoretical and practical knowledge.

CERTIFICATE IN HOSPITALITY

This programme is THeCALM's Upgrading Programme for the Tourism and Hospitality Department. It is designed to provide students with entry level requirements for an Associate of Applied Science Degree or the Bachelor of Science in Tourism or Hospitality Management.

PRE-CULINARY ARTS

The Pre-Culinary Arts programme is the upgrading programme in the Culinary Arts department. It provides students with a combination of theoretical and practical knowledge. Students may only matriculate into their respective undergraduate programme with an approved programme change form and one, but no more than one, outstanding academic enhancement course.

THE COLLEGE OF
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