

**LICENCE PROFESSIONNELLE**

Métiers des Arts Culinaires et des Arts de la Table :  
parcours 5 : “ Management opérationnel de la restauration et les arts culinaires ”

**Bachelor's degree**  
**major (5) in “restaurant management and culinary arts” Université de**  
**Cergy-Pontoise - UFR économie et gestion - Pôle de Gastronomie**

Cadre règlementaire : Arrêté du 17 novembre 1999 relatif à la licence professionnelle

<http://www.amue.fr/formation-vie-de-letudiant/metier/articles/article/arrete-relatif-a-la-licence-professionnelle/>

**ANNUALIZATION : SEMESTER 1 + SEMESTER 2 = 60 credits**

Competencies (Detailed description EC and courses)	Credits	Coefficients	1 <sup>st</sup> session: nature and weight of tests (W, O ; CA, E) (1)
<b>UE1 Knowledge of food products</b>	<b>8</b>	<b>8</b>	
EC1.1 Food System	2	2	W CA
EC1.2 Luxury Food	2	2	W CA
EC1.3 Gastronomic Products	1	1	W CA
EC1.4 Beverage Market	2	2	W CA
EC1.5 Sustainable Development	1	1	W CA
<b>UE2 Marketing &amp; Management Techniques and Tools</b>	<b>6</b>	<b>6</b>	
EC2.1 Marketing Techniques & Tools	2	2	W CA
EC2.2 Management Techniques and Tools	2	2	W CA
EC2.3 Commercialize in High-end Services	2	2	W CA
<b>UE3 Communication</b>	<b>6</b>	<b>6</b>	
EC3.1 French DELF	2	2	W CA
EC3.2 Commercialization and sell oneself in French	2	2	W CA
EC3.3 Promote international gastronomy	1	1	W CA
UC3.4 To communicate using social networks	1	1	W CA
<b>UE4 Tutored project</b>	<b>7</b>	<b>7</b>	
EC4.1 Follow-up of the project	4	4	O CA
EC4.2 Written report and oral presentation of the project	3	3	W & O FE
<b>UE5 International</b>	<b>6</b>	<b>6</b>	
EC5.1 International environment of tourism and food & beverage operations	1	1	W CA
EC5.2 The gastronomic culture & arts of the table culture	1	1	W CA
EC5.3 International Mission	4	4	O & W CA

<b>UE6 Training period in a company</b>	<b>7</b>	<b>7</b>	
EC6.1 Missions	4	4	O CA
EC6.2 Experience feedback	3	3	W CA

<b>UE7 The management skills in gastronomic food &amp; beverage operations</b>	<b>12</b>	<b>12</b>	
EC7.1 Applied marketing and management methods and practices	1	1	W FE
EC7.2 International market of food & beverage operations	1	1	W CA
EC7.3 Restaurant engineering	1	1	W FE
EC7.4 Materials and decorations in catering	1	1	W CA
EC7.5 Internal communication in gastronomic food & beverage operations	1	1	O CA
EC7.6 Culture on the arts of the table	1	1	W FE
EC7.7 To communicate in written English with clients, staff and suppliers	1	1	W CA
EC7.8 To communicate in spoken English	2	2	O CA
EC7.9 To communicate in written French with clients, staff and suppliers	1	1	W CA
EC7.10 To acquire a professional language for F&B operations in french	2	2	O CA
<b>UE8 Professional techniques</b>	<b>8</b>	<b>8</b>	
EC8.1 New culinary trends	1	1	O CA
EC8.2 To create the product offer	2	2	W CA
EC8.3 To understand the culinary production and commercialization of a restaurant	5	5	O CA

**(1) Is it scheduled a second session? : NO**

**Treatment of absence for an examination test** st :

\*Unjustified absence in 1 session : **Mark = 0**

\*Justified absence in 1<sup>st</sup> session : **Mark = None**

**Special rules :**

Is it notes "threshold"? YES, only for graduation (see below)

**Mode of obtaining professional bachelor's degree:**

\*The average score of the different academic units, weighted by coefficients must be at least equal to 10/20.

\*The average score of the tutored project and internship, weighted by coefficients must be at least equal to 10/20.

**Method of Honors Distinction for Professional Bachelor's Degree Diploma :**

## Academic year 2018-2019

The assigned Distinction is the result of the average of the scores of the different academic units, weighted by coefficients.

**Threshold for Honors Distinction :**

\*Distinction « passable » :  $10/20 \leq \text{Mark} < 12/20$     \*Mention « Assez Bien » :  $12/20 \leq \text{Mark} < 14/20$   
\*Mention « Bien » :  $14/20 \leq \text{Mark} < 16/20$     \*Mention « Très Bien » :  $\text{Mark} \geq 16/20$