



Arkin University of Creative Arts and Design

Gastronomy and Culinary Arts

Study details

Course type: Bachelor's degree

Degree: Bachelor Degree in Gastronomy and Culinary Arts

Study mode: Full time

Duration: 48 Month

Cost of study

Cost : N/A EUR

Reg. fee : 1 050 EUR

Scholarship :

Insurance : N/A EUR

Intake/s

Feb/Jul

Requirements

Documents required for application:

1. High School Diploma + Transcript (translated to English, notarized)
2. Portfolio
3. Scanned copy of your Passport (photo page)
4. Minimum IELTS 5.0 or TOEFL 60. (In the absence of such, students will take the language proficiency exam upon arrival. Please note that all our programs are taught in English).

Accommodation

Arkin University of Creative Arts & Design (ARUCAD) provides our students with an STUDIO style comfortable accommodation option.

Our STUDIO is located within 10 minutes walking distance from the university's campus, offers a standard 2 persons Studio flat type accommodation in a safe, comfortable and well-cared environment.

Each studio flat is fully furnished with bed with base storage, wardrobe, L-shaped sofa, TV, fully functional kitchen and toilet/bathroom. Each studio has Wi-Fi and AC and telephone in each room. Access to the building, elevators, and rooms is operated by key card entry system.

Staying at the university's accommodation is believed to shorten your adaptation period on the island and university. Since your personal needs will be served in the best possible way, you will be free to focus on your studies.

General features

- Reception / Concierge
- Generator
- Free Wi-Fi in rooms
- Electricity Meter and Cabinet (pre-paid card top up system)
- Water usage (pre-paid card top up system)
- Water Heater (50 LT)
- Smoke detectors
- Elevator
- Key card

Studio Flat Features

- Fully furnishes kitchen (extractor hood, Microwave, Washing Machine (7 kg), Refrigerator, kettle, 2 burners electric stove, cabinets)
- Bathroom (toilet and shower, cabinet with mirror)
- Single Bed with base storage
- Chair, study desk
- 2 draw nightstand,
- 40" TV,
- Telephone,
- L- shaped Sofa and cushion
- Wardrobe with mirror
- Mini coffee table
- Black out curtain
- Shoe Cabinet

****Bed linen, pillows, kitchen utensils must be purchased by the student separately ****

ACCOMODATION RATES FOR DORMITORY PER ACADEMIC YEAR & SEMESTER			
Apart Occupancy	Studio Type	Pre-Registration / Deposit*	Per Academic Year
2 Persons	Standard room (2 persons in each room) per person	2.090 € *	3.400 €

Speciality

*** It is planned to open in the 2025-2026 Academic Year.**

Additional book fees apply for the English Preparatory School. All students that will be studying in the English Preparatory School are required to purchase the course books. The book fees vary depending on the course level you are required to study. After making the payment for your course books at the Student Accounts Office, you can then register for your classes.

English Preparatory School Book Fees:

- ? ?A1 Level: 240 Euros for A1, A2, and B1 course books

- ? ?A2 Level: 200 Euros for A2 and B1 course books
- ? ?B1 Level: 130 Euros for B1 course books

Additional information

About the Programme

The Department of Gastronomy and Culinary Arts at ARUCAD offers a comprehensive and contemporary education for those passionate about the culinary world, aiming to immerse students in both national and international food cultures. Designed to meet the evolving dynamics of the food and beverage industry, the program provides both theoretical and practical knowledge in areas such as kitchen management, culinary history, nutrition, food safety, and menu design. Through internships and hands-on training, students gain real kitchen experience before stepping into the professional world.

Leveraging the potential of Cyprus, which stands at the heart of the tourism sector, the department is committed to cultivating highly qualified professionals who are in demand in the industry, and equips students with a globally competitive edge through its research-driven approach.

Career Opportunities

- Chef
- Menu consultant
- Food and beverage manager
- Culinary writer
- Professional in catering and sustainable food projects
- Independent entrepreneur
- Academic

Students have the opportunity to gain hands-on experience during their studies by completing internships in the hotel kitchens of the Ark?n Group, to which our university is affiliated. Upon graduation, they will also benefit from the advantage of potential job placement within the group.