

# CAMPUS LOCATION

Barcelona, Madrid, Valencia or Online

# INSTRUCTION LANGUAGE

English

on campus or online

**INTAKES** 

October, January, April, July

# SECOND LANGUAGE

Spanish, French or Russian

# **DURATION**

1 academic year

MANAGEMEN

## **TIMETABLE**

Mornings or evenings

## **FEES**

Enrolment fee: 200 euros Tuition fees: 5.000 euros or 3.000 euros / 2 instalments

#### STUDY PLAN: 72 ECTS CREDITS

**Module I**. Restaurant and Bar Management, Introducing food and beverage management, Understanding eating out, Developing the concept, Understanding and developing the menu, Food and drinks purchasing and storage, Food and drinks production and service, Managing the quality in restaurant and bar, Developing the business plan, Financial operations in restaurant and bar

**Module II**. Strategic Marketing, Essence of Marketing, The strategic marketing planning process, Mission, value strategies, and market definition, Internal analysis, Customer analysis, Industry analysis, Competitors analysis, SWOT analysis, Corporate objectives and corporate strategies, Marketingobjectives and marketing strategies, Product, price, place, Marketing communication, Organization and implementation of marketing

**Module III**. Introduction to customer experience, Qualities and Actions of the Customer-focused Leader, Customer Insights and Priorities, Recruiting for Attitude, Training for Excellence, Motivating and Empowering Your People, Communication and Praise Improve and Innovate, Consistently Consistent

**Module IV**. Foreign Language Intensive Course (Spanish, French, Russian)

Module V. Professional Spanish/French/Russian Language

**Module VI**. Final Project: Project design, Research tools, Personal reflection, Appropriate questionnairedesigns, Conducting academic research, literature search, and review, Developing a research question, hypothesis and methodology, Managing a research project

Module VII: Internship



#### **INTERNSHIP**

HTL International School has signed a huge variety of **educational agreements** with different hotel chains, companies, and travel operators nationally, mainland and islands. According to Spanish law, it is possible to do a **part-time** (20 h/week) or

full time (40 h/week) internship during the study period or after the theoretical part is finished. Normally, the companies provide some grant, its quantity depends on their company policy. Some of the internship positions are published on our Internships&Jobs Portal. In case you have a company interested in you as an intern in Spain or abroad, please contact us to sign the internship agreement with your company.

## **QUALIFICATION**



On successfully completing this Professional Program of Study you will:

- 1. Be awarded the
- Master Degree in RestaurantManagement
- **SIELE Global** (SpanishLanguage for Foreigners official diploma) or
- French/Russian Language Level Certificate
- 2. Have attained an accredited qualification for managerial and supervisory levels showing you possess competence in professional work activities.
- 3. Have attained a high-level qualification equated to the International studies framework as a Master Degree or Master Propio according to the Spanish National framework.



#### **CAREERS**

The types of positions that graduates may occupy include the following: Organize, direct and evaluate food and beverage service, Recruitment and training of staff, Shift scheduling, Performance management; monitor staff performance and provide feedback, Purchase and control of inventory, Monitor revenues and expenses, Ensure the practice of health and safety regulations, Negotiate supplier arrangements for food and beverage products, Negotiate with clients for the use of facilities for catering, parties, banquets, etc

### **ADMISSION**

1.fulfill the **online application** form

2.submit the requested documents: - passport copy

- last studies transcript
- cv
- English level certificate, if any. If you don't have any proof of your English level, you can pass our online English placement test.

