

Academic Courses for First-Year Students – First Semester (Arabic/ English)

Foreign Language (1)

History of Ancient Egypt and Its Tourist Sites

Principles of Management

Hospitality Industry

Food and Beverages Management

Public Health and Occupational Health

Domestic and International Tourism

Academic Courses for First-Year Students – Second Semester (Arabic/ English)

Foreign Language (1)

Egyptian Tourist Regions

Principles of Economies

Hospitality Industry

Food and Beverages Management

Principles of Accounting

Hospitality Organizations

The student is required to complete a two-month practical training during the summer vacation, focusing on kitchen operations, including inventory and storage management. The training must take place in a four- or five-star hotel or restaurant selected by the college. Upon completion, the student must submit a detailed training report and participate in an oral discussion of the report, to be scheduled by the college council within two weeks of completing the training.

Academic Courses for Second-Year Students – First Semester (Arabic/English)

Foreign Language (2)

Hospitality Accounting

Food Production

Front Office Management

Food Cycle

Restaurant Service

Human Rights

Academic Courses for Second-Year Students – Second Semester (Arabic/English)

Foreign Language (2)

Hospitality Accounting

Food Production

Resort and Tourist Villages Management

Communication Skills

Restaurant Service

Sanitation Issues Hotels

The student is required to complete a two-month practical training during the summer vacation, focusing on kitchen operations, including inventory and storage management. The training must take place in a four- or five-star hotel or restaurant selected by the college. Upon completion, the student must submit a detailed training report and participate in an oral discussion of the report, to be scheduled by the college council within two weeks of completing the training.

Academic Courses for Third-Year Students – First Semester (Arabic/ English)

Foreign Language (3)

Nutrition and Menu Planning

Supervisory and Managerial Skills

Hotel Economies

Hospitality Accounting

Housekeeping

Eco-hotel

Academic Courses for Third-Year Students – Second Semester (Arabic/ English)

Foreign Language (3)

Nutrition and Menu Planning

Quick Service Restaurants

Convention Management

Hospitality Accounting

Human Resources Management in Hospitality Industries

Tourism and Hotel Legislations

The student is required to complete a two-month practical training during the summer vacation in front office operations at a four- or five-star hotel or restaurant selected by the faculty. Upon completion of the training, the student must submit a detailed report outlining the activities undertaken and participate in a discussion of the report, scheduled by the college council within two weeks of completing the training.

Academic Courses for Fourth-Year Students – First Semester (Arabic/English)

Foreign Language (4)

Feasibility Study for Hospitality Projects

Hotel Management Agreements

Hotel Maintenance

Hotel Marketing (1)

Hotel Information Technology System

Quality Management in Hotel Industry

Academic Courses for Fourth-Year Students – Second Semester (Arabic/English)

Foreign Language (4)

Hotel Revenue Management

Quality Management in Hotel Industry

Hotel Marketing (2)

Therapeutic Hospitality

Hotel Project

Hotel Equipment