



	Semester 1			Semester 2		
Year 1	Fundamentals in Culinary Arts Practice	Culinary Arts Cooking Techniques	Health & Safety Food Hygiene Product Knowledge Business Communication 1	Butchery, Fish Preparation Larder	Advanced Cooking Techniques Plating & Presentation	Menu Planning & Design Procurement & Inventory Business Communication 2
Year 2	Bakery, Pastry & Desserts	International Gastronomy & Culinary Innovation	Nutrition & Dietary Sustainability Culinary Trends	Internship	Internship	Cost Control Management Fundamentals Budgeting & Forecasting Food, Beverage & Labour Cost Control Financial Reporting & Analysis

Admission Requirements

a) An application file:

To enter the Bachelor's Programme from a high school applicants must have completed Year 12 with a minimum 70% average grade. Entry with 60% may be possible following advice from the admissions office. Graduates of private schools in Qatar and high schools abroad must submit a fully legalized secondary school certificate (s) (High School, IB or Baccalaureate) and an "Equivalence Certificate" from the Ministry of Education and Higher Education in Qatar. Associate Degrees, College Diplomas, other BA and MA Degrees might also qualify as entrance into this programme.

B) Original Or Official Copy Of High School Certificate And Transcript

To enter the AA in Culinary Arts at ARIU, applicants must have successfully completed Year 12 or an equivalent high school qualification. Graduates of private schools in Qatar or international high schools are required to provide a fully legalised secondary school certificate (High School, IB, or Baccalaureate) along with an Equivalence Certificate from Qatar's Ministry of Education and Higher Education. Holders of associate degrees, college diplomas, or other BA/MA degrees are also eligible.

C) English Language Requirements:

You are required to have IELTS 5.0 (Overall Band Score). Alternatively, we may be able to accept one of the following: Successfully pass the ARIU English Language Test.

OR

English Waiver: applicants can submit a high school certified letter stating that they have been studying in English as the primary medium of instruction, for the past three (3) years.

Intakes

You can enrol two times per year - in February and in September.

Tuition fees

Actual tuition fees are published on <http://www.ariu.edu.qa>

Please note that the tuition fees may be subject to change.

Meet Us

Do you want to have a clear picture of the study programme you have in mind? Visit us in our open days and experience our education first hand by meeting our lecturers and fellow students.

The right choice?

Do you still have doubts about the study of your choice? Have a look at our other programmes in International Business Management, International Tourism Management, International Hospitality Management, Events Management and Accounting and Finance. For more information visit: www.ariu.edu.qa

Contact information and address

Al Rayyan International
University College

P.O. Box: 36037, Al Jazi Tower
Zone: 60, Street: 850, Building: 20
West Bay, Al Dafna Area, Qatar

T: +974 44 89 33 33/55

E-mail: info@ariu.edu.qa

Website: www.ariu.edu.qa

Follow us @ariu_derby



AA in CULINARY ARTS

YOUR FUTURE BEGINS HERE

Programme

The Associate of Arts (AA) in Culinary Arts is the first academic culinary qualification of its kind in Qatar, designed to meet the growing demand for skilled culinary professionals while celebrating Qatar’s rich food heritage and aligning with the Qatar National Vision 2030. This two-year programme blends practical training and academic knowledge through a comprehensive curriculum covering culinary techniques, butchery, bakery and pastry, gastronomy, menu design, cost control, nutrition, sustainability, and business communication, all delivered by expert international faculty and supported by hands-on learning in a professional kitchen lab and a mandatory 12-week internship with Qatar’s leading hospitality brands. With strong endorsement from industry partners and a curriculum benchmarked against global culinary schools, the programme equips graduates with the necessary skills required for a dynamic career in the culinary world, or their own ventures.

Designing an Eventful Future

The AA in Culinary Arts at ARIU is designed with the future of Qatar’s hospitality and tourism sector in mind, equipping students with the skills, knowledge, and adaptability needed to succeed in a rapidly evolving global industry. The programme integrates sustainability, innovation, and technology into its core curriculum, ensuring graduates are prepared for emerging culinary trends, ethical food sourcing, and environmentally conscious kitchen practices. With a focus on entrepreneurship, leadership, and global perspectives, it empowers students not only to meet current industry demands but also to anticipate and shape the future of gastronomy. By combining hands-on training, international benchmarking, and strong industry partnerships, the programme supports Qatar’s long-term vision of diversification and global recognition as a culinary hub.

What to Expect?

Students enrolling in the AA in Culinary Arts at ARIU can expect a dynamic and immersive two-year journey that blends practical training with academic learning, preparing students to excel in both local and international culinary environments. The programme offers a balance of hands-on kitchen experience alongside essential business knowledge, all reinforced through a 12-week internship with Qatar’s top hospitality partners.



The Guiding Principles of the AA in Culinary Arts Programme:

- Excellence in Education – delivering a curriculum benchmarked against leading global culinary schools while tailored to Qatar’s unique context.
- Hands-on Learning – prioritising applied, experiential training in professional kitchens, internships, and industry-led projects.
- Innovation & Technology – integrating modern culinary techniques, digital tools, and forward-looking trends to prepare graduates for a changing industry.
- Sustainability & Ethics – embedding responsible sourcing, waste reduction, and environmentally conscious practices in all aspects of culinary training.
- Cultural Identity – celebrating Qatar’s culinary heritage while exposing students to diverse international cuisines and practices.
- Entrepreneurship & Business Acumen – equipping students with cost control, menu planning, and operational knowledge to launch or manage successful ventures.
- Global Perspective – preparing graduates to compete internationally while contributing to Qatar’s growing reputation as a gastronomic hub.

Key Features of the Programme

Programme Length

- Duration: 2 academic years (4 semesters)
- Mode: Full-time (3 days)
- Credits: 60
- Degree Title: Associate of Arts in Culinary Arts

How will I Learn?

- Classroom Learning – delivered by expert tutors and industry speakers
- Professional Kitchen Labs – hands-on training
- Workshops & Seminars
- Industry Field Trips – exposure to Qatar’s leading hotels, restaurants, and food operations.
- Culinary Competitions & Events – opportunities to showcase talent and build professional confidence.
- Mandatory 12-Week Internship – real-world kitchen experience with top hospitality brands.
- Group Projects & Presentations – developing teamwork, problem-solving, and leadership skills.
- Continuous Assessment & Reflection.

How you are Assessed

- Practical Assessments – hands-on evaluation of cooking techniques, presentation, and professional kitchen skills.
- Portfolios – compilation of practical work, showcasing creativity, technical development, and consistency.
- Written Assignments – essays and reports linking theory to practice.
- Presentations – individual or group presentations to develop communication, and professional confidence.
- Progress Tests – periodic checks on knowledge and application of culinary theory, safety, and operational principles.
- Group Work & Projects – collaborative assignments reflecting teamwork and problem-solving in real culinary settings.
- Internship Evaluation – performance assessed during the 12-week industry placement, focusing on applied skills, professionalism, and teamwork.
- Formative Feedback – ongoing feedback throughout labs, classes, and projects to support continuous improvement and growth.

Personal Academic Tutor

Each student on the AA in Culinary Arts programme is assigned a Personal Academic Tutor who provides ongoing guidance and support throughout their studies. The PAT acts as a dedicated mentor, helping students adjust to university life, track their academic progress, and set personal and professional goals. Through regular one-to-one meetings, the tutor offers advice on study skills, time management, and career planning, while also being a first point of contact for any challenges. This personalised support ensures that every student feels guided, encouraged, and empowered to achieve their full potential in both their academic and professional journey.

Future Career

Graduates of the AA in Culinary Arts can pursue diverse and rewarding careers in Qatar and beyond, ranging from entry-level roles such as commis chef or demi chef in luxury hotels and restaurants to specialist positions within the pastry and bakery department. The programme also opens opportunities to work as private or corporate chefs, while providing the knowledge and confidence to launch entrepreneurial ventures such as cafés, bakeries, or catering businesses.

Associate of Arts (AA) in Culinary Arts

Why study Culinary Arts at ARIU?

The AA in Culinary Arts is a hands-on academic programme that prepares students for a successful career in the culinary and hospitality industries. Designed to blend culinary creativity with foundational theory and practical skills, the programme offers a comprehensive journey through essential kitchen skills, health & safety and food safety standards, and theoretical knowledge. Whether aspiring to work in professional kitchens, start a food business, or continue to advanced culinary or hospitality studies, students will gain the knowledge, discipline, and confidence needed to thrive in a fast-paced, international culinary environment

Programme Mission

To provide applied, globally relevant culinary education that supports students through hands-on training, theoretical knowledge, and industry engagement. We strive to develop confident, adaptable professionals prepared to lead and contribute to Qatar’s growing hospitality industry and the international culinary stage.