



# WORKING ON TOURISM

# UNIVERSITY CAREER ABOUT TOURISM

→ Degree of Tourism

→ Degree in Gastronomy and Culinary Innovation

# 1) DEGREE IN TOURISM

# To access the degree:

- To access the tourism degree, it is required to have obtained a High School diploma or equivalent, for example the High School.
- With a High School or equivalent, it is possible to access university studies in tourism.
- It is also possible to access university studies in tourism through higher education in the specialty of tourism.

In Spain, in addition to the High School degree, you can study the following higher level training courses in tourism:

- Higher Technician in Tourist Guide, Information and Assistance.
- Higher Technician in Travel Agencies and Event Management.
- Higher Technician in Tourism Accommodation Management.
- Higher Technician in Catering Services Management.

→ The study plan of the degree in tourism in Spain depends on each university:

- Introduction to tourism
- Touristic geography tourism economy
- Touristic marketing
- Tourism business management
- Tourist and cultural resources
- Tourism and sustainability tourist legislation
- Market research
- Organization and planning of events
- Consumer behavior
- Modern languages
- Communication and negotiation techniques
- Data analysis and statistics applied to tourism
- Strategic direction in tourism

→ The objective of this study plan is to train professionals with extensive and specialized knowledge in the field of tourism, leading to work in various areas of the tourism industry.

**2) DEGREE IN GASTRONOMY  
AND CULINARY  
INNOVATION**

- In Spain and other countries, there is a Bachelor's Degree in Gastronomy, a university degree that focuses on the study of gastronomy and its relationship with other disciplines, such as nutrition, food technology, business management and tourism.
- This is four year degree and is designed to provide students with a comprehensive training in gastronomy.
- In Spain, several universities offer this degree, such as the University of Castilla - La Mancha in Cuenca (World Heritage City) among others. In addition, there are also other countries where similar gastronomy programmes studies are offered at university level.



→The curriculum of the Bachelor's Degree in Gastronomy and Culinary Innovation may vary slightly depending on the university, but in general, the subjects usually taken in this degree include:

- Introduction to Gastronomy and Culinary Innovation
- Culinary culture and heritage
- History of gastronomy
- Nutrition and healthy eating
- Culinary technology and creativity
- Culinary production management
- Food and catering legislation
- Gastronomic marketing and communication.
- Entrepreneurship in the gastronomic sector
- Research techniques applied to gastronomy
- Internships in gastronomic companies
- Innovation and menu design

→In addition, some curriculum may include optional subjects. The aim of this curriculum is to train students in knowledge and skills in gastronomy, culinary innovation and business management.

→ To access the Degree in Gastronomy and Culinary Innovation in Spain, it is required to meet the university entrance requirements established by the Organic Law of Education (LOE). These requirements can be completed through several ways:

- High School: after completing High School and passing the university entrance exams (EBAU).
- Higher technician: Students who have completed a higher education cycle related to gastronomy or hospitality can also access the degree.
- Intermediate Vocational Training: Some universities may allow access to the Gastronomy and Culinary Innovation degree to students with certain requirements.
- Over 25 years of age: can access the degree through a specific entrance exam.