

# Transilvania University of Brașov, Romania

## Study program: Engineering and management in luxury hospitality (in English)

Faculty:	Food and Tourism
Study period:	2 years (master)
Academic year structure:	2 semesters (14 weeks per semester)
Examination sessions (two):	winter session (January/February) summer session (June/July)

Courses per years (C= course; S = seminar; L = laboratory; P = project)

### 1<sup>st</sup> Year

No.	Compulsory disciplines	1 <sup>st</sup> Semester						2 <sup>nd</sup> Semester					
		C	S	L	P	V	Cr	C	S	L	P	V	Cr
1.	Financial strategies for high-end businesses	2			2	E1	5						
2.	Trends in luxury hotels, resorts and events	2	2			E1	5						
3.	Luxury infrastructure engineering and design in HORECA units	2			2	E1	5						
4.	Integrated smart systems for sustainable luxury hospitality	2		2		E1	5						
5.	Ethics and academic integrity	1	2			V1	5						
6.	Innovative technologies and process management in bakery and pastry for luxury hospitality							2		2		E2	5
7.	Food waste management in luxury hotels							1			2	E2	4
8.	Crafting exclusive guest experiences							1	2			E2	4
9.	Meat and milk products for high-end consumers							2		2		E2	4
10.	Professional practice I			8		V1	5						
11.	Professional practice II									8		V2	5

### Optional disciplines

No.	Optional disciplines	1 <sup>st</sup> Semester						2 <sup>nd</sup> Semester					
		C	S	L	P	V	Cr	C	S	L	P	V	Cr
1	Strategic luxury brand development							2	1				E2 4
	Guest experience innovation in high-end properties							2	1				E2 4
2	Culturally immersive experiences							2			1	V2	4
	Heritage and Tradition in Luxury Hospitality							2			1	V2	4

### Facultative disciplines

No.	Facultative disciplines	1 <sup>st</sup> Semester						2 <sup>nd</sup> Semester					
		C	S	L	P	V	Cr	C	S	L	P	V	Cr
1.	Basics of luxury hospitality engineering							2	2				V2 3
2.	Psychology of human nutrition for high-end consumers							2			2	V2	3
Total facultative hours per week								4	2	2			6
											8		2

**2<sup>nd</sup> Year**

No.	Compulsory disciplines	3 <sup>rd</sup> Semester						4 <sup>th</sup> Semester					
		C	S	L	P	V	Cr	C	S	L	P	V	Cr
1.	Project management in luxury hospitality	2			2	E3	5						
2.	Eco-luxury beverages and cafe concepts	2		1		E3	5						
3.	Premium quality labeling systems in hospitality	1	2			E3	5						
4.	Professional practice III			10		V3	5						
5.	Professional practice IV									10		V4	10
6.	Professional practice for dissertation drafting									6		V4	10
7.	Dissertation drafting									10		V4	10

**Optional disciplines**

No.	Optional disciplines	3 <sup>rd</sup> Semester						4 <sup>th</sup> Semester					
		C	S	L	P	V	Cr	C	S	L	P	V	Cr
1	Michelin-star kitchen engineering	2		2		E3	5						
	Plated and signature dishes and deserts	2		2		E3	5						
2	Nature-inspired architecture in high-end properties	2		2		E3	5						
	Eco-Luxury Interiors and Sustainable Materials	2		2		E3	5						

**Facultative disciplines**

No.	Facultative disciplines	3 <sup>rd</sup> Semester						4 <sup>th</sup> Semester					
		C	S	L	P	V	Cr	C	S	L	P	V	Cr
1.	Sensory evaluation of food and beverage	2	2			V3	3						
2.	Circular economy in gastronomy and hospitality	2			2	V3	3						
Total facultative hours per week		4	2	2									
					8		2	6					