

# *Bachelor of Science* in International Hospitality Management

FULL-TIME PROGRAM



ECOLE HOTELIERE  
**LAUSANNE**

— Since 1893 —

A MEMBER OF EHL GROUP

# About EHL

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EHL has been a pioneer in hospitality management education since 1893. It has created and inspired a unique professional community of hospitality managers around the world, united by the values and legacy of Ecole hôtelière de Lausanne.

We provide degree programs and short courses to students from 114 different nationalities at different stages of their professional journey.



**Hes·so**  
Haute Ecole Spécialisée  
de Suisse occidentale  
University of Applied Sciences  
Western Switzerland

## About EHL alumni

53% in hotel, F&B, travel sectors.

47% in FMCG, finance, luxury & others .



25'000

Alumni in  
150+ countries



64%

of graduates  
get a senior or  
executive position

## Employment success ★★★★★

“EHL consistently maintains a very high graduate employment rate.”



96%

of our students  
find employment  
shortly after graduation



best industry  
recognition

## Unique industry bonds



+140

companies recruit  
on campus



+7000

industry partners

\*source: QS World University Ranking 2017

# Program overview

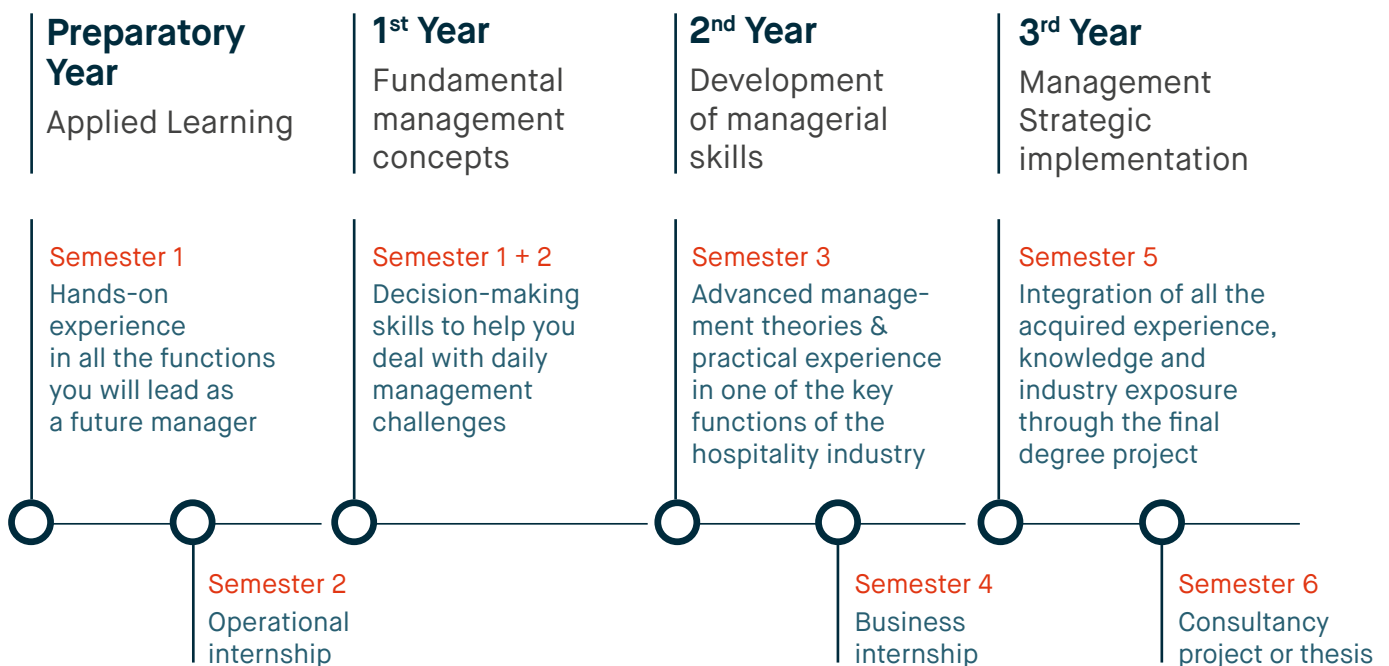
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Our bachelor's degree is considered by the industry to be the best degree in hospitality management.

EHL prepares students to take on management and strategic roles in the hotel and travel industries as well as global careers in luxury, finance, retail, and all other sectors where customer relationship is key.

The learning pillars at EHL include:

- Advanced academics
- A unique proximity and collaboration with the industry
- Hands-on experience
- Global exposure



# Courses & credits

## Preparatory Year courses

	<i>Hours</i>	<i>US Credits</i>
<b>KITCHEN I</b>		
Gastronomic & Bistro Cuisine	63.5	1.6
Food Court Kitchen	42	1.0
Pastry Production	25	0.6
Finger Food Kitchen	25	0.6
<b>KITCHEN II</b>		
Gourmet Boutique	20	0.5
Bakery	15	0.4
Pastry Boutique	20	0.5
Research & Development	20	0.5
<b>RESTAURANT</b>		
Fine Dining Restaurant, Bistro & Lounge Bar	66	1.6
Food Court Restaurants	43.5	1.1
Lobby Bars	44	1.1
Banqueting	45	1.1
<b>OENOLOGY &amp; BEVERAGE KNOWLEDGE</b>		
Oenology & Wine-Producing Regions	32.5	0.8
Beverage Knowledge	18.5	0.6
<b>ROOMS DIVISION</b>		
Housekeeping	30	1.0
Front Office	40	1.3
<b>CONTROL &amp; LOGISTICS</b>		
Stewarding	32.5	0.8
Preliminary Preparations	20	0.5
<b>INTRODUCTION TO HOSPITALITY CULTURE</b>		
Food & Culture	18.5	0.6
Rooms Division Operations	18.5	0.6
Introduction to F&B Management	18.5	0.6
French Beginner I - II (A1)	30	1.0
French Beginner III - IV (A2)	30	1.0
French Intermediate I - II (B1)	30	1.0
<b>FIELD TRIP</b>		
Field Trip	10	0
<b>OPERATIONAL INTERNSHIP (24 WEEKS)</b>		20

## Year 1 courses

### SEMESTER 1

	<i>Hours</i>	<i>US Credits</i>	<i>ECTS</i>
<b>FOUNDATIONS OF HOSPITALITY MANAGEMENT I</b>			
Food & Beverage Cost Controls	30	2.7	12
Foundations of Hospitality Marketing	30	2.7	
Human Behavior & Performance in the Workplace	30	2.7	
<b>BUSINESS TOOLS I</b>			
Financial Accounting	45	2.7	13
Microeconomics	30	1.7	
Management Information System Tools / Spreadsheets	30	1.7	
Mathematics	45	2.7	
<b>COMMUNICATION &amp; CULTURE I</b>			
Business Communication	30	2.0	5
One language course from the list below:			
Business French (A2 to B2)	30	1.3	
Spanish (A1 to B2)	30	1.3	
German (A1 to B2)	30	1.3	
Mandarin (A1)	30	1.3	
Russian (A1)	30	1.3	

### SEMESTER 2

	<i>Hours</i>	<i>US Credits</i>	<i>ECTS</i>
<b>FOUNDATIONS OF HOSPITALITY MANAGEMENT II</b>			
Hospitality Economics	30	2.3	14
Service Quality & Design	30	2.3	
Operational Marketing in the Hospitality Industry	30	2.3	
Rooms Division Management	30	2.3	
<b>BUSINESS TOOLS II</b>			
Topics in Financial Analysis	30	2.3	11
Macroeconomics	30	2.3	
Statistics	45	2.7	
<b>COMMUNICATION &amp; CULTURE II</b>			
Academic Writing	30	2.0	5
One language course from the list below:			
Business French (A2 to B2)	30	1.3	
Spanish (A1 to B2)	30	1.3	
German (A1 to B2)	30	1.3	
Mandarin (A1)	30	1.3	
Russian (A1)	30	1.3	

## Year 2 courses

<b>SEMESTER 3</b>			
	<i>Hours</i>	<i>US Credits</i>	<i>ECTS</i>
<b>BUSINESS ANALYSIS</b>			
Revenue Management	45	3.0	12
Managerial Accounting	30	2.7	
Customer Information & Distribution			
Channel Management	30	2.3	
<b>APPLIED HOSPITALITY MANAGEMENT</b>			
Talent Management Systems	30	2.7	12
International Services Marketing	30	2.7	
Services Operations Management	30	2.7	
<b>COMMUNICATION &amp; CULTURE III</b>			
Business French (B1 to C1)	30	1.3	6
One language course from the list below:			
Spanish (A1 to B2)	30	1.3	
German (A1 to C1)	30	1.3	
Mandarin (A1 to A2)	30	1.3	
Russian (A1 to A2)	30	1.3	
Legal Awareness	45	2.7	

<b>SEMESTER 4</b>			
		<i>US Credits</i>	<i>ECTS</i>
<b>BUSINESS INTERNSHIP (24 WEEKS)</b>		20	30

## Year 3 courses

<b>SEMESTER 5</b>			
	<i>Hours</i>	<i>US Credits</i>	<i>ECTS</i>
<b>INTEGRATED BUSINESS ANALYSIS</b>			
Corporate Strategy	45	3.7	15
Corporate Finance	45	3.7	
Research Methodology <b>or</b>			
Project Management / Market Research	30	2.7	
<b>INTEGRATED HOSPITALITY MANAGEMENT</b>			
Real Estate Finance	30	3.3	15
Hotel Asset Management	30	3.3	
Organizational Capital & Leadership	30	3.3	

# Electives

The list of elective courses below is indicative. Courses offered in any particular semester may (and do) change in response to the industry evolution. Students will select 3 courses, and earn 12 ECTS credits (about 8 US credits).

## Semester 6

### ELECTIVES (6 WEEKS)

Hotel Planning and Development  
Trends in Hospitality Franchising  
Managing Demand for Optimal Hotel Performance  
New Frontiers in Revenue Management  
Hospitality Mergers and Acquisitions  
Developing Entrepreneurial Projects  
Innovation Management  
Cross-cultural Hospitality Management  
Digital Marketing  
Wine Economics and Finance Portfolio Management  
Hospitality Luxury Brand Management

Alternative Investments Private Equity and Hedge Funds  
Influence and Leadership: Negotiation and Communication Tools  
Strategic Hotel Investments  
Creating the Future of Food Service  
Brand storytelling – Thinking beyond products and services  
Big Data Strategy for the Hospitality Industry  
Crisis/Strategic Communication  
Corporate Social Responsibility and Sustainable Innovations  
Wealth Management

### STUDENT BUSINESS PROJECT OR THESIS (9 WEEKS)

Students are required to complete either a Student Business Project (SBP) or an individual thesis, for which 18 ECTS Credits will be awarded.

SBPs are real-life full-time consultancy mandates conducted by a team of six final-year students and two expert coaches from EHL faculty and staff. Each team follows a rigorous and structured methodology to produce a professional business report providing practical and actionable recommendations for specific business challenges.

The individual thesis will develop the student's ability to do independent scientific research, collect relevant data, and analyze the data statistically to arrive at rigorous conclusions.

The total ECTS credits earned by a Bachelor graduate is 180 ECTS.

*According to the requirements of the Bologna Declaration that apply to all European universities, a study program must be structured in the form of modules. A module comprises one or more learning units. This is a non-contractual document and is subject to modification.*



# Admission

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EHL follows a holistic admission process due to the high level of demand. We accept students for 2 program start dates: in February and in September.

Depending on the time of your application, you may be offered to start at a later intake. EHL assesses applications on a wide range of criteria: academic records, personal experiences and motivation for a career in hospitality and service industries.

## Admission requirements



### Academic

A final high school diploma (transcripts / grade reports)



### Essay

An essay demonstrating your passion for the industry



### English language

A thorough command of English (min. IELTS 7.0, TOEFL 100, CAE B)



### Other

18 years old when starting the program

# Career training & support

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- Mentoring program
- International competitions
- Career coaching
- Exclusive job platform
- International networking events
- On-site career events

Some of the top brands recruiting EHL students & graduates every year



# Student life at EHL

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100+

nationalities on campus



30

student associations



25+

sport activities



1h

flight to major European cities

## Top notch facilities:

6 food outlets, fine dining restaurant, outdoor sports equipment, EHL sail boat, tennis courts, boutique, etc.

## *Apply online*

Go to **[apply.ehl.edu](https://apply.ehl.edu)** and create your login. When your application is complete and fits with our requirements, you will be invited to complete an online interview. You will also be invited to a personal interview and some team activities, and we will assess your motivation for EHL and your understanding of hospitality trends and challenges.

Learn more: **[ehl.edu](https://ehl.edu)**

# Study in Switzerland

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Switzerland has a lot to offer: cultural activities and outdoor sports at your doorstep, proximity to major European cities, a center of business and innovation in addition to great living conditions.



Best country for quality of life, business & entrepreneurship, citizenship and cultural influence\*



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LAUSANNE**

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Get in touch

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ehl.edu

\*sources: QS World University Ranking 2017, World Travel & Tourism Council, the Economic Impact 2017, Report, TNS Survey 2007/10/13, United Nations annual report, World Economic Forum 2016, US News international survey 2017, Worldwide Hospitality Awards, 2013. US News international survey 2017, Worldwide Hospitality Awards, 2013.