

## Diploma in Hospitality Management

17.09

**Program:** Year 1 of the BA Hotel & Hospitality Management/ Global Business Management

**Duration:** One year

**Availability:** This offer is available to all potential students

### Overview

Forming the first year to the BA in Hotel and Hospitality Management or Global Business Management, the Diploma in Hospitality Management consists of one intensive study period of 6 months at the BHMS campus in Lucerne, Switzerland, and one practical paid industry training period of 4-6 months in the Swiss hospitality industry.

BHMS is a member of the Bénédict Switzerland group of schools, founded in 1928, whose mission is to provide adult education for people with a desire to succeed. Bénédict School is one of Switzerland's largest private education organizations and is teaching each year more than 15,000 full and part time students.

Since the accreditation of the Diploma and Higher Diploma programs in Hospitality Management in 2003 by the University of Brighton, UK, over 1000 students have successfully completed the Diploma program.

Students learn from a dedicated faculty, who in addition to their academic credentials, bring know-how and experience in the hospitality and business fields. This ensures that what is learnt in class is contemporary and can be applied in a daily business environment in real world situations.

### Aim of the Program

The BHMS Diploma in Hospitality Management program is specifically designed for young adults wishing to enter the international hotel and hospitality field and who are aspiring to a management career in this industry.

The program offers students an academic education together with vocational core competency training. This carries considerable value and prestige with employers worldwide. It can also benefit people looking to obtain the necessary specialized knowledge when thinking about opening their own business.

Students learn about food service operations alongside a variety of academic disciplines, including foreign languages. Throughout the program, Swiss virtues, such as discipline, punctuality, ethics and hygiene are encouraged as they are highly valued throughout the world and count as much as academic and practical skills in ensuring a successful career.

### **Paid Industry Training in Switzerland**

Industry training is an integral part of the study program at BHMS and provides an opportunity to gain paid work-experience during the early stages of a career. This will prove invaluable when applying for the first supervisory or management position. Generally, the first industry training position will be in a junior position, where students can practice the skills that they learned in the first academic year at BHMS. Students will complete their training in the service, housekeeping, or kitchen area, according to their interests and talent. Successful students may be able to assume more responsibility and guest contact in their second year.

The industry training salary in Switzerland, negotiated between the employers' association and the Employee Union, is presently set at minimum CHF 2'168 per month gross. From this salary, students have to pay for room, board, and taxes. The average net income per month varies from CHF 1'000 to 1'400.

### **Entry Requirements**

- 18 years of age
- 10 + 2 years of secondary higher education
- English language skills at a level equal to IELTS 5.0

### **Location**

BHMS, Business and Hotel Management School, Luzern

### **Intakes**

January, February, April, May, July, August, October and November. Please contact the BHMS admission office for the next intake opportunity.

### **Holidays**

Are scheduled according to the holiday plan of BHMS, and can be downloaded from the BHMS website under 'School Calendars'.

### **Course Times**

**Academic courses are held:**

Monday to Friday from 08:00 to 13:00 **OR** from 13:00 to 19:00. Saturday courses may be offered in some terms from 11:00 to 17:00.

**Vocational courses may be held at various times depending on the subject:**

Monday to Friday from 06:30 to 08:00, 09:00-14:30 or from 15:30-20:30.

With an average of 22 lessons per week, each student is assured two free days per week.

Students should plan for up to 15 hours of homework and preparatory reading per week.

### Course Content

<b>SEMESTER 1 (6 months)</b>			
<b>Core Modules</b>		<b>Credits Hrs</b>	<b>Contact</b>
BBA 1300	Sales & Marketing	6	25
BBA 1500	Accounting I	6	25
BBA 1801	Business Communication I	6	25
BBA 2100	Introduction to Management Theory and Practice	6	25
EGE 1900	German Communication I, II and III	18	75
HMT 1100	Introduction to Hospitality and Tourism	6	25
HMT 1200	Food Service Operations	6	25
HMT 1210	Food Service Operations II	6	25
HMT 1220	Breakfast Food Service Operations	2	10
HMT 1250	Food Service Theory	6	25
HMT 1320	Introduction to Spirits and Other Alcoholic Beverages	6	25
HMT 1400	Learning and Study Methodology	6	25
HMT 1000	Industry Training Preparation	Course Requirement	40-60
<b>Elective Modules</b>			
BBA 1400	Business Ethics	6	25
BBA 1700	Introduction to Yield Management Concepts	6	25
BBA 2200	Micro and Macroeconomics	6	25
CLN 1600	Nutrition	6	25
CLN 1800	Food and Wine Pairing	6	25
HMT 1350	Certificate in Wines	6	25
HMT 1650	Personal Development	6	25
HMT 1801	Opera Reservation System	6	25
HMT 1900	Geography of Tourism	6	25
<b>SEMESTER 2 (6 months)</b>			
<b>Industry Training</b>		24	
<b>Total</b>		<b>120</b>	

**Students must pass a minimum of 96 academic credits for their award, plus successful completion of an industry training placement.**

*A selection of other courses may substitute or amend the above courses. Please ask for the detailed course program at the time of application.*