



Swiss Professional Degree in Hospitality Management &
Bachelor in International Hospitality Management

Your Professional Pathway

at EHL Campus Passugg

ADVANTAGES



24

Ø Class size



22

Ø Age of students



50%

Students study
in German



2013

Member of EHL Group



50%

Students study
in English



1966

EHL Passugg
established



300

Enrolled students



30

Nationalities

Unique Advantages

- ➔ Become a full-grown hospitality professional with extensive know-how for management positions
- ➔ Grow in your emotional competence and learn to use them to achieve your personal goals
- ➔ During your studies, you will gain a wide range of work experience in hotel and gastronomy
- ➔ Study & practice in Graubünden, Switzerland's No. 1 tourism region
- ➔ Live and learn on our international campus in a historic hotel building



3 Majors to choose from

In the 6th semester of the Swiss Professional Degree, you have the opportunity to choose a specialization from these three options:



Culinary Arts

Want to start your career in the Food & Beverage industry? The semester 6 specialization in Culinary Arts will prepare you to organize and carry out special events, as well as implement the latest culinary trends, including seasonal and sustainable practices.

Spa & Wellness Management

Interested in running a spa or wellness service? The semester 6 specialization in Spa & Wellness Management will give you fundamental knowledge of these specialized services and deepen your competencies in operational and business management areas.



Sustainable Management

Are you all about sustainability? Deepen your knowledge in Sustainable Management. Based on the 5-pillar principle: ecology, social, economy, management and regional anchoring, you will expand your sustainable competencies.

"I decided to pursue a major in Culinary Arts to dive deeper into my passion for all aspects related to food, including its origin and production processes. The workshops and excursions allowed me to satisfy my curious nature and explore emerging food trends while experimenting with various ideas. My ultimate goal is to share my passion with others and perhaps establish a company based on it."

*Nina Walther,
Class of 2023*

Professional Pathway

Achieve Two Degrees in Hospitality

The Professional Path to the EHL Bachelor Diploma begins with the Swiss Professional Degree in Hotel and Restaurant Management*, a hospitality management program taught in English with Swiss federal accreditation. Professional Degree graduates are eligible to top-up their degree with our Direct Entry Bachelor program.

By following the Professional Pathway, you will graduate with two recognized Swiss degrees in hospitality management, giving you unique professional advantages to launch your career. It is an ideal choice if you have a passion for hotel management, communication, and culinary arts and you want to get plenty of real-world experience during your degree.

*Advanced Federal Diploma of Higher Education in Hospitality Management

"To be able to lead, you have to know and master the fundamentals."



Professional Pathway Outline

Swiss Professional Degree

PROFESSIONAL FOUNDATION & HOSPITALITY MANAGEMENT

- Semester 1: Host
- Semester 2: Communicator
- Semester 3: Internship
- Semester 4: Entrepreneur
- Semester 5: Internship
- Semester 6: Networker

IMMERSION & MANAGEMENT FOUNDATION



Access to Bachelor Degree

APPLIED MANAGEMENT

Semester 3
MANAGEMENT IMMERSION

INTEGRATING BUSINESS

Semester 5 & Semester 6
STRATEGY & INNOVATION

Admission requirements

Swiss Professional Degree



AGE

18 years (in the course of the first year of study)



EDUCATION

- Final secondary school certificate / high school diploma
- Professional diploma (apprentice certificate)



ENGLISH REQUIREMENTS

Excellent written and verbal command of English (e.g. IELTS with a minimum score of 6.0, Cambridge First Certificate or equivalent) OR schooling in English for last 3 consecutive years

EHL Bachelor Degree



ACADEMIC REQUIREMENT

- Swiss Professional Degree
- Similar degrees from other countries sur dossier

Graduates of the Swiss Professional Degree have to reapply for the Bachelor programme.





ENGLISH REQUIREMENT (one of the following)

An English level of IELTS academic module 7.0 or equivalent is required for the bachelor program. Graduates of the English Swiss Professional Degree program are not required to provide an additional English certificate. However, EHL reserves the right to ask for one if they believe that the applicant's level is not up to that standard and could negatively impact their studies and chances of success.





Swiss Professional Degree

<p>SEMESTER 1: HOST Learn how to provide exciting guest experiences</p>	<p>SEMESTER 2: COMMUNICATOR Learn how to communicate with empathy and intention</p>	<p>SEMESTER 3: INTERNSHIP Apply the developed skills in practice</p>
<p>'Host' Competences</p> <ul style="list-style-type: none"> • Culinary Practice • Culinary Theory • Service Excellence Practice • Service Excellence Theory • Beverage Management, Tastings & Mixology • Food Safety & Hygiene Management <p>Business Competences</p> <ul style="list-style-type: none"> • Information & Communication Technology I • German for Business I <p>Emotional Competences</p> <ul style="list-style-type: none"> • Essentials of Soft Skills • Personal Development Portfolio I • Internship Preparation & Professional Coaching <p><input checked="" type="checkbox"/> Emotional Competence Assessment</p>	<p>'Communicator' Competences</p> <ul style="list-style-type: none"> • Business Communication • Communication & Culture • Hospitality Sales & Marketing I • Rooms Division Management • Rooms Division Operations • Team Leader in-house Restaurants <p>Business Competences</p> <ul style="list-style-type: none"> • Facility Management • Project Management • F&B Profit Strategy • Statistics • Applied Mathematics in Hospitality • Financial Accounting • Information & Communication Technology II • German for Business II <p>Emotional Competences</p> <ul style="list-style-type: none"> • Emotional Control Competencies • Personal Development Portfolio II • Internship Preparation & Professional Coaching 	<p>Duration: 6 months</p> <p>Location: at least 3 months in Switzerland</p> <p>Focus: Gain professional experience in Service, Kitchen Housekeeping and/or Front Office</p>  <p>Soft Skills Development</p> <ul style="list-style-type: none"> • Reflection & Development of Self-Confidence • Personal Development Portfolio III • Internship Support & Professional Coaching
<p>SEMESTER 4: ENTREPRENEUR Think like an entrepreneur and develop strategic skills</p>	<p>SEMESTER 5: INTERNSHIP Apply the developed skills in practice</p>	<p>SEMESTER 6: NETWORKER Learn how to build meaningful relationships</p>
<p>'Entrepreneur' Competences</p> <ul style="list-style-type: none"> • Hospitality Experience Design • Entrepreneurship & Innovation • Strategic Management • Digital Marketing • International Hotel Management <p>Business Competences</p> <ul style="list-style-type: none"> • Human Resources & Talent Management • Hospitality Sales & Marketing II • Economics & Law • Financial Analysis • Development & Realization of a Hospitality Concept • German for Business III <p>Soft Skills Development</p> <ul style="list-style-type: none"> • Team Skills • Personal Development Portfolio IV • Internship Preparation & Professional Coaching 	<p>Duration: 6 months</p> <p>Location: Switzerland or abroad</p> <p>Focus: Gain professional experience in Service, Kitchen Housekeeping, Front Office and/or Business Administration</p>  <p>Soft Skills Development</p> <ul style="list-style-type: none"> • Reflection & Development of Self-Confidence • Personal Development Portfolio V • Internship Support & Professional Coaching 	<p>'Networker' Competences</p> <ul style="list-style-type: none"> • Employee Experience Design • Leadership & Networking • Applied Management & Leadership • Sustainability & Environmental Management • Tourism Management • Specialization in Culinary Arts, Spa & Wellness Management or Sustainable Management <p>Business Competences</p> <ul style="list-style-type: none"> • Financial Management & Controlling • Revenue Management • Organizational & Quality Management • Business Plan Project <p>Soft Skills Development</p> <ul style="list-style-type: none"> • Emotion & Conflict Management • Personal Development Portfolio Assessment • Professional Coaching <p><input checked="" type="checkbox"/> Emotional Competence Assessment</p>
<h2>EHL Bachelor Degree</h2>		
<p>EHL Semester BOSC 3</p>	<p>EHL Semester BOSC 5</p>	<p>EHL Semester BOSC 6</p>
<ul style="list-style-type: none"> • Applied Hospitality Management • Business Analysis • Managerial Accounting • International Services Marketing • Culture & Communication 	<ul style="list-style-type: none"> • Integrated Business Analysis • Research Methodology • Project Management • Market Research • Integrated Hospitality Management 	<p>Electives: Choose 3 from 20</p> <p>Sample: Digital Marketing Wine Economics & Finance Luxury Brand Management</p> <p>Fixed Degree Project:</p> <ul style="list-style-type: none"> • Individual Thesis • Student Business Project

*As of January 2022, SERI will adapt the framework curriculum for the Swiss Professional Degree. The courses shown above may still change as part of the re-accreditation process.

How to apply



*“We are a member of the EHL Group,
the world’s No. 1 hotel management education institution”*

Become an EHL Student!

At EHL Campus Passugg we have been educating the hoteliers of tomorrow for over 50 years. If you decide to take a hospitality management degree and follow the Professional Path, you will become a member of the EHL Education Group, the world’s No. 1 hotel management school. You can be sure of an international reputation for your degree and an exclusive career network!

Intakes

Semester starts in January and August

Please submit your application online:
application.ssth.ch



Location

Surrounded by world class ski resorts, EHL Campus Passugg is located just outside the city of Chur, the oldest city in Switzerland where students will discover a rich history and local culture.



Accommodation

225 rooms in our school hotel for double or single occupancy, stunning views of Chur and the mountains.



Food & Beverage

5 in house outlets including an Asian restaurant and a speciality Swiss restaurant with regional dishes.