

Bachelor's degree in Culinary and Gastronomic Sciences (interuniversity UB-UPC degree)

The **bachelor's degree in Culinary and Gastronomic Sciences**, coordinated by the Universitat de Barcelona (UB) and with the UPC as a participant, is an academic programme that aims to provide society, the food industry and restaurants with the professional skills they need to face future challenges and opportunities in the gastronomy and catering sector. The bachelor's degree covers food and agriculture, nutrition and health, food technology, tourism, hospitality and gastronomy. Renowned chefs, restaurateurs and experts in gastronomy and nutrition helped to design the degree course.

The first interuniversity bachelor's degree of its kind in Spain, it is led by two public universities: the University of Barcelona and the UPC. Teaching is provided by the School of Hospitality and Tourism (CETT-UB, a UB-affiliated school) and specific training is given at the Food and Nutrition Torribera Campus (UB), where courses are affiliated with the Faculty of Pharmacy, at the Barcelona School of Agricultural Engineering (ESAB) and on the premises of the Alícia Foundation.

GENERAL DETAILS

Duration

4 years

Study load

240 ECTS credits (including the bachelor's thesis). One credit is equivalent to a study load of 25-30 hours.

Delivery

Face-to-face

Fees and grants

€ 7533 (academic year)

[Consult the public fees system based on income \(grants and payment options\).](#)

Location

[Barcelona School of Agri-Food and Biosystems Engineering \(EEABB\)](#)

Official degree

[Recorded in the Ministry of Education's degree register](#)

ADMISSION

Places

80

Registration and enrolment

[What are the requirements to enrol in a bachelor's degree course?](#)

Legalisation of foreign documents

All documents issued in non-EU countries must be [legalised and bear the corresponding apostille](#).

PROFESSIONAL OPPORTUNITIES

Professional opportunities

- Management of culinary facilities.
- Management of food quality and safety in catering.
- Management of gastronomic events and activities.

- Commercial and collective catering kitchen management.
- Culinary management in the food industry.
- Management of new culinary product, service and business development.
- Research, development and innovation techniques for the food and gastronomic industry.
- Culinary and gastronomic production management.
- Management of food production operations and processes.
- Restaurant management.
- Culinary and gastronomic advice.
- Creative cuisine.
- Research and innovation in the food, culinary and gastronomic sector.

ORGANISATION: ACADEMIC CALENDAR AND REGULATIONS

Academic calendar

[General academic calendar for bachelor's, master's and doctoral degrees courses](#)

Academic regulations

[Academic regulations for bachelor's degree courses at the UPC](#)

Language certification and credit recognition

Queries about [language courses and certification](#)

Barcelona School of Agri-Food and Biosystems Engineering (EEABB)

CURRICULUM

September 2021. [UPC](#). Universitat Politècnica de Catalunya · BarcelonaTech