

Catholic Kwandong University 2026 Curriculum Culinary & Food Service Management Major

1. Educational Goals

The Culinary & Food Service Management Major aims to cultivate creative and practical culinary professionals equipped with intellectual culture and field-oriented expertise.

Main goals include:

- Training culinary and food service professionals with empathy, ethics, and community spirit.
 - Developing creative problem-solving abilities by integrating culinary arts, restaurant management, food culture, media, and global competencies.
 - Providing practical education applicable directly to industry settings.
 - Cultivating innovative professionals capable of solving integrated problems in the rapidly changing food service industry.
 - Nurturing global food service experts with international communication skills and understanding of world food culture.
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2. Department History

- 2002 – Department established
 - 2004 – Selected for NURI Project
 - 2006 – First graduation exhibition held
 - 2007 – Awarded Silver and Bronze prizes at the International Culinary Competition
 - 2010 – Green Health Food Development Club established
 - 2013 – Master's and Doctoral programs opened
 - 2015 – Overseas food service industry training in Japan and Thailand
 - 2016 – Department renamed to Culinary & Food Service
 - 2018 – Won Seoul Mayor's Award and Grand Prize at International Culinary Competition
 - 2019 – Runner-up at Jeju International Food & Wine Festival
 - 2020 – Grand Prize in Field Practice Experience Competition
 - 2022–2025 – Various cooking competitions, culinary festivals, international contests, and overseas employment partnerships
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3. Curriculum Operation

The curriculum is competency-based and centered on empathy, communication, creativity, challenge, and professionalism.

The program includes:

- Modular curriculum operation
- Practical culinary training
- Restaurant franchise management education

- Capstone design and project-based learning
 - Industry internships and field practice
 - Global food culture and foreign language education
 - Team projects, discussions, and presentation-centered classes
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4. Major Competencies

MC1 – Communication Skills

Ability to communicate professionally in culinary and restaurant industry settings.

MC2 – Basic Professional Competency

Ability to understand theory and practical training while applying culinary technologies and maintaining hygiene and safety standards.

MC3 – Creative Problem Solving

Ability to develop innovative restaurant marketing strategies and make decisions by integrating new industry trends.

MC4 – Self-Development Competency

Ability to build professional restaurant management expertise and develop career competency.

MC5 – Community Ethics

Ability to perform duties responsibly with sincerity and professional ethics.

MC6 – Global Competency

Ability to understand global food culture and apply it to the domestic restaurant industry.

5. Curriculum Structure

Year 1:

- Food Service Basic Practice I & II
- Korean Foods Management I & II

Year 2:

- Western Cooking Practice Management I & II
- Bakery & Pastry Management I & II
- Beverage Management & Cost Control
- Cooking Science & Food Service Entrepreneurship

Year 3:

- Capstone Design Chinese Cuisine Management I
- Capstone Design Japanese Cuisine Management I

Teaching Courses:

- Cooking Education Theory
 - Cooking Teaching Materials & Instruction Methods
 - Field Practice Internship
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6. Advanced Curriculum

Advanced major courses include:

- Advanced Chinese Cuisine Management II
 - Advanced Japanese Cuisine Management II
 - AI-Based Food Service Business Management
 - AI-Based Bakery Café Startup & Menu Management
 - AI Service Marketing
 - Food Service Research Methodology
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7. Representative Course Profiles

Food Service Basic Practice I:

Students learn kitchen organization, hygiene management, knife skills, and basic culinary techniques.

Korean Foods Management:

Students study traditional Korean cuisine, ingredients, seasoning methods, table settings, and culinary history.

Western Cooking Practice Management:

Students learn Western culinary techniques, menu development, and international cuisine practices.

Bakery & Pastry Management:

Students study bakery production processes, baking techniques, pastry management, and menu development.

Cooking Science & Food Service Entrepreneurship:

Students learn culinary science, restaurant startup planning, market analysis, and business strategy.

AI-Based Food Service Business Management:

Students learn how AI technology can be integrated into restaurant management, marketing strategies, and operational decision-making.

8. Educational Characteristics

The major emphasizes:

- Practical culinary education
 - Restaurant entrepreneurship
 - Industry-oriented field practice
 - Global communication
 - AI-integrated food service management
 - Creative menu development
 - Leadership and teamwork
 - Hygiene and safety management
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9. Career Opportunities

Graduates may pursue careers as:

- Professional chefs
- Restaurant managers
- Bakery and pastry specialists
- Food stylists

- Restaurant entrepreneurs
 - Franchise management specialists
 - Culinary educators
 - Food marketers
 - Beverage and wine specialists
 - Global food service professionals
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10. Educational Vision

The Culinary & Food Service Management Major seeks to nurture globally competitive culinary professionals equipped with creativity, communication skills, management expertise, and practical competency to lead the future food service industry.
