



**HTMi** 

*Hotel and Tourism  
Management Institute  
Switzerland*

2019

The Swiss Education and Training Centre for HTMi International Education Group

**Education Profile, Courses, and Application Details**

A Leading Hotel Management Institute in the World

2018 QS Global University Rank for Hospitality & Leisure -14th



# Come as a Student, Become a Manager



UNESCO BIOSPHÄRE  
**ENTLEBUCH**  
LUZERN SCHWEIZ













## **HTMi: A Leading Hotel Management Institute in the World 6**

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**Ian R. J. Larmour**  
Managing Director



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International  
Academic Dean



**Andy Kurfurst**  
Executive Chef



**Anthony Lack**  
Events Management  
Teacher



**Michelle Schuster**  
Food & Beverage  
Manager



**Rohit Bhatia**  
Director Marketing



**Dr. John Burgess**  
Academic Advisor



**Nina Mueller**  
Student Services  
Manager



**Vinoth Prakas**  
Director of  
Diplomatic Relations

## HTMi is a Leading Hotel Management Institute in the World

Dear Students and Parents,

On behalf of HTMi International Development Group, we are delighted to welcome you to the exciting world of hotel and tourism management, and the world's largest employer of people and managers, where our mission for all students is "Come as a Student, become a Manager". To create future managers, our aim for all students is to inculcate the values required to be a hospitality professional, and provide the best education, training, internships, and career placements.

Today, HTMi has become a leading global International Hotel and Tourism Education Group, with campuses in Switzerland, Singapore, Australia, Dubai, and over 20 partnership campuses globally, and altogether over 2,000 students studying HTMi courses around the world per year. Students study the HTMi Switzerland Diplomas and Degrees and can progress to two top UK University degrees on campus at HTMi Switzerland.



Rank 14 in the World  
Rank 5 in Switzerland  
Rank 1 in Kanton Luzern



HTMi Ranking in 2018 is from the global number one World University Rankings, by QS in partnership with Elsevier

HTMi has a 15-years-old distinguished partnership in Switzerland with the University of Ulster Business School (UUBS), UK to provide HTMi students with the leading Bachelor BSc (Hons.) Degree provision. University of Ulster UK is placed in the top 2% of universities worldwide and the UUBS Hospitality & Tourism Department ranking is:



Hospitality and Tourism Department:  
Rank 6 in UK Guardian University Guide 2018  
Rank 9 in UK Complete University Guide 2018

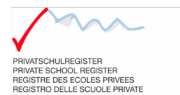
HTMi Masters Degree partner Edinburgh Napier University, UK provides HTMi students a leading Masters MSc Degree provision.



Five QS Stars for teaching, employability and internationalisation  
Top 10 UK Modern University for Hospitality, Events Management & Tourism

HTMi and its courses have accreditation in Switzerland, UK and internationally, and in 2017, HTMi received provisional Kanton of Luzern recognition to run the Swiss Federal Diploma. The details are available on our website, HTMi.ch.

HTMi is accredited as a Higher Education Institution by EDUQUA, the Swiss education quality organisation, officially recognised by the Swiss Government and the Swiss Private Schools Register as providing high quality educational services. HTMi has institutional accreditation from British Accreditation Council (BAC), a full member of the European Association for Quality Assurance (ENQA) and the three-year Bachelor BSc (Hons.) Degree is accredited at all levels by the largest international organisation for the hospitality industry, the Institute of Hospitality.



HTMi reserves the right to make changes to the course and application details at any time.



HTMi is the Swiss Centre of HTMi International Education Group and is recognised by many of the governments in countries where our diplomas and training programmes are held at our own campuses and at leading partner institutions, as well as part of larger government programmes. In addition, students can have a truly global education experience by studying our pathway courses throughout the world. In addition to partnership institutions, HTMi has a global network of Sister Schools for student exchange and transfers.



“Lead don’t follow, create don’t copy” is our operating culture and Innovation is our DNA. Some of our key achievements in recent years are:

- HTMi established the first Swiss hotel school research and development centre for the use of Apple technology within hospitality education and training.
- HTMi is the first hotel school to have its own education section on iTunes on the Apple Website.
- HTMi is the first hotel school to create and develop its own international hotel management brand, Swisstouches Hotels and Resorts.
- HTMi is the first hotel school to link the HTMi alumni of all its education partners with employers through a ground-breaking online platform powered by Hosco. The Career Centre is now linked through our campuses in Switzerland, Singapore and Australia.
- HTMi Events Centre Switzerland organises over 100 hospitality events on campus per year.
- HTMi Research Centre has its own online student journals and conferences.
- HTMi Culinary Centre is a leader in Swiss Culinary and expanding quickly through our hotels and schools globally.

HTMi on  
iTunes U



Swisstouches  
HOTELS & RESORTS

hosco.



MILLENNIUM  
HOTELS AND RESORTS

HTMi Graduates work in over 40 countries globally, 95% are employed within 3 months of graduation, and work in the top 20% of Global hospitality companies.

We are in search of excellence in every student we develop, train and educate to become a manager. On behalf of all students, graduates, staff and representatives worldwide,

Welcome to HTMi Switzerland.

Ian R J Larmour,  
Managing Director, HTMi International Development Group.

Swisstouches  
HOTELS & RESORTS

WYNDHAM

Marriott

Hilton

IHG®

ACCOR HOTELS

RHG RADISSON  
HOTEL GROUP

HYATT

THE RITZ-CARLTON

MILLENNIUM  
HOTELS AND RESORTS

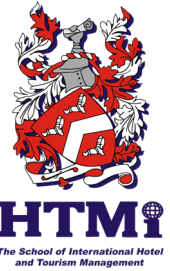
FOUR SEASONS

SHANGRI-LA  
HOTELS and RESORTS

Kempinski

# Our Centres of Excellence

The School of International Hotel and Tourism Management



The HTMi School of International Hotel and Tourism Management provides high quality education, training and work internships to all students. Students gain Swiss-style diplomas for education and for training, followed by a Bachelors, Masters or MBA degree from universities with a long-standing tradition for excellence in degree level education, all taught in English. The Bachelors degree is awarded by the Ulster University Business School; the Masters degree is awarded by Edinburgh Napier University, and the MA and MBA degrees are awarded as HTMi International Hospitality University Degrees Switzerland. HTMi and its courses have achieved the Swiss EDUQUA education quality accreditation, officially recognized by the Swiss Government, and have accreditation from BAC (British Accreditation Council) from the UK. The undergraduate courses at HTMi have education quality accreditation from the The Institute of Hospitality.

HTMi students experience the famous Swiss holistic education system of blended teaching, training, internships and professional development. This is in full support of our HTMi Mission: “Come as a Student, become a Manager.” Our aim is to inculcate the values required to become a hospitality professional and an aspirant manager, derived from the principles of being successful in the hospitality industry; greeting and hosting people; being courteous and polite; being well groomed with proper deportment; being able to integrate with many different cultures; effective communication and use of common language; respect and integrity; being a lifelong and active learner; reflection and self – improvement; and striving for excellence.

A key aspect of our academic life is the integration of Apple iPad technology and our integrated HTMi teaching and learning platform.





## Management Training Programme



There are many exciting career opportunities for our graduates with excellent interpersonal skills and who display professional behaviour. International hotel company recruiters are seeking graduates who are keen to work hard and who have a blend of training and education in all aspects of hospitality operations and management.

Since HTMi is located in a real Swiss hotel campus, students and teachers have excellent training facilities including Swiss a la carte and banqueting restaurants, production and development kitchens, hotel bedrooms, front office training centre, events centre, administration centre, culinary centre, Swisstouches Café, bar, night club and the open-air Terrace Lounge. There is also an Apple computer lab for front office Opera training and hotel business planning.

A key part of the certificated training programme at HTMi is having first hand experience of team work, something that can't be learnt in a classroom setting. Throughout our courses, we provide the necessary professional knowledge and skills and inculcate and develop the correct attitudes for managerial competence and career development. The goal is to give all students a full management training programme recognized by five-star international hotel companies before students graduate, fulfilling our mission, "Come as a Student, become a Manager."

Innovation is our DNA, and many of our graduates have gone on to successfully launch their own businesses. A key part of holistic learning is Soerenberg Concepts and Enterprises, an entrepreneurial challenged based project, where students are required to create new brands for restaurants, hotels, resorts and other hospitality businesses.

In 2018 HTMi created a new and first in the international hospitality education sector: World Hospitality Student Championships. This allows excellent students from quality hotel schools globally to compete to become World Champion in service, housekeeping, front office, culinary, barista, beverage and more.



# Our Centres of Excellence

## International Hospitality Research Centre Switzerland



The International Hospitality Research Centre Switzerland at HTMi is unique in Switzerland and is an excellent example of HTMi leading in research and innovation. Research is a key part of developing students' analytical skills, essential to be an excellent future manager in the international hotel and tourism industry. The Centre has two of its own online international research journals that publish students' research quarterly: The International Hospitality and Tourism Student Journal, and The Contemporary Issues in Hospitality Student Journal.

The International Hospitality Research Centre Switzerland is providing a leading platform for students and staff to become involved in and excel at many interesting contemporary research topics.





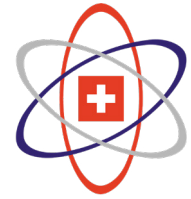
HTMi also hosts the International Hospitality and Tourism Research Conference Switzerland biannually. Students, lecturers and researchers from around the world actively participate at the conference presenting contemporary issues in hospitality and tourism for example: ecotourism, gender equality in hospitality, festival identity and evolution to experiences of transformational learning amongst hospitality, tourism and events students.





# Our Centres of Excellence

## The Centre for Events Management Training



HTMi, The Centre for  
Events Management  
Training Switzerland

The Centre for Events Management Training at HTMi plays a leading role in preparing students to organise and manage events in the hospitality industry. The strategy is to allow students to take part and enjoy many different events all related to increasing revenue in hotels. The Centre is a world leader in hotel events management training. Students who successfully complete the HTMi Higher Diploma and then the BSc (Hons.) Degree will be awarded a BA in Hotel Events Management.



HTMi plans and organises more than 50 events of all sizes each semester. Events range from celebration parties, a wedding, cultural evenings, conferences, culinary events, banquets and finally, the largest event, the Graduation and Awards Ceremony which is held each semester normally in a Leading Hotel of the World in Switzerland.





One of the largest events each semester is the now famous “International Gala Evening”, when Embassy guests and other visiting VIPs from Switzerland and around the world enjoy a culinary evening with entertainment, all planned and organised by our excellent students. Normally more than 40 different nationalities enjoy this event. HTMi sponsors many charities and raises money at the International Evening for many worthy causes including ‘Save the Children’.



HTMi students participate in major international events around the world, including sporting events such as the FIFA World Cup, Olympics, Tour de Suisse and twice yearly Career Trips for award winning students. HTMi Centre for Events Management Training also participates in conferences and exhibitions in Switzerland providing support at the world’s largest watch and jewelry expo Basel World as well as the biggest and the most important Auto Expo, the Geneva International Motor Show.





# Our Centres of Excellence

## The Centre for Culinary Management



The HTMi Centre for Culinary Management has a goal to train students in the skills required to effectively operate within a kitchen. Our team of Culinary and F&B Managers at the Centre is complemented by visiting chefs who are leaders in culinary management. Together we educate and train our students in various areas such as kitchen operation, kitchen management in a la carte and banqueting operations, European recipe development, kitchen quality management, baking, pastry, culinary events and food festivals are a regular feature of our teaching and learning methods.

Students can learn many aspects relating to Swiss European culinary arts including: baking and pastry arts as well as famous Swiss and European dishes suitable for hotel, restaurant buffet setup and operation. Students who successfully complete our courses can then complete quality work placements in Switzerland and internationally, before advancing even further in their culinary education and training through the HTMi International Culinary Association. Students can also complete a top up Bachelor, BSc Degree in International Culinary Arts.

For more information on our culinary courses, please request our brochure “Swiss European Culinary Arts’ or download it from [htmi.ch](http://htmi.ch)

**HTMi**   
**Switzerland International  
CULINARY ASSOCIATION**





### **Chef Andreas Kurfurst**

President HTMi International Culinary Association.  
 Life-long Honorary Vice President of Emirates Culinary Guild.  
 Executive Chef and Culinary Instructor, HTMi.  
 World Chefs Association (WACS) certified Culinary Judge.

#### **Member of:**

- Emirates Culinary Guild (ECG)
- Canadian Chefs Federation (CCFCC)
- Saudi Arabian Chefs Circle (SARCA)
- Slovenian Culinary Academy (SCA)
- Syrian Chefs Gullid (SCG)



HTMi International Culinary Association is a group of some of the best culinary institutes and hotels globally who are HTMi partners. Through this Association, students have the exciting opportunity to join a large global network and advance their education and careers in many centres around the world. This global opportunity is unique, exciting and provides students with many opportunities to learn different culinary cultures, skills, work experience as well as advance their education to higher levels. The President of the HTMi Culinary Association is HTMi Executive Chef and Head Culinary Instructor, Chef Andreas Kurfurst.

Chef Andreas Kurfurst, with more than 25 years' culinary experience is Executive Chef, Head Culinary Instructor, and President of HTMi International Culinary Association. His current and previous roles are: Vice President of the Emirates Culinary Guild and Food & Beverage Executive Chef at Marriott Salalah, Oman. Prior to that he was Director of Food & Beverage at the Renaissance Hotel Dubai. Chef Kurfurst has held various culinary positions including Executive Chef at both the Renaissance and Ramada Hotels in Dubai and the Pastry Chef at the Ramada Hotel Dubai. His Pastry Chef background started at the London Swiss Centre Restaurant at Leicester Square followed by extensive experience in Baghdad Iraq, before moving on to Riyadh, Saudi Arabia where he worked as pastry chef for four years. This included catering to many Saudi palaces, including the Crown Prince, who is now King of Saudi Arabia.

The HTMi International Culinary Association also organises Student Master Chef Championships as part of World Hospitality Student Championships, held at HTMi or a partner institute annually.





# Our Centres of Excellence

## The Centre for Career Management



**Our goal: high employer satisfaction.**

At HTMi students experience the famous Swiss holistic education system of blended teaching, training, internships and professional development. This is in full support of our HTMi Mission: “Come as a Student, become a Manager.” The HTMi Centre for Career Management provides professional development training, internships and global career placement services for all HTMi students and graduates globally. We fully understand that employer satisfaction levels about our students is a key performance indicator of HTMi success.

We are very focused on employer satisfaction levels. Employer references are displayed at [HTMi.ch/Employers](http://HTMi.ch/Employers). For more information, please request our brochure “Careers and Employers or download it at [htmi.ch](http://htmi.ch)

Graduating students are given lifelong membership to our Global Alumni platform linking HTMi Alumni globally, with 50,000 employers searching for talented graduates each day. This platform is powered by our partner, Hosco.

**hosco.**

A screenshot of the HTMi Hosco website. The background image shows a group of students in professional attire standing on a terrace. The text on the page reads: "HTMi, Hotel and Tourism Management Institute Switzerland International Group". Below this are two buttons: "Recruit our talents" and "View our talents". At the bottom, it says "The Global Career Platform for HTMi and International Partners" and includes a form with fields for "Full Name" and "Email", and a "Join now" button. The HTMi logo is visible in the top right corner of the image area.



**Our Graduates are employed by the top 20% hospitality companies globally.**

HTMi is committed to connecting its students and graduates with hotel and tourism companies worldwide. To do this international hotel companies visit HTMi campus each semester to interview, and recruit students ready to graduate and work in hotels worldwide.

In addition to this, HTMi also provides job-searching skills to all students. For award winning students, HTMi organises career trips to leading hotel centres worldwide.

From the last 1000 students graduated from HTMi Switzerland our key performance outcomes are:

75% of all HTMi Graduates join major international hotel chains.

Graduate Development Programs at hotels are attractive, but are by far outnumbered by students starting in supervisory and coordinator positions.

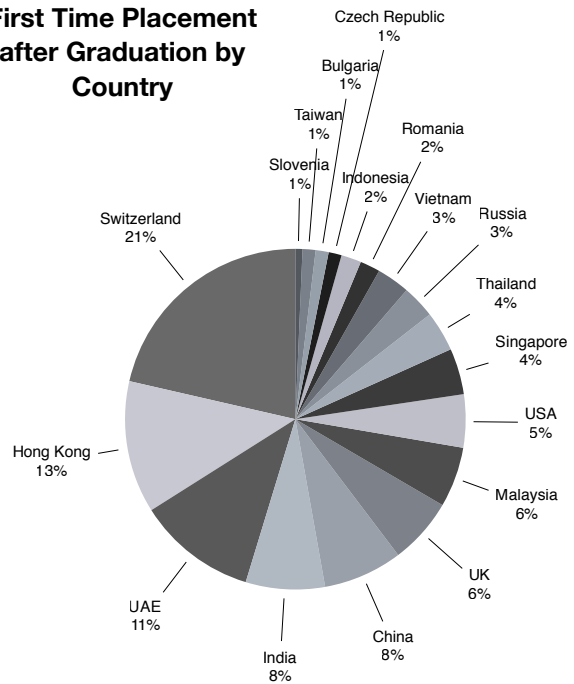
One out of three HTMi graduates start their hospitality careers in managerial positions.

80% of HTMi students secure their full-time placement before completing their final semesters.

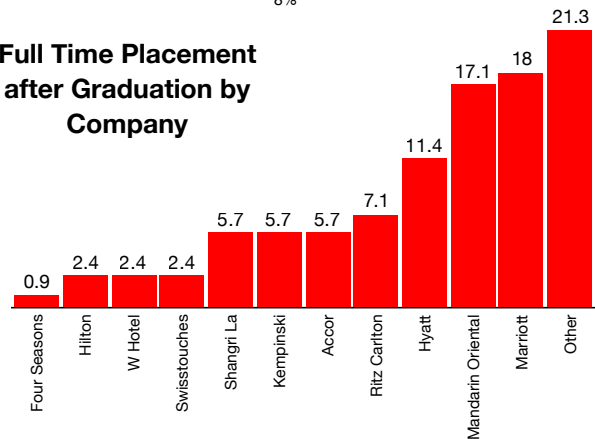
95% of graduates find full-time employment within three months of their graduation.

HTMi students are very well regarded for their academic and professional aptitude when entering the hospitality industry. Our goal is high employer satisfaction.

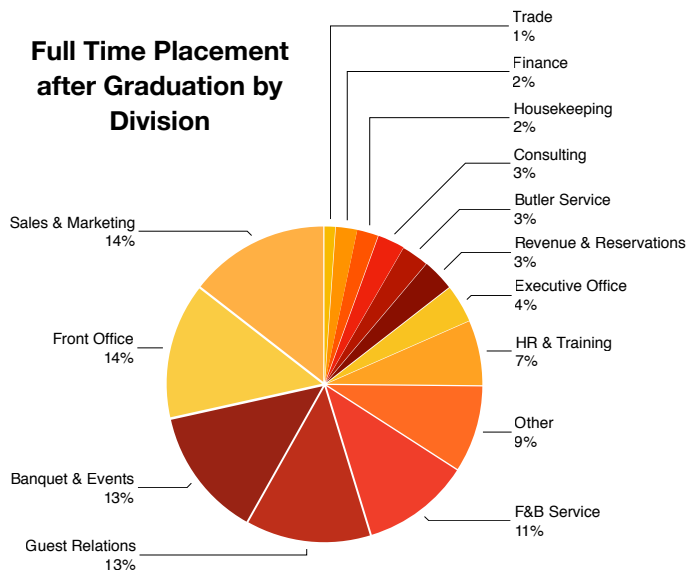
**First Time Placement after Graduation by Country**



**Full Time Placement after Graduation by Company**



**Full Time Placement after Graduation by Division**





The top 20 % largest hospitality companies globally regularly recruit HTMi students and graduates.



Our goal is high employer satisfaction of our students and graduates in Switzerland and globally.





# Welcome to HTMi in beautiful Central Switzerland

## Student Lifestyle



We are an international family of high achievers, innovation is our DNA, and hospitality is our passion.





Our Swiss hotel campus, is located in Soerenberg  
in the beautiful UNESCO biosphere.

One of the most beautiful places on our planet.



Welcome to  
HTMi - Hotel and Tourism  
Management Institute Switzerland  
[www.htmi.ch](http://www.htmi.ch)  
Telephone 041 488 11 25

This is our lifestyle.





Our HTMi international family of graduates and students mixes 45 nationalities from all parts of our planet.





We are high achievers, focused on high employer satisfaction.







# HTMi, a Leader in Hospitality Education and Training

## Undergraduate Courses - Page 26

## Postgraduate Courses - Page 28

Certificate in International Hotel and Tourism Operations

Postgraduate Diploma in International Hotel and Tourism / Events Management

Diploma in International Hotel and Tourism Management

Masters (MSc) in Hospitality and Tourism Management and MBA in Hospitality Management

Higher Diploma in International Hotel and Tourism Management

Edinburgh Napier UNIVERSITY 

Bachelor, BSc (Hons) Degree in International Hospitality Management

Masters Dissertation Course



Masters (MA) in Hotel Business Management

Bachelor, BA Degree in International Hotel and Tourism / Events / Culinary Management

MBA Hospitality Management



## Specialisation Courses - Page 33

Diploma Manager in Training for Trainers in Hotel Management

## Certified Professional Courses - Page 36

Certified Professional Foundation in English for the Hospitality Industry

## Swiss European Culinary Arts Courses - Page 34

Advanced or Postgraduate Diploma in European Baking and Pastry Arts

Advanced or Postgraduate Diploma in Swiss European Culinary Arts

Bachelor, BSc Degree in International Culinary Arts

Certified Professional in Hospitality Operations



**HTMI**  
Switzerland  
Certified Training Centre

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# Undergraduate Courses Pathway

Applicants must be 17+ years old. HTMi will recognize all international high school pass certificates as entry to Year One. In addition, HTMi requires students to reach its required English level by interview/HTMi test or have TOEFL 450 or IELTS 5 or equivalent HTMi English Placement Test Score. Applicants must be sincerely interested and committed to a career in the international hotel and tourism industry.

## YEAR ONE

Certificate in International Hotel and Tourism Operations  
(Plus Certificate in Management Training)

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

## YEAR TWO

Diploma in International Hotel and Tourism Management  
(Plus Diploma in Management Training)

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

## YEAR THREE

Higher Diploma in International Hotel and Tourism Management  
(Plus Diploma in Management Training)

(for direct entries to Higher Diploma, HTMi may require a work placement of 20-24 weeks)

Bachelor, BSc (honours) Degree in International Hospitality Management



**UUBS Hospitality & Tourism Department ranking is:**  
Rank 6 in UK Guardian University Guide 2018  
Rank 9 in UK Complete University Guide 2018

Bachelor, BA Degree in International Hotel and Events Management  
(This is a special degree awarded in Switzerland for those students who successfully complete the Higher Diploma at HTMi and then successfully complete the BSc Degree).

## Bachelor Degree Options

Bachelor, BA Degree in International Hotel and Tourism Management



Bachelor, BA Degree in International Hotel and Events Management



Bachelor, BSc Degree in International Culinary Arts



Candidates should be at least 18-years old with a Diploma / Advanced Diploma in Culinary, Hospitality or Business, or with 2- 3 years culinary kitchen experience and the equivalent of IELTS 5.5. This is a top-up degree comprising Business/Management modules but with an emphasis on Culinary subjects.

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## CERTIFICATE IN INTERNATIONAL HOTEL AND TOURISM OPERATIONS

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Tourism Studies	40
Contemporary Issues in Hotel Management	40
Food and Beverage Service - Theory and Practical	60
Culinary - Theory and Practical	60
Food and Beverage Cost Control	80
Information Technology 1	40
English for Academic Purposes 1	40
German Language 1	80
Hospitality Enterprise Project 1	20
<b>TOTAL</b>	<b>460</b>

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## DIPLOMA IN INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Hotel and Resort Management	40
Hospitality Finance 2	40
Introduction to Marketing	40
Research Methods 1	40
Beverage and Wine Studies	40
Rooms Division Operations	60
Introduction to HRM and Organisations	40
Food and Beverage Management	40
English for Academic Purposes 2	40
German Language 2	40
Hospitality Enterprise Project 2	20
<b>TOTAL</b>	<b>440</b>

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## HIGHER DIPLOMA IN INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Hospitality Finance 3	40
Consumer Behaviour	40
Human Resources Management (HRM)	40
Destination Marketing	40
Conventions and Events Management	60
Rooms Division Management	60
Research Methods 2	40
English for Academic Purposes 3	40
Hospitality Enterprise Project 3	20
Restaurant and Bar Management (Practical Supervision)	20
<b>TOTAL</b>	<b>400</b>

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## BACHELOR, BSc (HONS) DEGREE IN INTERNATIONAL HOSPITALITY MANAGEMENT

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Leadership and Business Performance	60
Tourism Planning, Development and Management	60
Tourism and the Business of Hotels	60
Services Marketing Management	60
Strategic Management in Hospitality	60
Research Paper	60
<b>TOTAL</b>	<b>360</b>

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## BACHELOR DEGREE OPTIONS

### BACHELOR, BA DEGREE IN INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

Course Modules as the BSc Degree above, except students do an extensive Hospitality Project instead of writing a Research Paper.

### BACHELOR, BA DEGREE IN INTERNATIONAL HOTEL AND EVENTS MANAGEMENT

Course Modules as the BSc Degree above, except students do an Events Project instead of writing a Research Paper and will also complete the events modules from the Higher Diploma.

### BACHELOR, BSc DEGREE IN INTERNATIONAL CULINARY ARTS

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Swiss Culinary Advanced Theory & Practical	40
Services Marketing Management	60
Strategic Management in Hospitality	60
Food Systems and the Supply Chain	40
Food and Communications	40
Culinary Concepts & Production	40
<b>TOTAL</b>	<b>280</b>

HTMi reserves the right to make changes to the course and application details at any time.



# Postgraduate Courses - Masters Class

## Two Year Programme:

**Postgraduate Diploma in International Hotel And Tourism Management & Masters MSc in Hospitality And Tourism Management (Edinburgh Napier University incl: MBA in Hospitality Management, MBA Postgraduate Diploma in Hospitality Management (Joint Course-Triple Award))**

Minimum 20 years old. Students must hold a Bachelor Degree or a Postgraduate Diploma in any discipline, OR the student has a minimum of two years suitable experience in the hospitality and tourism industry and suitable academic qualifications. HTMi requires that students should reach its required English level, usually by interview/HTMi English Placement Test or have TOEFL 513 or IELTS 5.5 or equivalent HTMi Placement Test Score.

### YEAR ONE

Postgraduate Diploma in International Hotel and Tourism Management  
(Plus Diploma in Management Training)

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

### YEAR TWO

Masters (MSc) in Hospitality and Tourism Management  
(Edinburgh Napier University) & MBA in Hospitality Management  
(Joint Course - Triple Award: Includes MBA PgD)

Dissertation to be completed within 6 months following the academic course.

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

Optional Dissertation Course (20 weeks)  
Work Placement / Internship (20-24 weeks)



## One Year Programme:

Minimum 21 years old. Students must hold a Bachelor (Honours) Degree or a Postgraduate Diploma in any discipline, OR the student has a minimum of three years suitable experience in the hospitality and tourism industry and suitable academic qualifications. HTMi requires that students should reach its required English level. Usually by interview/HTMi English Placement Test or have TOEFL 547 or IELTS 6 or equivalent HTMi Placement Test Score.

### YEAR ONE

Masters (MSc) in Hospitality and Tourism Management  
(Edinburgh Napier University) & MBA in Hospitality Management  
(Joint Course - Triple Award: Includes MBA PgD)

Dissertation to be completed within 6 months following the academic course.

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

Optional Dissertation Course (20 weeks)  
Work Placement / Internship (20-24 weeks)



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## POSTGRADUATE DIPLOMA IN INTERNATIONAL HOTEL AND TOURISM MANAGEMENT

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Hospitality Finance 4	40
Rooms Division Operations	60
Rooms Division Management	40
Food and Beverage Service & Management	80
Culinary - Theory & Practical	60
Marketing and Consumer Behaviour	60
German Language	40
Entrepreneurial Group Project	40
<b>TOTAL</b>	<b>420</b>

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## MSc & MBA JOINT COURSE

<b>MSc COURSE MODULES</b>	<b>Contact Hours</b>
Tourism Management	40
People Management and Performance	40
Modern Hospitality Marketing	40
Strategic Management	40
Creative Manager	40
Research Methods	40
Management of Heritage Tourism	40
<b>MSc TOTAL</b>	<b>280</b>



<b>MBA TAUGHT MODULES</b>	<b>Contact Hours</b>
Hotel Finance and Control Systems	40
<b>JOINT COURSE TOTAL</b>	<b>320</b>

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## MASTERS DISSERTATION COURSE (OPTIONAL)

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Research Methods	40
Dissertation Planning	20
Literature Review Tutorial	20
Sampling and Sample Selection	20
Design of Research Instruments	20
Research Ethics, Consents and Approvals	20
Planning Primary Research	20
Methodology	20
Analysis of Findings Tutorial	20
Discussion and Conclusions Tutorial	20
<b>TOTAL</b>	<b>220</b>



**Five QS Stars for teaching, employability and internationalisation**

**Top 10 UK Modern University for Hospitality, Events Management & Tourism**

## DISSERTATION

The dissertation of 12,000 words should be completed within 6 months of the completion of the taught course, and students will be given online support following the semester to assist them in doing this, as well as direct contact to a Supervisor who will provide advice and guidance. The topic should be based on the hospitality and tourism industry. This research is expected to be largely desk based, making use of academic resources.

Masters students may choose to join the optional Dissertation Course following the completion of the taught course.



# Postgraduate Courses - Masters Class

## One Year Programme:

### Masters of Arts (MA) in Hotel Business Management (Double Award: Includes MA PgD)

Minimum 20 years old. Students must hold a Bachelor (Ordinary) Degree or a Postgraduate Diploma in any discipline, OR the student has a minimum of three years suitable experience in the hospitality and tourism industry and have suitable academic qualifications. HTMi requires that students should reach its required English level, usually by interview/HTMi English Test or have TOEFL 547 or IELTS 6 or equivalent HTMi Placement Test Score.

## YEAR ONE

### Masters of Arts in Hotel Business Management (Joint Award: Includes MA PgD)

Hotel Business Plan to be completed within 6 months following the academic course.

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)



## MASTERS OF ARTS IN HOTEL BUSINESS MANAGEMENT

### COURSE MODULES

Hotel Finance and Control Systems
Tourism Management
People Management and Performance
Modern Hospitality Marketing
Service Operations Management
Consumer Behaviour
Creative Manager
German Language
Business Planning Methods and Approaches

### Contact Hours

**TOTAL** **330**

## HOTEL BUSINESS PLAN PROJECT

The Hotel Business Plan Project is the final stage of the MA in Hotel Business Management. It challenges students to make a full and comprehensive critical analysis of an entire hotel operation, covering all of the key elements of marketing, finance, strategy, human resources, organisational structure, operations and business analysis. The project should be completed within the first year of the course, and will need to be approximately 10,000 words in length. Students will have the support of a supervisor to do this.

This may be completed as a two year course by first following either the PgD International Hotel and Tourism Management or the PgD International Hotel Events Management.

# Postgraduate Courses - Masters Class

## One Year Programme:

### MBA Hospitality Management (Double Award: Includes MBA PgD)

Minimum 20 years old. Students must hold a Postgraduate Diploma in Hotel and Tourism Management or Bachelor Degree (Honours) in any discipline (including international equivalent), or students must have substantial hotel and tourism experience and a higher education qualification. HTMi requires that students should reach its required English level, usually by interview/HTMi English Test or have TOEFL 547 or IELTS 6 or equivalent HTMi Placement Test Score.

### YEAR ONE

MBA Hospitality Management  
(Joint Award: Includes MBA PgD)

Dissertation to be completed within 6 months following the academic course.

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)



### OPTIONAL DISSERTATION COURSE

Masters Dissertation Course (see page 29 for details)

Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

## MBA HOSPITALITY MANAGEMENT

COURSE MODULES	Contact Hours
Hotel Finance and Control Systems	40
Tourism Management	40
People Management and Performance	40
Modern Hospitality Marketing	40
Service Operations Management	40
Research Methods	40
Strategic Management	40
Creative Manager	40
<b>TOTAL</b>	<b>320</b>

## DISSERTATION

Students will write a dissertation of between 10,000 and 14,000 words on a topic of international importance supervised directly by HTMi either online or on campus if students decide to do the Master's Dissertation Course (see page 29). The dissertation allows each MBA student to focus on a particular part of the international hotel and tourism industry in which they are interested in starting their career.

Executive MBA Option for managers in the hospitality industry with at least three years management experience, HTMi will set an appropriate dissertation pertinent to the managers' future career.



# Postgraduate Courses - Masters Class

## One Year Programme:

### Postgraduate Diploma in International Hotel Events Management

Students must be aged at least 20 years old. HTMi will accept students with a degree in any discipline, or HTMi will consider students without a degree who have at least three years appropriate experience in the hotel and tourism industry and have suitable academic qualifications. HTMi requires students to reach its required English level by interview / HTMi English Test, or have TOEFL 500 or IELTS 5.5 or equivalent HTMi English Placement Test Score.

## YEAR ONE

### Postgraduate Diploma in International Hotel Events Management (Includes Diploma in Management Training)

Academic Study (20 weeks)

Work Placement / Internship (20-24 weeks)

## POSTGRADUATE DIPLOMA IN INTERNATIONAL HOTEL EVENTS MANAGEMENT

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Hospitality Finance 4	40
Rooms Division Operations	60
Rooms Division Management	40
Food and Beverage Service & Management	80
Culinary - Theory & Practical	60
Convention and Events Management	40
German Language	40
Entrepreneurial Group Project	40
Events Project Planning Management*	20
<b>TOTAL</b>	<b>420</b>

\*This module is mainly a practical project work in Events Leadership, partially supervised.

### Successful students from this programme may progress to either:

Master of Arts (MA) in Hotel Business Management and MA Postgraduate Diploma in Hotel Business Management (Double Award) or

Master of Business Administration (MBA) in Hospitality Management and MBA Postgraduate Diploma in Hospitality Management (Double award) or

Master (MSc) in Hospitality and Tourism Management (Edinburgh Napier University), Masters of Business Administration (MBA) in Hospitality Management and MBA Postgraduate Diploma in Hospitality Management (Joint Course-Triple award)

# Specialisation Courses

## Diploma in Manager in Training (MIT) for Trainers in Hotel Management

For admission to the Diploma, candidates will be 18+ years old and must have at least one years hotel management education, plus operations experience in Food and Beverage, Front Office and Housekeeping. Excellent communication and interpersonal skills are required, with an English level of TOEFL 500 or IELTS 5.5. For external and internal candidates for this course, an interview will be a normal part of the admissions procedure.

### Diploma in Training for Trainers in Hotel Management

(This is an additional HTMi course and does not substitute for any other course at HTMi)

Academic Study (20 weeks)

Work Placement / Internship (20-24 weeks) or progress to next academic course.

## DIPLOMA IN TRAINING FOR TRAINERS IN HOTEL MANAGEMENT

<b>COURSE MODULES</b>	<b>Contact Hours</b>
Train the Trainer	80
Restaurant and Coffee-shop Service Supervision	60
Front Office Supervision	40
Bar Supervision	40
Kitchen Supervision	40
Housekeeping & Laundry Operations Supervision	40
Duty Management	40
<b>TOTAL</b>	<b>340</b>
Additional, Events Management Training Projects and Practicals	

Student's time is divided between theoretical classes, practical experience and directed supervision in a range of departments. Students are expected to manage their time in accordance with the needs of their department, and be proactive in their involvement with the events within that department, under the guidance of their tutor. This course reflects the hospitality industry's "Manager in Training" programme.



# Swiss European Culinary Arts Courses

## Advanced or Postgraduate Diploma in European Baking & Pastry Arts Advanced or Postgraduate Diploma in Swiss European Culinary Arts Bachelor, BSc Degree in International Culinary Arts

Candidates for the Advanced Diploma should be at least 18 years of age with a passion for the culinary arts. This is the ideal specialisation for students who are currently enrolled in an undergraduate culinary programme. An English level equivalent to a TOEFL 450 or IELTS 5.0 is required.

Candidates for the Postgraduate Diploma must be a minimum 20 years of age, hold a hospitality, culinary or related qualification at Bachelors or Postgraduate level and/or have professional kitchen experience of at least two years. An English level equivalent to a TOEFL 450 or IELTS 5.0 is required.

Candidates should be at least 18-years old with a Diploma / Advanced Diploma in Culinary, Hospitality or Business, or with 2- 3 years culinary kitchen experience and the equivalent of IELTS 5.5. This is a top-up degree comprising Business/Management modules but with an emphasis on Culinary subjects.

### YEAR ONE

Advanced or Postgraduate Diploma in European Baking & Pastry Arts  
Advanced or Postgraduate Diploma in Swiss European Culinary Arts  
(Studied at HTMi, and selected partners globally)

Academic Study (20 weeks)

Internship in Switzerland or Internationally for HTMi Switzerland Students  
(5-6 months)

### YEAR TWO

Bachelor, BSc Degree in International Culinary Arts  
for members of HTMi International Culinary Association  
Academic Study (20 weeks)  
Work Placement / Internship (20-24 weeks)

Career placement support through members of HTMi International Culinary Association

## HOTELS AND COMPANIES THAT RECRUIT HTMi CULINARY STUDENTS INCLUDE



The Fat Duck  
heston blumenthal



CANDRIAN  
CATERING



HOTELS  
WORLDWIDE



INTERCONTINENTAL®  
DAVOS



Kempinski  
Grand Hotel des Bains  
ST. MORITZ



Swisstouches  
HOTELS & RESORTS



HOTEL ARTS BARCELONA



GRISCHA  
DAS HOTEL DAVOS



THE RITZ-CARLTON



MARRIOTT  
ZURICH



HTMi  
Switzerland International  
CULINARY ASSOCIATION

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## PROGRAMME OUTLINE

The programme is divided into five key models blended into one coherent structure of learning. Small group workshops, one-on-one instruction and a “live” kitchen environment ensure students are well equipped for a career in this industry. To complete the course in European Baking and Pastry Arts, students will complete modules 1, 2, 3, 4. To complete the general course in Culinary Arts, students will complete modules, 4 and 5 and part of 1, 2, 3 only. The focus in module 5 will be tailor made to suit the student’s future needs and aspirations. The “tailor made” option will be finalised in detail on arrival after discussion with the Culinary Centre instructors.

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## DIPLOMA IN EUROPEAN BAKING & PASTRY ARTS DIPLOMA IN SWISS EUROPEAN CULINARY ARTS

COURSE MODULES	Contact Hours
1. Modern and Artesian Breads Doughs and Pastries Biscuits and Cookies Tarts and Pies	150
2. Buffet and Trolley Desserts Ice-creams and Sorbets Plated Desserts Molecular Desserts	150
3. Chocolate Creations Truffles and Pralines Jellies and Nougats Sugar Art and Confectionery	150
4. German Language Electronic Media* Food Styling and Photography* Career Development Research Project (Postgraduate Students Only)	150
5. Culinary Recipe Development Swisstouches Special Dishes Banqueting Event Culinary VIP Event Culinary	300

**\*Students will receive a professional pastry tool-kit, Culinary Centre chef’s special jacket, and an iPad mini as part of the course deposit.**

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## BACHELOR, BSc DEGREE IN INTERNATIONAL CULINARY ARTS

COURSE MODULES	Contact Hours
Swiss Culinary Advanced Theory & Practical	40
Services Marketing Management	60
Strategic Management in Hospitality	60
Food Systems and the Supply Chain	40
Food and Communications	40
Culinary Concepts & Production	40
<b>TOTAL</b>	<b>280</b>

### Culinary Office in the Palm of Your Hand®

HTMi is a leader in the application of Apple technology for hospitality operations and education. For the baking and pastry arts specialization, the iPad technology is used for recipe and menu development, and collaborative creative concept development within the Culinary Centre. This gives each student a professional lifelong individual recipe book and culinary library.





# Certified Professional Courses

## Certified Professional Foundation in English for the Hospitality Industry

### COURSE OBJECTIVES

The Certified Professional Foundation course in English is an ideal way for students to strengthen their English language skills before commencing the HTMi Certified Professional in Hospitality Operations programme or joining the first year of academic studies at HTMi Soerenberg campus. This programme is designed to help students to acquire the competence, confidence and skills necessary to study at higher-level courses. A key feature of the course is students utilise their developed language skills by introducing hospitality training in the various parts of our HTMi Centres of Excellence. The courses and pace of teaching are tailored to meet the needs of each respective group of students.

### COURSE OVERVIEW

The programme consists of intensive English and applied hospitality skills training plus hospitality courses delivered to small groups of students based on the following subject areas. Students will also receive German foundation for the Hospitality work place. Students will have a minimum of 20 hours of class per week in the following areas:

### COURSE MODULES

- English for Hospitality and Tourism
- English for Academic Purposes
- Reading, Writing and Grammar
- Learning and Study Skills
- Communication Skills
- Hospitality Skills
- Hospitality German
- Industry Visits

### ENTRY REQUIREMENT

#### Undergraduate

17+ years old. High School Certificate. Students who have an IELTS level from 3.5 to 4.5 will be enrolled for one or two 10-week blocks of English Foundation levels 1 and 2.

#### Postgraduate

20+ years old. Students hold a Bachelor (Ordinary) Degree, a Postgraduate Diploma or a minimum three years suitable experience and have suitable academic qualifications. Students who have an IELTS level of 4.5 to 5.0 will be enrolled for one or two 10-week blocks of English Foundation levels 1 and 2.

### COURSE STRUCTURE

Study Semester:

#### 10 Weeks

(IELTS 4 to 4.5/IELTS 5 for Postgraduate)

Starting Dates:

1st Apr 2019 & 28th Oct 2019

30th May 2020 & 26th Oct 2020

#### 20 Weeks

(IELTS 3.5 to 4/ IELTS 4.5 for Postgraduate)

Starting Dates: See Page 41

Students who successfully complete the programme will be able to continue with:

The Certified Professional in Hospitality Operations

The Certificate in international Hotel and Tourism Operations

Postgraduate Diplomas (International Hotel and Tourism OR International Hotel Events Management)

### FEES

CHF 850 per week, (CHF 17,000 per 20 weeks semester, CHF 8500 per 10 weeks)

Note:

Fees include tuition, standard accommodation, food and deposit\*. (see page 39)

Standard accommodation is twin sharing in a standard room with a washbasin and shared bathroom.

# Certified Professional Courses

## Certified Professional in Hospitality Operations

### COURSE OBJECTIVES

The Certified Professional in Hospitality Operations is an ideal pathway for students to develop high quality skills for front line hospitality operations while improving English language skills before commencing academic studies at a more advanced level at HTMi . The programme is designed to support students to acquire the competence, confidence and skills necessary to operate in the hospitality work place both in Switzerland and internationally.

### COURSE OVERVIEW

The programme begins with intensive English Language Courses before continuing with a blend of hospitality related courses certified from the hospitality industry. Students will also receive German foundation for the Hospitality work place . Students will have a minimum of 20 hours of class per week divided across both language and hospitality courses:

### COURSE MODULES

- English for Hospitality and Tourism
- English for Academic Purposes
- Reading, Writing and Grammar
- Learning and Study Skills
- Communications Skills
- German for Hospitality Operations
- Service and Events Operations
- Beverage and Barrister Studies
- The Hotel Butler and VIP Service
- Rooms Division Operations
- Industry Visits

### ENTRY REQUIREMENT

17+ years old. High School Certificate.  
Students who have an IELTS Level 4.0 to 4.5

### COURSE STRUCTURE

Study Semester – 20 Weeks  
Work Placement – 20 – 24 Weeks

Students who successfully complete the programme will be able to continue with more advanced studies at Diploma level leading to Bachelor Degree or to our specialised Culinary programmes.

Starting Dates: See Page 41

### FEES

Tuition – CHF19,000  
Food – CHF2,250  
Standard Accommodation – CHF2,250  
Student Deposit\* – CHF3,000

Note: Standard accommodation is twin share in a standard room with a washbasin and sharing bathroom nearby. For more accommodation options see page 39.

\* See page 39.



# Tuition Fees (Swiss Francs)

## UNDERGRADUATE PROGRAMMES

Breakdown in Swiss Francs (CHF)				
Fees	Certificate	Diploma	Higher Diploma	Bachelor
Tuition	19,000	19,000	19,000	21,000
Food	2,250	2,250	2,250	2,250
Accommodation	2,250	2,250	2,250	2,250
Student Deposit*	3,000	3,000	3,000	3,000
<b>TOTAL</b>	<b>26,500</b>	<b>26,500</b>	<b>26,500</b>	<b>28,500</b>
Internship Gross Minimum Wages**	10,950	10,950	10,950	10,950

\*\*Based upon 5 months internship

## POSTGRADUATE PROGRAMMES

Breakdown in Swiss Francs (CHF)					
Fees	PgD	MA	MBA	MSc MBA PgD (Triple Award)	Masters Dissertation
Tuition	20,500	22,000	24,000	25,000	11,000
Food	2,250	2,250	2,250	2,250	
Accommodation	2,250	2,250	2,250	2,250	
Student Deposit*	3,000	3,000	3,000	3,000	
<b>TOTAL</b>	<b>28,000</b>	<b>29,500</b>	<b>31,500</b>	<b>32,500</b>	
Internship Gross Minimum Wages**	10,950	10,950	10,950	10,950	

\*\*Based upon 5 months internship

## CULINARY DIPLOMAS

Breakdown in Swiss Francs (CHF)	
Fees	Baking & Pastry / Culinary Arts Diplomas
Tuition	21,500
Food	2,250
Accommodation	2,250
Student Deposit*	3,000
<b>TOTAL</b>	<b>29,000</b>
Internship Gross Minimum Wages**	10,950

\*\*Based upon 5 months internship

# Details and Dates

## METHOD OF PAYMENT

### Direct Bank Transfer:

Account Number: 01-02-503836-10  
 IBAN Nr. CH96 0077 8010 2503 8361 0  
 Account Name / Beneficiary: "HTMi"  
 Bank Address: Luzerner Kantonalbank, Schuepfheim, Switzerland

Please ensure the bank indicates the student's full name to facilitate payment verification.

## PAYMENT

Payments must be made in full in Swiss francs to the payment dates specified by HTMi.

### \*STUDENT DEPOSIT

The Student Deposit of CHF 3,000 is non-refundable, is additional to the fees and is to be paid for each of the 20 week academic semesters for Certificate, Diploma, Higher Diploma, Bachelor Degree, Postgraduate Diploma, Masters and MBA programmes. The school will, at its discretion, charge to this account payments made for such things as: health insurance (which is compulsory in Switzerland); insurance in the school; use of textbooks and eBooks (an iPad mini with eBooks replaces textbooks for all courses) and class materials; registration fee; permit and visa fees (in Switzerland); minor breakages of crockery; contributions to school excursions; and Value Added Tax. The deposit does not cover negligent or wilful breakages or loss of school property, which will be charged at replacement cost.

The Student Deposit does not include health insurance during work placement in Switzerland, which is required by Swiss law. HTMi reserves the right to collect this from students prior to work placement. Students may apply to HTMi to pay this from work placement wages (approval is at the discretion of HTMi).

## ACCOMMODATION

The standard room rate of CHF 2,250 for 20 weeks is for a shared room with wash basin and nearby shared bathroom. HTMi reserves the right to allocate this room type to each student, or students may apply to be upgraded on a "first come, first served" basis and subject to availability.

Upgrade Room Types	Upgrade Supplement per Student per Semester (20 Weeks)
Superior room with bathroom, three students sharing.	CHF 350
Superior room with bathroom, two students sharing.	CHF 550
Single room, shared bathroom.	CHF 800
Single room with en-suite bathroom.	CHF 1,400

All rooms have beautiful views and many have balconies with Alpine views. All rooms have televisions, dial-in telephones, central heating and all students have a wardrobe, shelves, and study desk. Within room types there are two styles allocated at random: "Swiss Alpine" and "Student Boutique Concept"





# Details and Dates

## **APPLICATION PROCEDURE AND VISAS**

To apply, students must complete an HTMi application form and enclose: 5 passport size photographs; copies of school certificates or diplomas awarded; and work testimonials (if any). Accepted candidates will be issued a Letter of Offer. Upon receipt of the Letter of Offer, Student Deposit of CHF 3,000 must be paid by the date specified on the Letter of Offer, in Swiss francs, by bank transfer. This deposit confirms your place in the programme. Upon receiving the Student Deposit, a Letter of Acceptance will be issued and used for visa application.

It is essential to request a **student visa** (not a tourist visa). Students are strongly advised to apply immediately as it takes at least 2 months to obtain a visa. Candidates must make a personal request at the Swiss Embassy / Consulate in their country of residence and present the school's Letter of Acceptance. Once the visa is approved (after 6 to 8 weeks), the Embassy / Consulate will notify the candidate who then must collect the original visa from the Embassy / Consulate.

## **ARRIVAL IN SWITZERLAND**

All programmes start on a Monday. Students should plan to arrive one or two days in advance, either on the Saturday or the Sunday. Students will arrive either at Zürich Airport or Luzern Main Railway Station. If students inform the school about their date and time of arrival they will be met and transported to the school. If students arrive on the Saturday or Sunday before the school starts they will be picked up free of charge. If students arrive after the course starts they will be picked up at an extra charge which will be notified to them in advance.

It is estimated that students require an average sum of CHF 500 per month for out-of-pocket expenses such as snacks and drinks, public transport, entertainment, personal supplies, mobile phone connection, laundry, and any other personal expenses.

## **CANCELLATIONS AND REFUNDS POLICY**

- 100% refund of all fees and the Student Deposit, if 3 months or more notice is given by written letter to HTMi before the programme starts, (or if a student's visa is refused).
- 50% refund of all fees and the Student Deposit, if between 2 and 3 months notice is given by written letter to HTMi before the programme starts.
- 10% refund of all fees and the Student Deposit if between 1 and 2 months notice is given by written letter to HTMi before the programme starts.
- No refund of all fees and the Student Deposit received after the programme starts, including if a student is dismissed or withdraws after the programme starts.
- All refunds will be made with 30 days of notification of cancellation from the student.

HTMi reserves the right to review and modify the tuition fees of each semester at any time and without notice. To maintain the high standards expected from the Leading Hotel Management Institute in the World, the fees are reviewed regularly.

# Details and Dates

## STARTING DATES

HTMi has two starting dates per year.

Academic		Work Placement
Start	End	5-6 Months
21st Jan. 2019	07th Jun. 2019	
12th Aug. 2019	13th Dec. 2019	
20th Jan. 2020	05th Jun. 2020	

Note: The semesters starting in January finish on the dates shown, when all students will check out except for BSc students who are still completing their exams. The semesters starting in August finish on the dates shown when students can then go directly into internships, or students can stay on our campus to complete any research they are required to do by the first Monday in January, when all students will check out, except for BSc students who will still be completing their exams.

## INTERNSHIPS AND WORK PLACEMENTS

During the second half of each year for the Certificate, Diploma and Postgraduate Diploma, HTMi Centre for Career Management will place students in hotels and restaurants in Switzerland & internationally for 20-24 weeks. Students must complete their work placements to pass the course and to prepare for their career by developing professional, managerial, entrepreneurial, and personal skills.

Students placed in establishments in Switzerland will receive minimum gross wages of CHF2,190 per month from which a minimum tax is deducted. In addition, the employer will normally deduct an amount to cover food, accommodation and insurance. On average students should expect to keep a minimum of CHF1,000 per month as savings.

The Centre for Career Management at HTMi connects with all major international hotel companies and places students, alumni and executives around the world. The Centre organises international hotel company recruitment events on campus and in our virtual meeting room, career trips for award-winning students to leading hotel centres around the world and provides job searching and career advancement skills and support for all students and graduates.







POSTG



# HTMi International Development Group

## Our Campuses

Vision: To be a leading hotel management institute in the world.



## HTMi Switzerland

HTMi Hotel and Tourism Management Institute Switzerland is located in the beautiful UNESCO Biosphere in the Kanton of Luzern. In 2018, HTMi is ranked 14th globally, top 5 amongst Swiss Hotel Schools, and number one in the Swiss Kanton of Luzern. It is the global centre of excellence for HTMi.



## HTMi (Singapore)

HTMi Hotel and Tourism Management Institute (Singapore) is situated in the Orchard Road area of amazing Singapore. Our city campus there is the South East Asia and Oceanic centre for HTMi. We are delighted to be Edutruusted within an education quality system ranked in the top 6 globally.



# HTMi International Development Group

## Our Campuses

Vision: To be a leading hotel management institute in the world.



## HTMi Australia

Established in 2018 with three branches in Sydney, Brisbane, and Melbourne, HTMi Australia is setup in partnership with Mulpha (Australia), hotel investment group, and Accor Hotels. This exciting brand provides a strong base for expansion in the Oceanic region, and globally.



## HTMi Switzerland, Dubai

HTMi Switzerland, Dubai, is our latest addition to the HTMi family of campuses and partnerships. In 2018, we received approval to be the first Swiss Hotel School to open a campus in Dubai with a large modern city campus location at the prestigious location number 1 Sheikh Zayed Road.



HTMi @ Sheikh Zayed Tower



# HTMi International Development Group

## Our Global Community and Alumni



Vision: To be a leading hotel management institute in the world.

In 2018 we recorded more than 2000 students studying HTMi courses globally in our own campuses, our partner “sister” schools, and in our partner hotels.



In 2018 HTMi partnered with Hosco, to create a global alumnus so that all graduates with an HTMi qualification can connect in a global network with each other, and with over 50,000 employers posting job openings every day.

**hosco.**

HTMi, Hotel and Tourism Management Institute Switzerland International Group

Recruit our talents View our talents

The Global Career Platform for HTMi and International Partners

Full Name Email Join now



We both love Swisstouches





# HTMi International Development Group

Our Sister Brand: **Swisstouches**

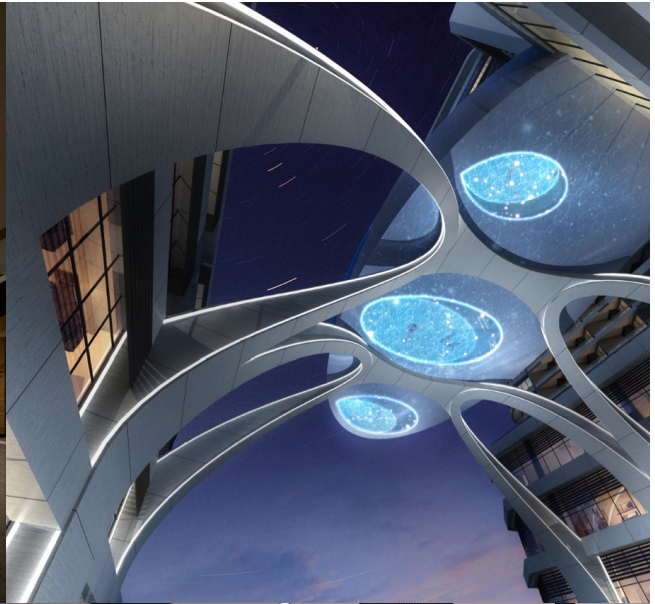


Vision: To be a leading hotel management institute in the world.

In 2000 a visionary entrepreneurial team at HTMi, created, and then launched a new hotel management company, Swisstouches Hotels and Resorts. With its origins in the Swiss Alps, the Swisstouches brands blend the beauty of nature with the high quality service based upon Swiss hospitality education. In 2018 we now have a pipeline of more than 10,000 hotel guest rooms open and scheduled to open within 3 years.

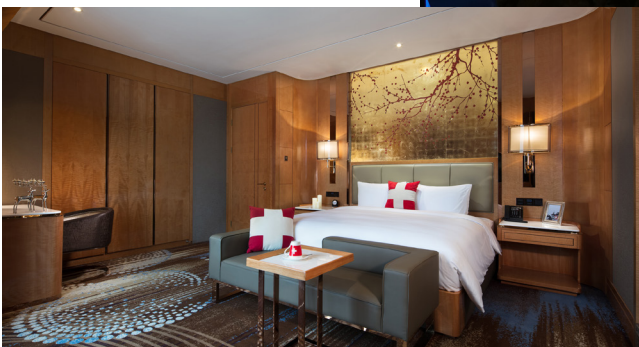






In 2018 Swisstouches formed a joint venture company with The Private Office of his Royal Highness Sheikh Saeed Bin Ahmed Al Maktoum, Dubai. We launched SEED Hotel Management as a platform for global growth of the Swisstouches and HTMi brands.

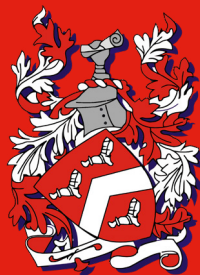
**SEED**  
HOTEL MANAGEMENT







Agent representative contact:



**HTMi**  
Hotel and Tourism  
Management Institute  
Switzerland

HTMi Hotel and Tourism Management Institute Switzerland,  
Hotel Campus Mariental Panorama, 6174 Soerenberg, Canton Lucerne, Central Switzerland

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