

FACT SHEET

DIPLOMA IN HOTEL OPERATIONS / CULINARY ARTS

Program designed for students whose main aim is fast track access to first employment within the pastry and bakery environments, with a baggage of hospitality knowledge that cover hotels' F&B operations, including guest contact, supervisory activities, management theories and state of the art applications. Although the program is conceptualized for students to progress within luxury hotels and resorts, customized attention will be provided for those participants who intend to work within small to medium size hotels, institutional operations, individual restaurants, or for students who may aspire to set up their own restaurant or catering operation.

<p>Intakes: August and March Duration: 2 years (4 semesters) Taught semesters: 2 Number of Weeks per Semester: 18 Internships: 2 (5 to 7 months)</p>	<p>Age: 16 and above Qualification: High School Diploma or equivalent year 12, O-level or equivalent Vocational School Diploma English level: IELTS 5 or equivalent</p>
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Course Program:

Four semesters, two in College (Semesters 1 & 3) and two internships Semesters (2 & 4) either in Switzerland, within reputed chain hotels, or with partner International Hotel companies:

Academic Semester 1: Intro to Hospitality; F&B Concepts; Food Service Operations theory; F&B practical, Wine and Bar, F&B HR, F&B S&M, F&B Control, Hotel technology, Food Production Theory and Practical, Stewarding, Business English (IELTS 4 level), Basic German, EDP applications. Main emphasis is on Culinary Arts.

Internship Semester 2: This first internship (five to seven months) is planned to suit individual needs, within F&B production environment: hotels, restaurants, catering and fast food operations.

Academic Semester 3: F&B Management, Events Management, Managerial Accounting and Finance (Level 1), Supervision, Rooms Division Management (Level 1), Housekeeping practical; HR Management (Level 1), S&M (Level 1), Engineering/Maintenance/Energy (level1), Club Mgmt (1), Hospitality Law (1); Professional English writing (1), Research methods (1); Capstone. All subjects are in support of Culinary Art.

Internship Semester 4: This second internship (five to seven months) is also planned to suit students' wished/needs, a phase 2 within F&B Operations (hotels, restaurants, catering and/or central kitchens operations).

Fees:

Semester 1 Fees – CHF 29'725.-

Semester 3 Fees – CHF 29'725.-

Fees include (for the duration of the semester only): accommodation in twin sharing double room (single supplement is CHF 2'500.- per semester), full board, health, accident and private liability insurance, books & materials and uniforms & tool on loan, residence permit but exclude travel and visa costs.

Potential monthly earnings during internship: CHF 2'150.- gross per month (in Switzerland only).

For detailed information about SHML, Enrolment, Travel, Visa, Admissions, Academic programs, Scholarships, Life at SHML, News and Events and online contacts please refer to www.shml.ch

Certificates and Diploma:

Upon successfully completing Academic Semester 1 and 1st Internship, students are awarded:

Certificate in Hotel Operations / Culinary Arts

Upon successfully completing Academic Semester 2 and 2nd Internship, students are awarded:

Diploma in Hotel Operations Management: Major in Culinary Arts