



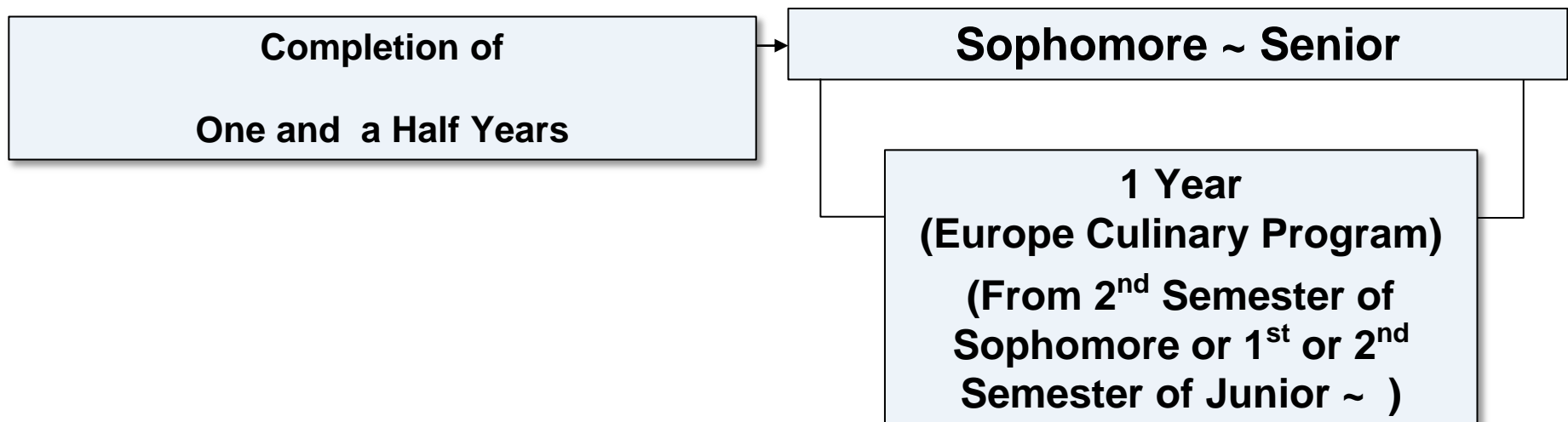
WOOSONG Europe Culinary Program at CETT-UB

Europe Culinary Program

The Culinary School students of Woosong University will complete the 1.5 years ~ 2.5 years of their program at Woosong University, and then proceed to completing 1 year of culinary program run by Woosong university at CETT-UB, in Barcelona, Spain.

The students will receive the certificate of program completion and the transcript of records if they have completed Woosong Europe culinary program at CETT-UB in Barcelona and will be awarded the bachelor's degree from the Woosong University, provided all course requirements are fulfilled at both university.

WOOSONG Europe Culinary Program

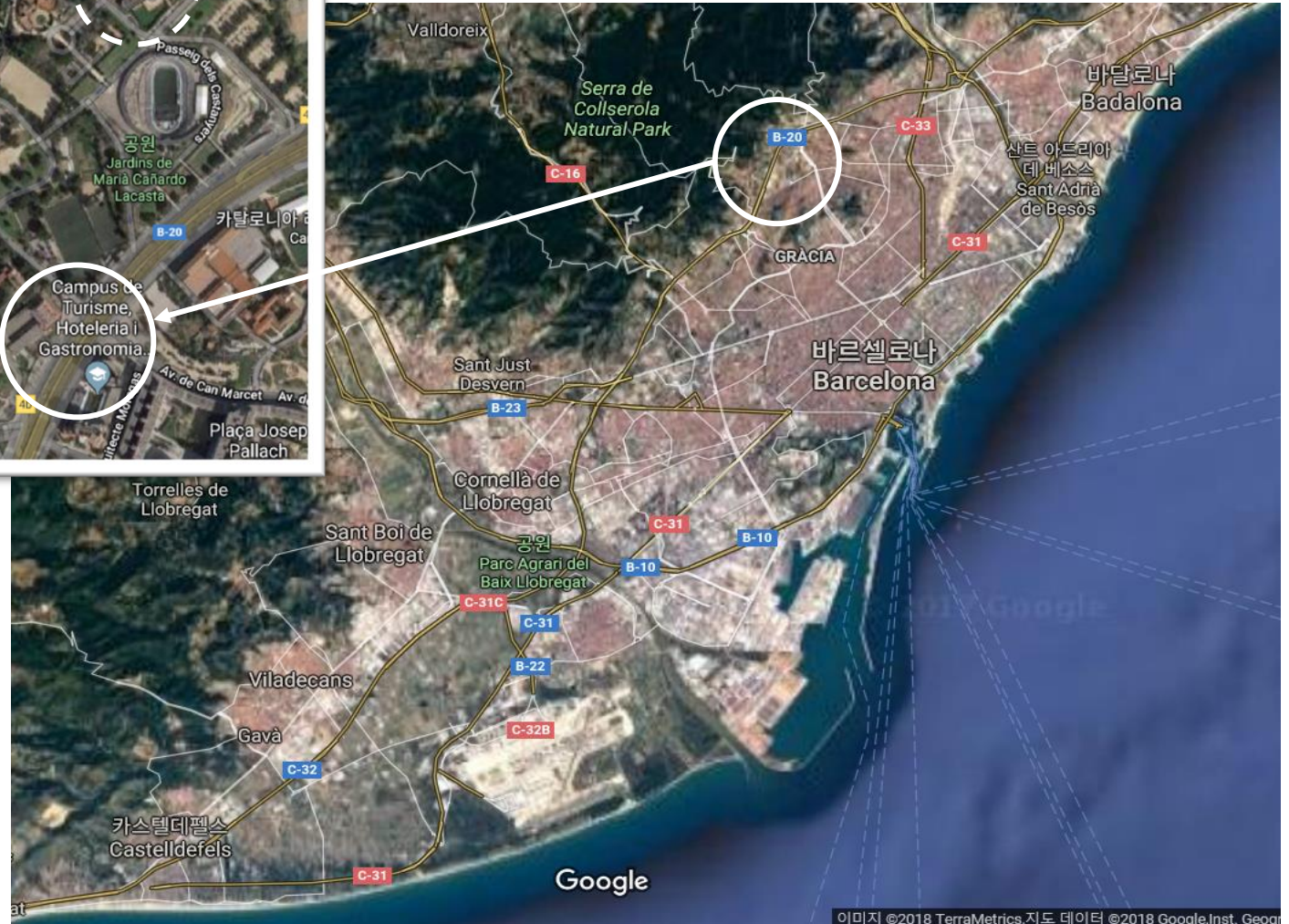


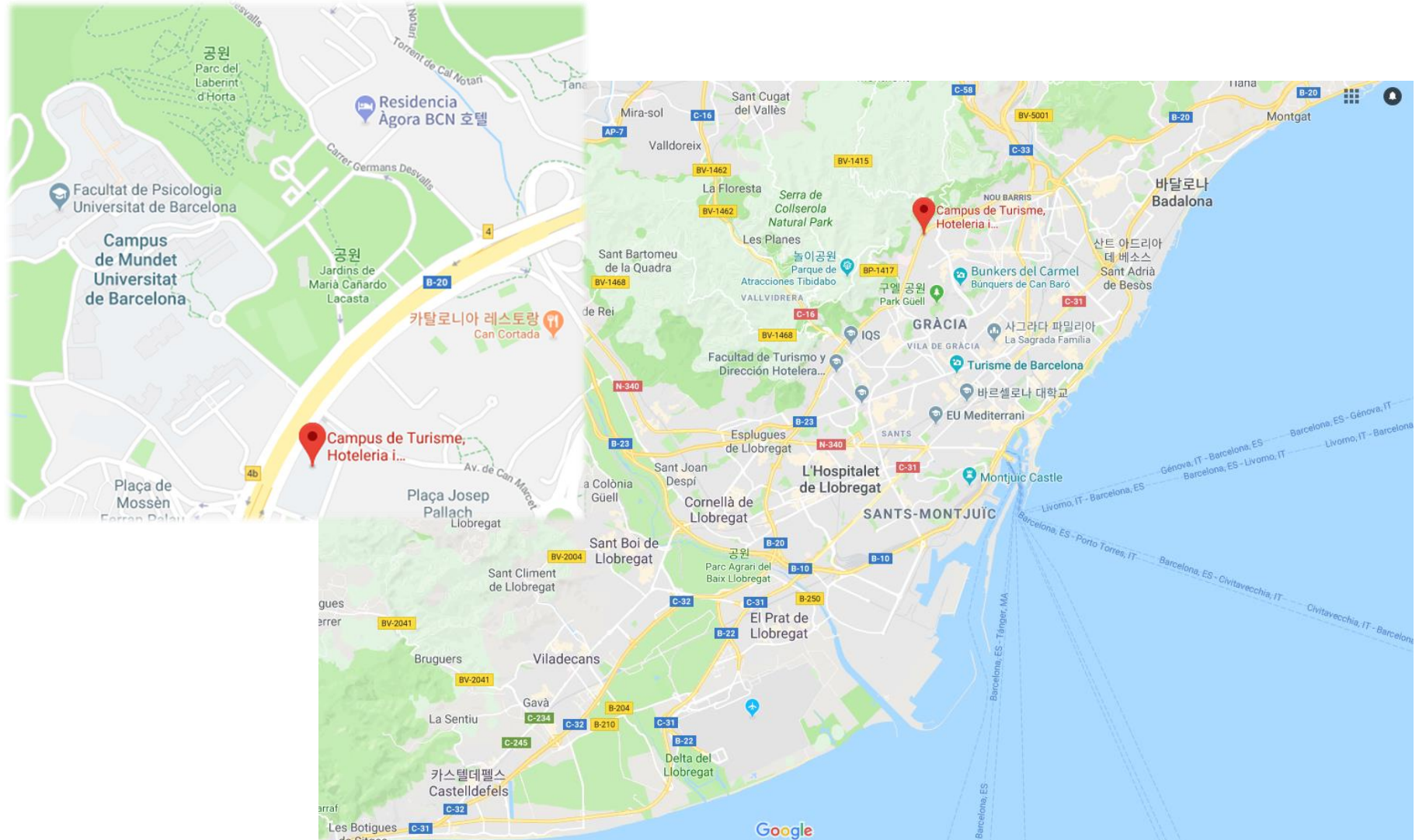
Why CETT-UB in Barcelona, Spain ?

Europe Culinary Program

- **No 1 University in Spain : University of Barcelona**
- **No. 2 Hospitality School in Spain : CETT**
 - **No. 37 Top Brand in the World**
- **Excellent and Professional Facilities with Dormitory Provided by CETT-UB in Barcelona, Spain**
- **No Additional Tuition Fee (Same as Woosong University's Current Tuition Fee)**







Connecting from Aerobús/Train

1. Metro

Upon arrival in Plaça Catalunya (bus) or Passeig de Gràcia (train), follow the signs to the **green metro line**, heading **Trinitat Nova destination MUNDET**. You can buy a T-10 ticket (Zone 1, 10 rides = 10.20 €) or a single ticket for 2.20 €.

To remember: metro works everyday from 5:00 a.m. until 12:00 a.m. on Friday nights, it rides until 2:00 a.m. and on Saturdays you can take the metro all night long.

For more information please visit: [TMB](#)



2. Night buses (Nit Bus)

In the event you do not arrive in time to catch the last metro, night buses (Nit Bus) are also available from all main bus stations, such as the one in Plaça Catalunya. The one that leaves from Plaça Catalunya and arrives at Mundet is the N4, which runs every 20 minutes between 11:10 a.m – 5:30 a.m.

For more information please visit: [Night bus](#)

The Pillars

The Gaspar Espuña CETT Foundation

Founded in 2000 to promote education, research, and the internationalization and sustainability of the university.

Non Profit

The University of Barcelona

CETT has been affiliated to the University of Barcelona since 1996.



The Industry

Close relationship to the industry and enterprises to ensure employability and professional excellence to all graduates.

47 years

Spain's Tourism, Gastronomic and Hospitality reference since 1969

CETT is an international School for education and knowledge transfer in tourism and hotel management and gastronomy.

CETT is affiliated to the University of Barcelona. It offers all available training and study levels (technical training, University graduate and postgraduate, continuous training for professionals as well as custom-made courses for companies) through its own education model.

In the more than 49 years of its existence CETT Barcelona has become an international reference of academic excellence and professional services in Tourism, Hospitality and Gastronomy.

CETT Barcelona is highly involved in the sustainable development of the sector and society and contributes through education, research, innovation and expert knowledge, highly focused on the personal and professional growth of all who form part of it.



International university dedicated to education, research, and knowledge transfer.
Theoretical and professional perspectives.
Faculty with managerial experience in the industry.
Fifty percent of faculty have a PhD.

UB (University of Barcelona) Ranking



2017 Spanish University Ranking

Rank ▼ University ▼

1	Universitat de Barcelona
2	Universidad Complutense de Madrid
3	Universitat de València
4	Universitat Politècnica de Catalunya
5	Universitat Autònoma de Barcelona
6	Universidad de Granada
7	Universidad Politécnica de Madrid
8	Universidad Politécnica de Valencia
9	Universidad de Sevilla
10	Universidad Autónoma de Madrid

*Source: UniRank

Academic Ranking of World Universities 2017

Top 500 501-800 Methodology Statistics			
World Rank	Institution*	By location Spain ▼	National Rank
201-300	Pompeu Fabra University		1-3
201-300	University of Barcelona		1-3
201-300	University of Granada		1-3
301-400	Autonomous University of Barcelona		4-7
301-400	Autonomous University of Madrid		4-7
301-400	Complutense University of Madrid		4-7
301-400	University of Santiago Compostela		4-7

The University of Barcelona is a **public university** located in the city of Barcelona, Catalonia in Spain. With 75 undergraduate programs, 353 graduate programs and 96 doctorate programs to over **54,000 students**, UB is considered to be **the best university in Spain in the QS World University Rankings of 2018**,[1] which ranked **the university 156th overall in the world**. In the 2016-2017 ranking of University Ranking by Academic Performance,[2] UB is considered the best university in Spain and **45th university in the world**. Also, according to the yearly ranking made by US News, [3] it is **the 81th best university in the world**, and **the best university in Spain**.

UB (University of Barcelona) Ranking



EDUCATION

Education Rankings & Advice

Best Global Universities Rankings

#1	Harvard University United States Cambridge, MA	100 Global Score	#6	California Institute of Technology United States Pasadena, CA	85.9 Global Score
#2	Massachusetts Institute of Technology United States Cambridge, MA	97.6 Global Score	#7	University of Cambridge United Kingdom Cambridge	85.8 Global Score
#3	Stanford University United States Stanford, CA	93.8 Global Score	#8	Columbia University United States New York, NY	85.6 Global Score
#4	University of California--Berkeley United States Berkeley, CA	90.8 Global Score	#9	Princeton University United States Princeton, NJ	84.7 Global Score
#5	University of Oxford United Kingdom Oxford	87.6 Global Score	#10	University of Washington United States Seattle, WA	84.6 Global Score

UB (University of Barcelona) Ranking



EDUCATION

Education Rankings & Advice

Education > Best Global Universities > Rankings > Spain

Best Global Universities in Spain

#1

University of Barcelona

Spain Barcelona

#96 (tied) – Best Global Universities

68.3

Global Score



#2

Pompeu Fabra University

Spain Barcelona

#166 (tied) – Best Global Universities

62.6

Global Score



#3

Autonomous University of Barcelona

Spain Barcelona

#168 (tied) – Best Global Universities

62.5

Global Score



#4

Autonomous University of Madrid

Spain Madrid

#200 (tied) – Best Global Universities

59.8

Global Score



#5

University of Valencia

Spain Valencia

#264 – Best Global Universities

57

Global Score



#6

University of Granada

Spain Granada, Granada

#310 (tied) – Best Global Universities

54.4

Global Score



#7

Complutense University of Madrid

Spain Madrid

#350 (tied) – Best Global Universities

52.7

Global Score



#8

University of the Basque Country

Spain Leioa, Bizkaia

#380 (tied) – Best Global Universities

51

Global Score



#9

University of Santiago of Compostela

Spain Santiago de Compostela

#407 – Best Global Universities

49.7

Global Score



#10

Polytechnic University of Catalonia

Spain Barcelona

#448 (tied) – Best Global Universities

48.2

Global Score



UB (University of Barcelona) Ranking



EDUCATION

Education Rankings & Advice

Education > Best Global Universities > Rankings > Spain

Best Global Universities in Spain

#1	University of Barcelona Spain Barcelona #96 (tied) – Best Global Universities	68.3 Global Score
#2	Pompeu Fabra University Spain Barcelona #166 (tied) – Best Global Universities	62.6 Global Score
#3	Autonomous University of Barcelona Spain Barcelona #168 (tied) – Best Global Universities	62.5 Global Score
#4	Autonomous University of Madrid Spain Madrid #200 (tied) – Best Global Universities	59.8 Global Score
#5	University of Valencia Spain Valencia #264 – Best Global Universities	57 Global Score

Best Global Universities in South Korea

#1	Seoul National University South Korea Seoul #129 – Best Global Universities	65.1 Global Score
#2	Sungkyunkwan University South Korea Seoul #188 – Best Global Universities	60.7 Global Score
#3	Korea Advanced Institute of Science and Technology South Korea Daejeon #217 (tied) – Best Global Universities	59 Global Score
#4	Korea University South Korea Seoul #276 (tied) – Best Global Universities	56 Global Score
#5	Yonsei University South Korea Seoul #316 (tied) – Best Global Universities	54.3 Global Score

CETT Ranking

Best Hospitality And Hotel Management Schools In The World, 2017

Rank	Institution	Country	Score
1	Cornell School of Hotel Administration at Cornell University	USA	98.7
2	Rosen College of Hospitality Management at the University of Central Florida	USA	98.6
3	William F. Harrah College of Hotel Administration	USA	98.4
4	Ecole hôtelière de Lausanne	Switzerland	98.2
5	School of Hospitality Business at Michigan State University	USA	97.8
6	Conrad N. Hilton College of Hotel and Restaurant Management	USA	97.7
7	Les Roches International School of Hotel Management	Switzerland	97.6
...
20	Les Roches Marbella International School of Hotel Management	Spain	95.2
...
37	CETT School of Tourism, Hospitality & Gastronomy Spain	Spain	91.1

*Source: CEO Magazine (<http://ceoworld.biz/best-hospitality-and-hotel-management-schools-in-the-world-2017/>)

CETT in Korea

CETT는 2011년 EBS “세계의 교육 현장”에 스페인 명문 요리학교로 소개된 바 있으며, CETT 졸업생 김문정 셰프는 2권의 저서 출간 및 스페인 레스토랑 “따빠스 구르메”를 운영중임

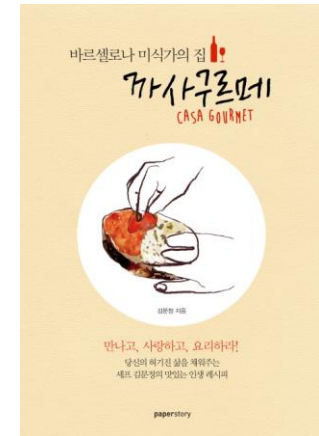
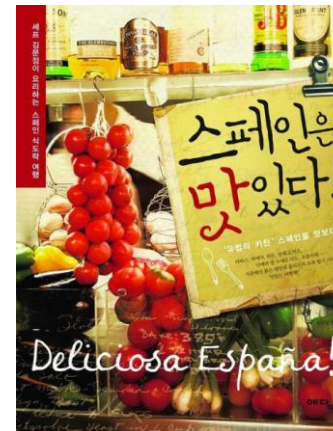
- “지중해의 키친 스페인 요리학교를 가다”편 (한국인 동문 김문정 셰프의 인터뷰 포함)

EBS “지중해의 키친 스페인 요리학교를 가다 ” 편

CETT 졸업생 김문정 셰프의 저서 및 레스토랑



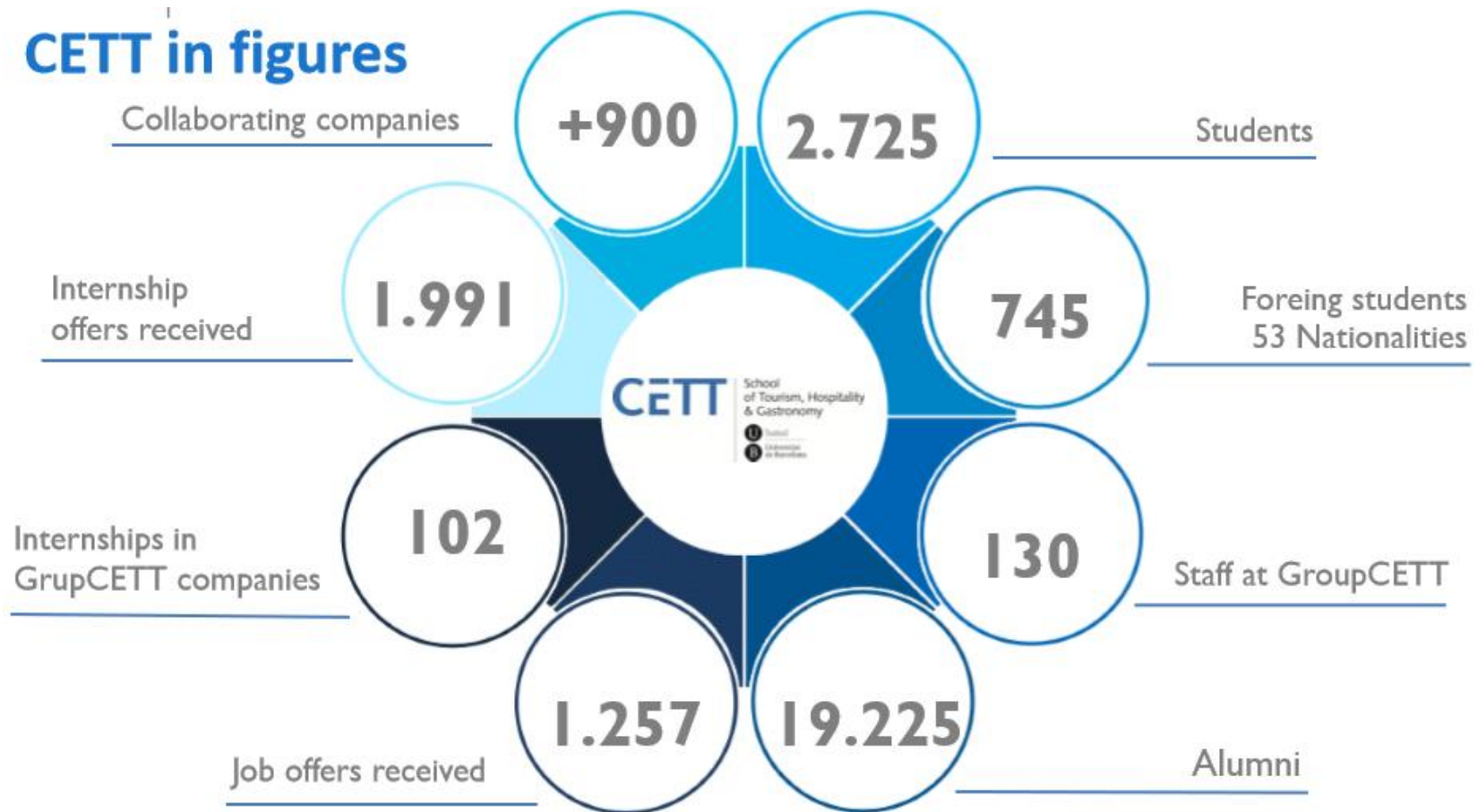
저서



레스토랑
“따빠스 구르메”
(2017.2. TVN 수요일미식회 방영)



CETT in Figures



2016/2017

R&D Areas of Expertise

RESEARCH GROUPS

Areas of research and development of expertise

Tourism, Culture, and
Territory

- Tourism and territory
- Tourism and Culture
- Cinematographic Tourism
- Enogastronomic Tourism
- Educational Tourism

Hospitality

- Market Intelligence
- Innovation in Hospitality
and Catering Services
- Excellence and
sustainability

Gastronomy

- Culinary Heritage
- Gastronomic Innovation
- Health in the catering
services field

Top Facilities



Learning Facilities: Restaurant



Classroom Restaurant



Classroom Kitchen



ALIMARA Hotel



In the *Top Ten of MICE Hotels of Barcelona*, it has a long-standing experience in high-quality services. Its facilities include a wide range of meeting rooms of different sizes and capacities, a spacious inner courtyard with a lush green garden available for all types of functions, as well as spaces especially designed for families. Good public transport connections to Barcelona downtown.

The Alimara Hotel plays an essential role in the education and professional training at CETT.



156 Rooms. 2,000 m² – Accommodation: 600 people

20 Modular meeting rooms.

ALIMARA Hotel Restaurants



um Restaurant (1/4)



taurant La Ronda (1/4)



m Restaurant (2/4)



Restaurant (4/4)

AGORA Barcelona

Up-to-date facilities and services for students, teachers, and academic groups, set in a natural, quiet, and pleasant environment in a truly international atmosphere.

Good public transport connections to the city centre and to the universities in and around Barcelona.

220 Bedrooms (single, double, triple and quadruple occupancy)

Multi-purpose living room, Dining hall, Study room with Library, Gymnasium, Computer room, Spacious Garden and Outdoor Sports area.



Culinary Program at CETT-UB

Europe Culinary Program

The Culinary School students of Woosong University will complete the 1 year ~ 2.5 years of their program at Woosong University, and then proceed to completing 1 year of culinary program run by Woosong university at CETT-UB, in Barcelona, Spain.

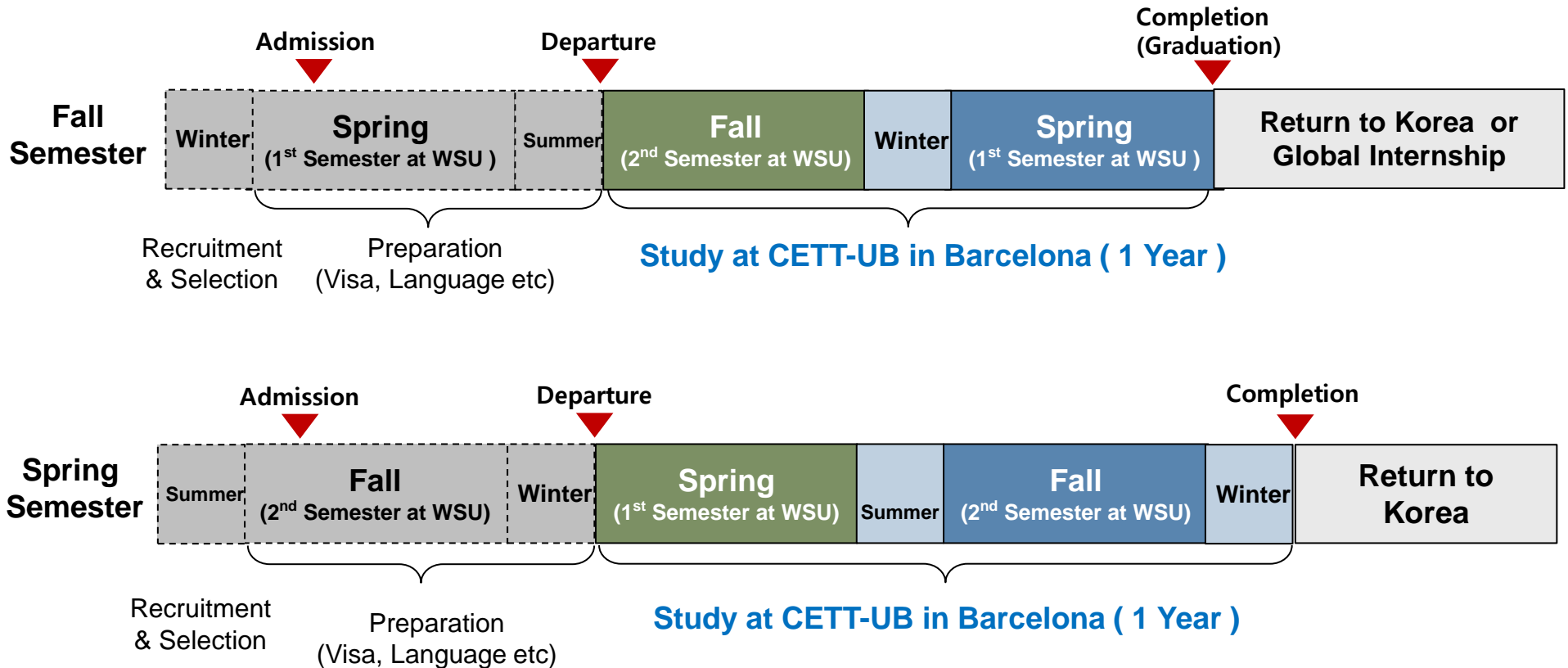
The students will receive the certificate of program completion and the transcript of records if they have completed Woosong Europe culinary program at CETT-UB in Barcelona and will be awarded the bachelor's degree from the Woosong University, provided all course requirements are fulfilled at both university.

Financial Condition

- ① Tuition Fee : Same as Woosong University's Current Tuition Fee
- ② Insurance Fee : 660 Euros / Year
- ③ Accommodation Fee : 718 Euros / Month (For a shared room(for up to 2 people) which includes 3 meals per day, 7 days per week)
- ④ If Woosong students do not bring their own uniforms, knives and personal tools, they must purchase them at CETT for a current approximate cost of 400 Euros.

Europe Culinary Program

The 1 academic year of studies coursed at CETT-UB will be taught in English with 2 possible intakes : one in late February and another in September.



Europe Culinary Program

Students are eligible to participate if :

- ① They have completed at least the first 1 year of study, majoring in Culinary Arts, Global Korean Culinary Art, Food Service Management, Sol International Culinary Art and Sol International Restaurant Management at Woosong University and obtain a minimum 2.5 GPA.
- ② Minimum language requirements are to be determined and validated later.

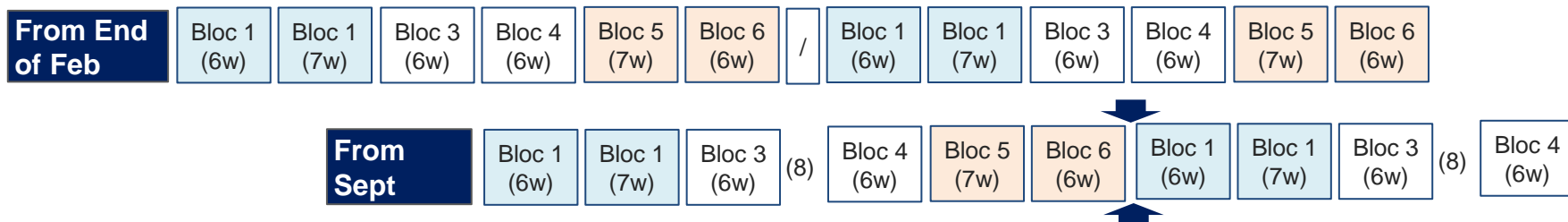
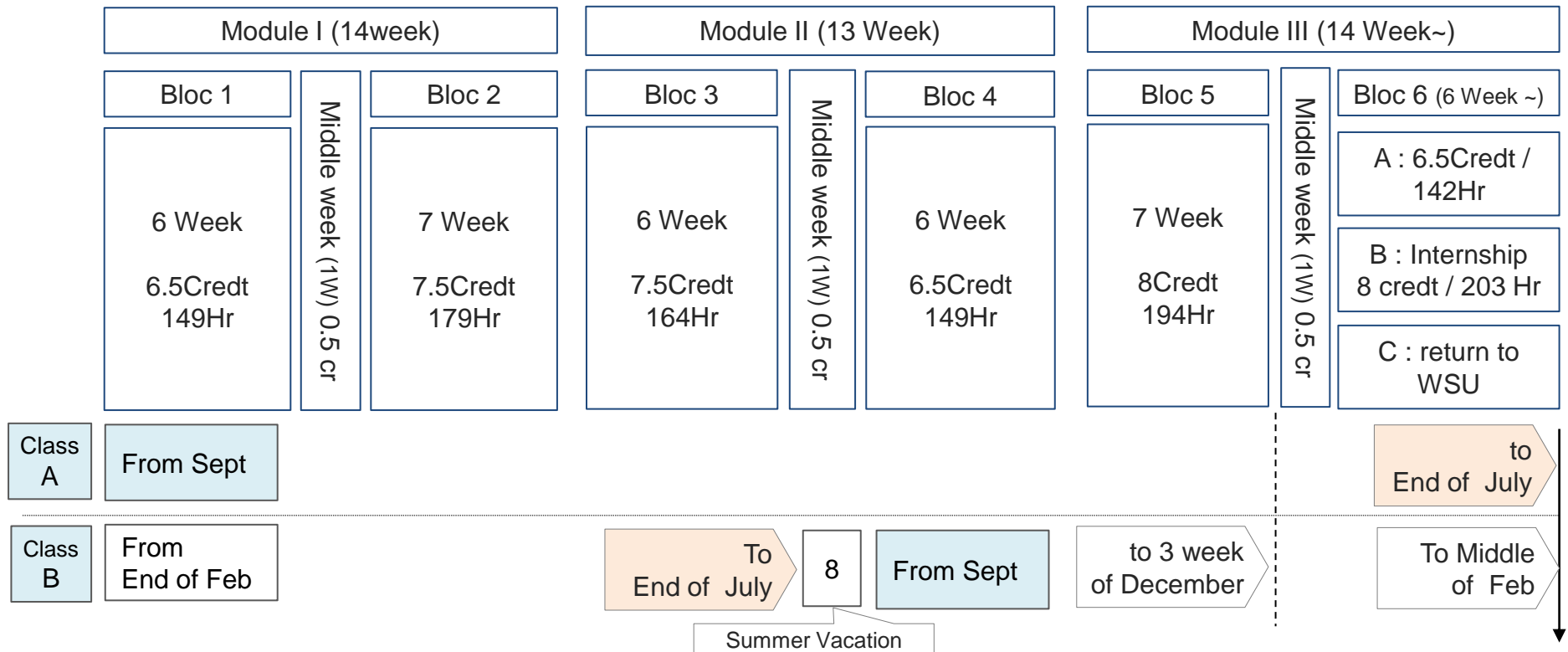
Admissions Procedures and Dates

1. Woosong University evaluates the applications of the students and sends a pre-selection proposal to CETT by the following deadlines :
September Intake : 24 May
2. CETT reserves the right to give final admissions approval for all students.

Curriculum

Structure

Bloc Type Structure



▪ Total 44~45 Credits (Based on WSU Credit System, excluding the language course) / 970 ~ 1,035 Hr

		Module I (14 week)		Module II (13 Week)		Module III (14 Week~)	
		Bloc 1 (6w)	Bloc 2 (7w)	Bloc 3 (6w)	Bloc 4 (6W)	Bloc 5 (7W)	Bloc 6 (6 Week ~)
Cooking	Catalan & Spanish Culinary	Catalan Cuisine & Spanish Cuisine - 2 cr / 45 hr -	Advanced & Avant-garde Kitchen - 3 Cr / 60 hr -				(Option B) Internship - 3 cr / 120 hr -
	New Technology in Cooking			Creative Process and Contemporary Culinary Technology (3 cr / 60 hr)	Culinary Innovation in Avant-grade Tech' (3 cr / 60 hr)	Ingredient Functionality: Texture Development, Stability & Flavor Release (3 cr / 60 hr)	
	Material Understand	understanding of EU Food Material 1 : Products of plant Origin - 1.5 cr / 30 hr -	understanding of EU Food Material 2 : Products of Animal Origin - 1.5 cr / 30hr -	Seafood Identification and Fabrication - 3 cr / 45 hr -			
Creative & Fusion	Creative & Convergence		Design and Gastronomy - 2 cr / 45 hr -			New Culinary Trend - 2 cr / 45 hr -	
	Project					Fusion of Korean and European Cuisine 1 - 1.5 cr / 30 hr -	Fusion of Korean and European Cuisine 2 - 1.5 cr / 30 hr -
Research & Innovation (Theory Subject)		Culinary Science: Principles and Applications - 2 cr / 30 hr -	Culinary Science: Principles and Applications - 2 cr / 30 hr -		Dynamics of Heat Transfer and Physical Properties of Food (1.5 cr / 24 hr) Research Methods: Scientific Evaluation of Traditional Cooking Techniques - 2 cr / 30 hr -		Flavor Science and Perception - 2 cr / 30 hr -
Business						Market Studies and Business Fesibility - 1.5 cr / 24 hr -	Design the Business Plan - 1.5 cr / 23 hr -
Seminar & Culture				Food History in EU - 1.5 cr / 24 hr -			Great Chefs: Personalities and References in Cooking - 1.5 cr / 23 hr -
Language		Spanish (English) - 30 hr -	Spanish (English) - 35 hr -	Spanish (English) - 30 hr -	Spanish (English) - 30 hr -	Spanish (English) - 30 hr -	Spanish (English) - 30 hr -
		6.5 Cr / 150 Hr	7.5 Cr / 185 Hr	7.5 Cr / 159 Hr	6.5 Cr / 144 Hr	8 Cr / 194 Hr	6.5~8 Cr/138~203 Hr
Creative Understanding		Field Trip (Local/Wine) - 0.5 cr / Free Week		Restaurant Review - 0.5 cr / Free Week		Platinum Lecture Series- 0.5 cr / Free Week	

Middle Week Program

As per discussed, we will have Middle Week Presentation day on Monday Nextweek from 5:00-6:30PM.

Followings are the initial information for the presentation;

- 1. Venue: Aula BO.6**
- 2. Time: 22nd, Oct. from 5:00pm - 6:30 pm**
- 3. Agenda: Assessment and Share your great advice for each team**
- 4. Theme of the presentation**

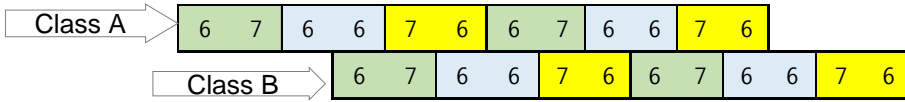
- Group A: Spanish CAVA - Applying to Korean Market**
- Group B: Spanish Olive Oil - Applying to Korean Market**
- Group C: Korean & Spanish Fermented Products**
- Group D: European Herb**
- Group E: Spanish Home Meal Replacement Market**

Each Group has its own objectives for this research.

They are not only presenting informative slides, but some strategic directions such as, in-bounding Spanish products to Korea or out-bounding Korean products to Spain.

Each group has been working for this last 5 weeks and their topics are quite interesting.

Please come and share your great experties to our students.



	2018.9월							10월							11월							12월							2019.1월							
	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	
						1	2	1	2	3	4	5	6	7					<u>1</u>	2	3	4						1	2	31	<u>1</u>	2	3	4	5	6
	3	4	5	6	7	8	9	8	9	10	11	<u>12</u>	13	14	5	6	7	8	9	10	11	3	4	5	<u>6</u>	7	<u>8</u>	9	7	8	9	10	11	12	13	
Class A →	10	11	12	13	14	15	16	15	16	17	18	19	20	21	12	13	14	15	16	17	18	10	11	12	13	14	15	16	14	15	16	17	18	19	20	
Class B →	17	18	19	20	20	22	23	22	23	24	25	26	27	28	19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27	
	24	25	26	27	28	29	30	29	30	31					26	27	28	29	30			24	<u>25</u>	26	27	28	29	30	28	29	30	31				
	2019.2월							3월							4월							5월							6월							
	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	
					1	2	3					1	2	3	1	2	3	4	5	6	7				1	2	3	4	5						1	2
	4	5	6	7	8	9	10	4	5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12	3	4	5	6	7	8	9	
Class A →	11	12	13	14	15	16	17	11	12	13	14	15	16	17	15	16	17	18	19	20	21	13	14	15	16	17	18	19	10	11	12	13	14	15	16	
Class B →	18	19	20	21	22	23	24	18	19	20	21	22	23	24	22	23	24	25	26	27	28	20	21	22	23	24	25	26	17	18	19	20	21	22	23	
	25	26	27	28				25	26	27	28	29	30	31	29	30						27	28	29	30	31			24	25	26	27	28	29	30	
	7월							8월							9월							10월							11월							
	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	
	1	2	3	4	5	6	7				1	2	3	4							1	30	1	2	3	4	5	6					<u>1</u>	2	3	
Class A →	8	9	10	11	12	13	14	5	6	7	8	9	10	11	2	3	4	5	6	7	8	7	8	9	10	11	<u>12</u>	13	4	5	6	7	8	9	10	
Class B →	15	16	17	18	19	20	21	12	13	14	<u>15</u>	16	17	18	9	10	11	12	13	14	15	14	15	16	17	18	19	20	11	12	13	14	15	16	17	
	22	23	24	<u>25</u>	26	27	28	19	20	21	22	23	24	25	16	17	18	19	20	21	22	21	22	23	24	25	26	27	18	19	20	21	22	23	24	
	29	30	31					26	27	28	29	30	31	23	24	25	26	27	28	29	28	29	30	31				25	26	27	28	29	30	1		
	12월							1월							2020.2월							3월							4월							
	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	
	2	3	4	5	<u>6</u>	7	8			<u>1</u>	2	3	4	5							1	2							1	30	31	1	2	3	4	5
Class A →	9	10	11	12	13	14	15	<u>6</u>	7	8	9	10	11	12	3	4	5	6	7	8	9	2	3	4	5	6	7	8	6	7	8	9	10	11	12	
Class B →	16	17	18	19	20	21	22	13	14	15	16	17	18	19	10	11	12	13	14	15	16	9	10	11	12	13	14	15	13	14	15	16	17	18	19	
	23	24	<u>25</u>	26	27	28	29	20	21	22	23	24	25	26	17	18	19	20	21	22	23	16	17	18	19	20	21	22	20	21	22	23	24	25	26	
	30	31						27	28	29	30	31	24	25	26	27	28	29	23	24	25	26	27	28	29	27	28	29	30	31						

How to Apply

Eligibility

- They have completed at least the first 1 year of study, majoring in Culinary Arts, Global Korean Culinary Art, Food Service Management, Sol International Culinary Art and Sol International Restaurant Management at Woosong University and obtain a minimum 2.5 GPA(grade point average).
- Minimum language requirements are to be determined and validated later.
- Number of Selected Students : 26 People

How to Apply

- The application with passport, official transcript of records and certificate for English level must be submitted to the students' respective department of Woosong University by following deadlines :

September Intake : 3 May