

“
THE PERFECT
PATH TO
SUCCESS IN
MY MASTER'S
STUDIES
”

ANTHONY OWELEKE, NIGERIA
IHITI SCHOOL OF HOTEL MANAGEMENT

READY FOR TOMORROW

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MAMOLEWA MAPONYA, SOUTH AFRICA
SWISS HOTEL MANAGEMENT SCHOOL

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TERESA DANDAN SHEN, CHINA
SWISS HOTEL MANAGEMENT SCHOOL

READY FOR TOMORROW

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SARA AHLEN, SWEDEN
IHITI SCHOOL OF HOTEL MANAGEMENT

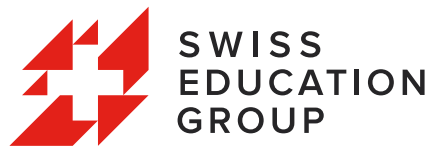
READY FOR TOMORROW



“
I have found my
ideal balance in
Switzerland between
my education
and healthy lifestyle
”

CARLA-DAIANI VIERA-SCORSI, BRAZIL
HOTEL INSTITUTE MONTREUX

READY FOR TOMORROW



Whether you are dreaming of heading up a hotel business, collecting accolades in world-class culinary and food & beverage management, or are keen to unleash your entrepreneurial spirit within the wider hospitality and service sector, a career within a premier institution demands a prestige education.

Switzerland has long been renowned for training the world's greatest hoteliers. With the Swiss Education Group, you are guaranteed an unrivalled education based on outstanding academic standards.

Swiss Education Group is a management company and holding group for five of Switzerland's most prestigious hospitality education institutions. These five schools - César Ritz Colleges Switzerland, Culinary Arts Academy Switzerland, Hotel Institute Montreux, IHTTI School of Hotel Management and Swiss Hotel Management School are all united under one philosophy: to offer students a stable and nurturing environment where they can grow and be encouraged to achieve the very best in their career. Each school is

committed to preparing students for the realities of the market, and offers invaluable internship experiences, thanks to the group's privileged relations with industry.

From people management to marketing and sales, financial analysis to food service and production, human resources to hospitality operations, you will develop a complete array of personal and professional skills that prepare you not only for the competitive and constantly growing hospitality sector, but also for many other industries.

Whatever path you choose, you can be sure you will be coached and encouraged to develop the right attitude and skills not just for success in your career, but for your entire life.



Testimonials

WHAT OUR INDUSTRY PARTNERS SAY

“
...The Four Seasons Group
looks to stay
in tune with trends.
”

“Four Seasons Hotels & Resorts contributes its expertise to the courses in Human Resources Management delivered at the Master’s programme at Hotel Institute Montreux. In turn, students share their expectations and visions, helping us develop new trends such as work-life balance, job sharing and leadership. We truly believe that our cooperation with Hotel Institute Montreux strengthens the student-learning experience and the on-going process of Four Seasons in maintaining its high-ranking position as employer of choice.”



SOPHIE SENJARIC
SWITZERLAND

*Senior Director
of Human Resources
Four Seasons
Hotels and Resorts*

WHAT OUR ALUMNI SAY

“
The knowledge
I gained at César
Ritz Colleges
is really practical,
and made the
learning process
at work very easy.
”

ANASTASSIYA KIM
KAZAKHSTAN

*Director of Sales and Marketing,
Ramada Almaty Hotel, Kazakhstan
Master of Science, International
Hospitality Management*

“
IHTTI School of
Hotel Management
gave me great
connections in
the professional
environment.
”

GREGOR MIRT
SLOVENIA

*Operations Manager,
Park Plaza Westminster
Bridge, London, England
Postgraduate Diploma,
Hospitality Management*

“
... My Swiss Hotel
Management
School education
‘gave me the edge’
”

“Today I am the general manager of a luxury hotel in Sweden and a board member representing 45 historic hotels in the country. I’ve had a long career, but it is the education I received at the Swiss Hotel Management School that still impresses people the most. Swiss Hotel Management School not only gave me a well-recognised degree and a theoretical foundation, but also an edge in the job market and an invaluable network spanning from Shanghai to Bogotá.”

MATHIAS SCHNEIDER
SWEDEN

*General Manager,
Gimo Herrgård, Sweden
Master of Arts, International
Hospitality Management*

“
From day one,
I was equipped to
do everything
I needed in my job.
”

“I remember starting my first job after graduating from Hotel Institute Montreux, and being delighted that I already knew about everything I had to do, as I'd been taught it here. A fundamental advantage I gained from my studies was the practical approach of the education, which is very similar to the real working environment. Every time I return to the school my heart beats faster, and I get a big smile on my face.”

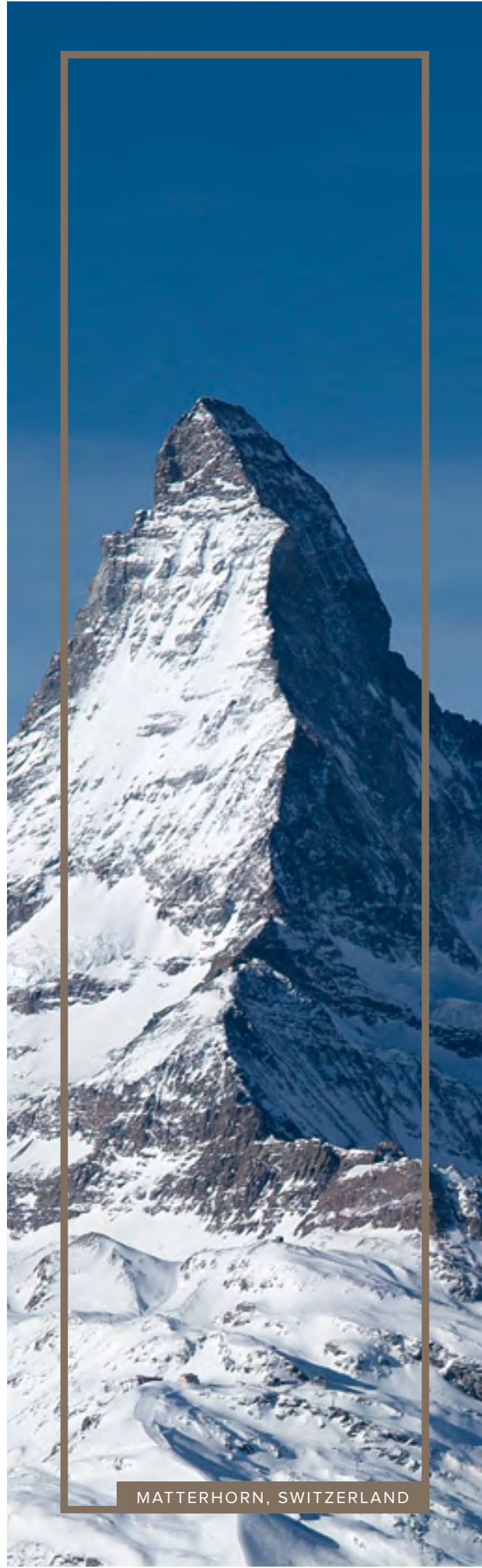
ELENA DROZD
UKRAINE

*Director of Sales,
Opera Hotel Ukraine
Postgraduate Diploma,
Hotel Management*

“
Pride, passion,
professionalism
and patience,
as we learn
at the school,
are the key
to your success.
”

**FABIO HENRIQUE
WATANABE**
BRAZIL

*Finalist, Bocuse d'Or 2013
Culinary Arts Academy
undergraduate*



MATTERHORN, SWITZERLAND





Swiss Education Group Partners

“Your tools for success”

The highly acclaimed Postgraduate educational opportunities offered by the Swiss Education Group owe much of their reputation to their excellent university partnerships and industry-endorsed programmes.

Students can choose to follow a more academic path by selecting one of our Master's programmes in collaboration with our university partners, or to take a more professional approach, and opt for an industry endorsed Master's programme.

Academic partners...

World-class university partners, such as the University of Derby (UK), guarantee the highest standards of academic rigour, providing internationally accredited university qualifications. The partnership with the University of Derby, top-ranked in the UK for hospitality, event management and tourism, helps provide student-focused learning experiences through education designed to enhance students' future employment.

...and industry endorsements

Our industry endorsed Postgraduate programmes are enhanced by strategic partnerships with prestigious industry leaders, renowned in the fields of hotels, resorts, spas and other luxury businesses. Using insights from experts in highly ranked companies in these fields, students can quickly grasp a true sense of the needs, expectations and realities of their chosen profession.

Create unrivalled career opportunities

By leveraging both academic and industry partnerships, Swiss Education Group designs and produces exclusive programmes for all its students. This makes for superlative access to first-hand professional experiences in the hospitality and service industry, and provides knowledge of the latest trends and customer expectations.

Quality internships and employment opportunities through partnerships

Swiss Education Group's close connection to reputed industry representatives all around the globe provide for rewarding internship experiences and employment opportunities within the hospitality industry.

OUR PARTNERING INDUSTRY LEADERS INCLUDE:



César Ritz

COLLEGES
SWITZERLAND

IN PARTNERSHIP WITH:



César Ritz, founder of the famous Ritz Paris hotel, is often referred to as “The King of Hoteliers and The Hotelier of Kings.” While it presents quite a challenge to replicate Ritz’s astonishing career, dedicated students can access the philosophy and world-class training that make up the attributes of the Ritz Paris hotel today. César Ritz Colleges offers two Master’s programmes, which are delivered on the Brig campus, at the César Ritz University Centre.

Educational excellence that sets you apart

For many, the Ritz Paris hotel embodies the epitome of luxury hospitality, with a distinct and exceptional signature style. The academic programmes offered are based on the philosophies and values of César Ritz, enabling students to aim for and demonstrate the same principles.

Covering tourism, hospitality management and entrepreneurship, the Master’s programmes are validated by the top-ranking University of Derby (UK). All courses combine rigorous academic theory with practical internships, designed to give students an excellent understanding of the hospitality industry and extensive practical experience... you will take to heart César Ritz’s own motto, who coined the phrase ‘the customer is always right’!

- With the **Master of Science in International Hospitality Management**, you will develop critical-thinking and problem-solving skills.
- With the **Master of Arts in International Business in Hotel and Tourism Management** you will unleash your full entrepreneurial potential.

| A MASTER OF ARTS IN INTERNATIONAL BUSINESS IN HOTEL AND TOURISM MANAGEMENT | | A MASTER OF SCIENCE IN INTERNATIONAL HOSPITALITY MANAGEMENT | | |
|---|----------------------|--|----------------------|--|
| YEAR 2 | TERM IV 11 WEEKS | - Business Plan Project - Strategic Hospitality Management | TERM V 11 WEEKS | - Dissertation Part 2 |
| | | | TERM IV 11 WEEKS | - Dissertation Part 1 |
| YEAR 1 | INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) | INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) |
| | TERM III 11 WEEKS | - Human Resource Management and Organisational Behaviour - Research Methods - Language 3 - Elective | TERM III 11 WEEKS | - Human Resource Management and Organisational Behaviours - Research Methods - Language 3 - Elective |
| | TERM II 11 WEEKS | - Management Accounting and Finance - Consumer Behaviour and Strategic Marketing - Language 2 - Elective (Optional) | TERM II 11 WEEKS | - Management Accounting and Finance - Consumer Behaviour and Strategic Marketing - Language 2 - Specialisation (Optional) |
| | TERM I 11 WEEKS | - Food and Beverage Service Management - International Tourism Management - Language 1 | TERM I 11 WEEKS | - Food and Beverage Service Management - Information Technology and E-Business - Language 1 |

A Represents an Academic programme (University endorsed)



“
The right ingredients
for an exciting and
outstanding career
”



CULINARY ARTS ACADEMY

SWITZERLAND

IN PARTNERSHIP WITH:



ALESSI

The Michelin Guide, Gault Millau, and the Ritz Paris hotel... these words are like poetry to the ears of those with high ambition to make a name for themselves in the creative and demanding culinary world. Our students understand that passion will get them so far, but that a rigorous attitude and learning from the best is the essential foundation if they wish to work at a leading establishment. This is why serious students choose the Culinary Arts Academy Switzerland, where they are immersed in the highest Swiss and European standards established by renowned rating agencies.

Combine the finest culinary skills with entrepreneurial learning

Through a combination of business and culinary arts theory and practice, students at the Culinary Arts Academy can easily achieve successful careers such as restaurant owners, catering managers, food and beverage managers, executive chef or Michelin star chef. Students will become familiar with the realities of today's culinary industry and trends, graduating as trained professionals, ready to work competently and independently in any hospitality related operation

| P MASTER OF INTERNATIONAL BUSINESS IN CULINARY ARTS | |
|--|--|
| YEAR 2 | INTERNSHIP Paid internship in Switzerland or worldwide (4-6 months) |
| | TERM IV 11 WEEKS - Chocolate and Pastry Arts - Banquet and Event Catering - Innovative Food Trends - Business Plan Project 2 - French or German (optional) |
| | TERM III 11 WEEKS - Creative Cooking Styles - Food in the Media - Sensory Evaluation of Food - Business Plan Project 1 - French or German (optional) |
| P POSTGRADUATE DIPLOMA IN CULINARY ARTS | |
| YEAR 1 | INTERNSHIP Paid internship in Switzerland or worldwide (4-6 months) |
| | TERM II 11 WEEKS - Food of the World - Baking and Pastry - Culinary Terroir Discovery Series - Food and Wine Matching - French or German 2 |
| | TERM I 11 WEEKS - Fundamentals of classical Cooking - Food Safety and Sanitation - Food History in Culture - Menu Design and Nutrition - French or German 1 |

P Represents a professional programme (Industry endorsed)



Hotel Institute Montreux

IN PARTNERSHIP WITH:



Prestigious hotels, the finest restaurants, or the most dazzling destinations... if people are your passion, and you are seeking to make a career in managing a business, a Master's programme at Hotel Institute Montreux covers the full range of hospitality-related professions. The hallmark of these Master's courses is their modern approach to management, marrying an American-style business outlook with a sophisticated Swiss approach.

Specialisations as unique as you are

Select the Master's of International Business in Hospitality Management and enjoy a uniquely blended and balanced programme that prepares you for running an international hospitality organisation. Specialisations help you stand out in the industry, and students can fast-track their career prospects by specialising in *Finance, Marketing, Human Resources or Luxury Business Management*, with modules endorsed by prestigious partners: the Four Seasons Hotels and Resorts, Edmond de Rothschild, Hublot and the Montreux Jazz Festival.

| <p>P MASTER OF INTERNATIONAL BUSINESS IN HOSPITALITY MANAGEMENT WITH SPECIALISATION</p> | |
|--|---|
| SPECIALISATIONS | Finance, Marketing, Human Resources, Luxury Business Management |
| INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) |
| YEAR 2 | TERM IV 11 WEEKS <ul style="list-style-type: none"> - Business Economic - Innovation, Creativity and Change - Integrated Hotel Management Project - French, German, Spanish or Mandarin (optional) |
| | TERM III 11 WEEKS <ul style="list-style-type: none"> - Managerial Accounting - Yield and Revenue Management - Tourism and Resort Management - International Strategic Human Resource Management - Business and Leadership Skills - Marketing Management - French, German, Spanish or Mandarin (optional) |
| <p>P POSTGRADUATE DIPLOMA IN HOSPITALITY BUSINESS MANAGEMENT</p> | |
| INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) |
| YEAR 1 | TERM II 11 WEEKS <ul style="list-style-type: none"> - Hospitality Financial Accounting - Food and Beverage Management - Convention Management and Events - Hospitality Sales and Marketing - Front Office Management - Cultural Diversity in Hospitality - French, German, Spanish or Mandarin |
| | TERM I 11 WEEKS <ul style="list-style-type: none"> - Food and Beverage Service Theory and Practical - Bar and Beverage Management - Food Production and Hygiene - Hospitality Studies - Housekeeping Management - Computer Applications - French, German, Spanish or Mandarin |

P Represents a professional programme (Industry endorsed)



HOTEL EUROPE



“ Learn to design
and run your own
establishment ”

IN PARTNERSHIP WITH:



LES ONCIERGES



Located in the heart of Neuchâtel, the Master's programme delivered at this intimate, boutique-style hotel school enables students to advance their careers and become part of the next generation of luxury hospitality managers. Unique to this course is the opportunity to develop an acute understanding of design, with key modules offered in interior design, together with new trends and strategies in luxury hotel management.

A five-star education in hotel design management

The programme at IHTTI School of Hotel Management brings together the vital aspects of hotel management with hands-on operational training. Become adept at analysis and problem solving, and complement this foundation with applied topics in luxury hotel design. Fine-tune your management skills with a special emphasis on executive leadership and personal development. As a graduate, you will be well positioned to respond to the demand for multi-skilled managers in this competitive environment.

| P MASTER OF INTERNATIONAL BUSINESS IN HOTEL AND DESIGN MANAGEMENT | | | | | |
|---|--|-------------------|--|--------------------------------|--|
| YEAR 2 | <table border="1"> <tr> <td style="text-align: center;">INTERNSHIP</td> <td>Paid internship in Switzerland or worldwide (4-6 months)</td> </tr> <tr> <td style="text-align: center;">SEMESTER II 5 MONTHS</td> <td> <ul style="list-style-type: none"> - International Luxury Business Management - E-Marketing and Customer Relation Management - Applied Corporate Finance for Hotel Managers - Project Management - Executive Professional Development - Virtual Design Construction - Strategic Interior Design Management - Global Trend Forecasting in Interior Design - Facility Development and Design - New Venture Design Project - French, German, Spanish or Mandarin </td> </tr> </table> | INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) | SEMESTER II 5 MONTHS | <ul style="list-style-type: none"> - International Luxury Business Management - E-Marketing and Customer Relation Management - Applied Corporate Finance for Hotel Managers - Project Management - Executive Professional Development - Virtual Design Construction - Strategic Interior Design Management - Global Trend Forecasting in Interior Design - Facility Development and Design - New Venture Design Project - French, German, Spanish or Mandarin |
| INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) | | | | |
| SEMESTER II 5 MONTHS | <ul style="list-style-type: none"> - International Luxury Business Management - E-Marketing and Customer Relation Management - Applied Corporate Finance for Hotel Managers - Project Management - Executive Professional Development - Virtual Design Construction - Strategic Interior Design Management - Global Trend Forecasting in Interior Design - Facility Development and Design - New Venture Design Project - French, German, Spanish or Mandarin | | | | |
| ▲ | | | | | |
| P POSTGRADUATE DIPLOMA IN INTERNATIONAL HOTEL AND DESIGN MANAGEMENT | | | | | |
| YEAR 1 | <table border="1"> <tr> <td style="text-align: center;">INTERNSHIP</td> <td>Paid internship in Switzerland or worldwide (4-6 months)</td> </tr> <tr> <td style="text-align: center;">SEMESTER I 5 MONTHS</td> <td> <ul style="list-style-type: none"> - Food and Beverage Service Practice and Supervision - Food and Beverage Management - Food and Beverage Theory and Menu Planning - Housekeeping Management - Front Office and Rooms Division Management and Concierge Services - Hotel Information Systems - Fundamentals of Interior Design - Visual Technology - AutoCAD - Managerial Accounting (AH&LA) - Human Resources and Management Principles - Marketing Management for the Service Industry - French, German, Spanish or Mandarin </td> </tr> </table> | INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) | SEMESTER I 5 MONTHS | <ul style="list-style-type: none"> - Food and Beverage Service Practice and Supervision - Food and Beverage Management - Food and Beverage Theory and Menu Planning - Housekeeping Management - Front Office and Rooms Division Management and Concierge Services - Hotel Information Systems - Fundamentals of Interior Design - Visual Technology - AutoCAD - Managerial Accounting (AH&LA) - Human Resources and Management Principles - Marketing Management for the Service Industry - French, German, Spanish or Mandarin |
| INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) | | | | |
| SEMESTER I 5 MONTHS | <ul style="list-style-type: none"> - Food and Beverage Service Practice and Supervision - Food and Beverage Management - Food and Beverage Theory and Menu Planning - Housekeeping Management - Front Office and Rooms Division Management and Concierge Services - Hotel Information Systems - Fundamentals of Interior Design - Visual Technology - AutoCAD - Managerial Accounting (AH&LA) - Human Resources and Management Principles - Marketing Management for the Service Industry - French, German, Spanish or Mandarin | | | | |

P Represents a professional programme (Industry endorsed)



CAUX PALACE



IN PARTNERSHIP WITH:



With its enviable reputation as one of Switzerland's leaders in hospitality education, the Swiss Hotel Management School in Leysin offers Master's education that blends academic theory with an applied professional approach. As the courses are closely developed in tandem with four of the world's premier hotel groups, graduates are fully equipped to enter the industry and be ready to take on today's challenges.

Add the 'Swiss Touch' to your studies

Choose to develop all-round excellence, or focus on a speciality in Spa & Resort Management. You can even start creating a business plan for your own restaurant concept within the Food & Beverage and Restaurant Management programme. Whichever you opt for, you can rest assured that all courses endow students with that special 'Swiss Touch', the attribute that is so highly sought after within the industry... and so immensely appreciated all around the world.

| <p>P MASTER OF INTERNATIONAL BUSINESS IN FOOD & BEVERAGE AND RESTAURANT MANAGEMENT</p> | | |
|---|--------------------------------------|---|
| YEAR 2 | INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) |
| | ACADEMIC SEMESTER 5 MONTHS | <ul style="list-style-type: none"> - Restaurant Business Project - F&B Quality & Value Management - Restaurant Finance & Yield Management - Hospitality Digital Marketing - Restaurant & Kitchen Operations Management - Sustainable Food & Beverage Management - Current Trends in Food & Beverage and Restaurants - Managing Cultural Diversity - Developing Business Leadership Skills - Principles of Swiss Hospitality Excellence |
| <p>P POSTGRADUATE DIPLOMA IN FOOD & BEVERAGE AND RESTAURANT MANAGEMENT</p> | | |
| YEAR 1 | INTERNSHIP | Paid internship in Switzerland or worldwide (4-6 months) |
| | ACADEMIC SEMESTER 5 MONTHS | <ul style="list-style-type: none"> - Service Studies and Practice - Culinary Studies and Practice - Food and Beverage Management - Food and Beverage Cost Control - Rooms Division and Spa Management - Human Resource Management - Event Project Planning - Beverage Studies - Food and Beverage Operations Systems - Professional Career Development - Academic Language Skills - Food & Beverage Facilities Design and Management - Still & Sparkling Wine Culture - Event Project Operation |

P Represents a professional programme (Industry endorsed)

| A MASTER OF SCIENCE IN INTERNATIONAL HOSPITALITY MANAGEMENT | |
|--|---|
| YEAR 1 | <p>STUDY PROJECT 6 months on/off campus Independent Study or Integrated Business Project</p> <p>ACADEMIC SEMESTER 5 MONTHS</p> <ul style="list-style-type: none"> - Operations Management - Project Management - Developing Skills for Business Leadership - Sustainable Management Systems - Managing Social Media - Strategic Revenue Management - Strategic Directions - Strategic Design of the Service Experience - Advanced Methods of Enquiry for Business - Managing Risk & Uncertainty |

| P MASTER OF INTERNATIONAL BUSINESS IN HOTEL, RESORT AND SPA MANAGEMENT | |
|---|---|
| YEAR 2 | <p>INTERNSHIP Paid internship in Switzerland or worldwide (4-6 months)</p> <p>ACADEMIC SEMESTER 5 MONTHS</p> <ul style="list-style-type: none"> - Current trends in Hotels, Resorts & Spas - Developing Business Leadership Skills - Managing Cultural Diversity - Hotel and Resort Operations Management - Hospitality Digital Marketing - Spa Financial Management - Spa Operations and Retail Management - Hotel, Resort & Spa Business Project - Principles of Swiss Hospitality Excellence - Spa and Wellness Management |



| P POSTGRADUATE DIPLOMA IN HOTEL MANAGEMENT | |
|---|---|
| YEAR 1 | <p>INTERNSHIP Paid internship in Switzerland or worldwide (4-6 months)</p> <p>ACADEMIC SEMESTER 5 MONTHS</p> <ul style="list-style-type: none"> - Business and Market Research - Culinary and Services Studies - Facilities Design and Management - Financial Accounting - Food & Beverage Cost Control - Food & Beverage Management - Front Office and Spa Operations - Human Resources Management - Management Project - Marketing Management - Professional Career Development - Rooms Division and Spa Management - Strategies for Yield Management - Languages - Academic Language Skills |

OR





| P POSTGRADUATE DIPLOMA IN HOTEL OPERATIONS MANAGEMENT | |
|--|---|
| YEAR 1 | <p>INTERNSHIP Paid internship in Switzerland or worldwide (4-6 months)</p> <p>ACADEMIC SEMESTER 5 MONTHS</p> <ul style="list-style-type: none"> - Banquet Management - Culinary Studies and Practice - Food & Beverage Cost Control - Food & Beverage Management - Front Office and Spa Operations - Housekeeping Management - Housekeeping Operations - Human Resources Management - Professional Career Development - Rooms Division and Spa Management - Service Studies and Practice - Strategies for Yield Management - Wine and Beverage Management - Languages - Academic Language Skills |

OR

| P POSTGRADUATE DIPLOMA IN EVENTS MANAGEMENT | |
|--|---|
| YEAR 1 | <p>INTERNSHIP Paid internship in Switzerland or worldwide (4-6 months)</p> <p>ACADEMIC SEMESTER 5 MONTHS</p> <ul style="list-style-type: none"> - Business and Market Research - Culinary and Service Studies - Events Management - Event Project Planning - Event Project Operation - Food & Beverage Management - Human Resources Management - Management Project for Events - MICE and Logistics for Events - Professional Career Development - Rooms Division and Spa Management - Strategies for Yield Management - Wine and Beverage Management - Languages - Academic Language Skills |

A Represents an Academic programme (University endorsed) **P** Represents a professional programme (Industry endorsed)

Pathways to your success

| | | P MASTER OF INTERNATIONAL BUSINESS IN CULINARY MANAGEMENT | P MASTER OF INTERNATIONAL BUSINESS IN HOSPITALITY MANAGEMENT WITH SPECIALISATION |
|---|---|--|--|
|  | <i>You hold a</i> POSTGRADUATE DIPLOMA IN CULINARY ARTS | ● | ● |
|  | <i>You hold a</i> POSTGRADUATE DIPLOMA IN HOSPITALITY BUSINESS MANAGEMENT | | ● |
|  | <i>You hold a</i> POSTGRADUATE DIPLOMA IN INTERNATIONAL HOTEL AND DESIGN MANAGEMENT | | ● |
|  | <i>You hold a</i> POSTGRADUATE DIPLOMA IN HOTEL MANAGEMENT | | ● |
| | <i>You hold a</i> POSTGRADUATE DIPLOMA IN HOTEL OPERATIONS MANAGEMENT | | ● |
| | <i>You hold a</i> POSTGRADUATE DIPLOMA IN FOOD & BEVERAGE AND RESTAURANT MANAGEMENT | | ● |
| | <i>You hold a</i> POSTGRADUATE DIPLOMA IN EVENT MANAGEMENT | | ● |
| ENTRY FOR BACHELOR DEGREE HOLDERS | <i>You hold a</i> BACHELOR'S DEGREE IN HOSPITALITY (OR RELATED DISCIPLINE) WITH A MINIMUM 6 MONTHS' WORK EXPERIENCE | ● | ● |
| | <i>You hold a</i> BACHELOR'S DEGREE IN ANY DISCIPLINE OR A MINIMUM 3 YEARS' WORK EXPERIENCE IN A SUPERVISORY POSITION (IN ANY INDUSTRY) | ● | ● |

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SWISS EDUCATION GROUP



International
Recruitment
Forum

Face-to-Face with your Future

The International Recruitment Forum is one of our key events for students, setting them on the path to a dynamic career. It is here that twice a year, large hospitality groups and small boutique hotels, events companies, cruise lines and more meet our ambitious students and handpick candidates. These experienced leaders travel to Switzerland from around the globe to open doors within the hospitality world.

Created in 2009, and taking place in Montreux, this event brings students and future employers together to discuss careers and market needs. Students are interviewed and recruited for internship positions, management training, and full-time employment. Speakers and roundtable sessions familiarise students with the realities of their future profession.

We make up the world's largest hospitality alumni network; draw on this resource to optimise your prospects all the way throughout your career:

Five years after graduating,

89%

of alumni hold management positions or have created their own company

73%

of alumni currently work in the hospitality or restaurant business

96%

of alumni in the hospitality sector are employed in luxury hotels

