

FACT SHEET

**POST-GRADUATE DIPLOMA
IN INTERNATIONAL HOTEL OPERATIONS**

SHML Post Grad program is characterized by content entirely dedicated to hospitality business operations and management as practiced within international hotels. Expected outcomes are set by corporate-level hoteliers who directly participate in knowledge transfer, leading case studies, assessing results and securing for all participants the right/most suitable internship opportunity in Switzerland or in the world.

Participants' profiles:

1. Graduates who wish to diverge from their initial professional choice in favor of hospitality;
2. Hospitality practitioners who decide to broaden own professional knowledge, in view of optimizing career progression opportunities;
3. Individual entrepreneurs who decide to acquire essential hospitality management knowledge and skills in view of their future venture as hotel owners.

<p>Intakes: August and March Semester 1: 18 weeks, followed by Internship: choice of 5 to 7 months</p>	<p>Age: Mature adults Qualification: -High School Diploma and practical experience -Bachelor Degree English level: IELTS 5 or equivalent</p>
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Progression and Accreditation: Depending on sequence and results of traditional education to-date, the 1-year Post Grad Diploma program can be accepted within managed progression of SHML courses towards the Master Degree at one of our partner universities.

Recognition: Genesis Hotels and Resorts, GHM, Orient Express, Swiss Belhotels International, SPM.

Course Programs:

Semesters at College and one internship in Switzerland or with a partner International Hotel company (see SHML website).

Academic Semester 1: Program overview

Focus on one core revenue-generating department: Food & Beverage Operations. Program content begins with discovering critical aspects leading to the establishment of F&B concepts—supported by one or several production centers. By concept it is implied a detailed study and application of key management functions that begin with planning—lay-out of the entire F&B operations, including engineering aspects, interior design, equipment, systems—and progress with organizing, staffing, directing, coordinating, controlling and evaluating the entire operational cycle. The program involves practical exercises, although limited to F&B Front-of-the-House activities. Practical Food Production and languages are optional.

Academic Semester 1: Subject titles

Introduction to Hospitality; F&B Concepts; Food Service Operations theory; F&B practical, Wine and Bar Knowledge, F&B Human Resources, F&B Sales & Marketing, F&B Control, Hotel technology, Food Production Theory and Practical, Stewarding, Business English (IELTS 4 level), Basic German, EDP applications.

Internship: This internship —5 to 7 months— is planned to suit individual needs: restaurants, bars, fast food, banqueting operations.

Fees:

1-year module: 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 internships: 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 the 1-year module, participants are awarded:

-Post Grad Diploma in International Hotel Operations