World-Class Education

ehl.edu
We believe that Excellence is formed in the perfect blend of Intelligence and Emotions, Hard Skills and Soft Skills, Theory and Practice.
Over the past few years, EHL has grown to become a group which includes the Ecole hôtelière de Lausanne, or Campus Lausanne, and the Swiss School of Tourism and Hospitality in Chur-Passugg, plus EHL Advisory Services, business and education consultancy firm.

In terms of academic quality and research, EHL is the only hospitality school in Switzerland to be associated by convention to the HES-SO, the largest of the eight Universities of Applied Science (UAS) in Switzerland, and to be accredited by the NECHE of the United States. This allows EHL to deliver university-level hospitality programs that are recognized in Switzerland, and thereby Europe, and the USA.

Ecole hôtelière de Lausanne (EHL) was founded in 1893 as the world’s first hotel school, located in Switzerland. With 125 years of proven expertise in preparing leaders for the future of the hospitality industry, our institution unites the best professionals in hospitality training, academics and research to create stronger connections between education and industry, and to expand the future of hospitality with greater innovation.

EHL is now ranked the world’s best university of hospitality management by international surveys that measure academic quality, graduate employability and research.* This reputation is owed to our students, alumni, faculty and associates, who meet the ever-growing, changing needs of the industry. We offer programs for students in every stage of their life and career, all leading to the best learning outcomes for their future.

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Source:
EHL ranked #1 in 2019 QS World University Rankings Hospitality & Leisure Management and Best Hospitality and Hotel Management Schools in the World, CEO World Magazine.
A Pioneering Spirit

Since 1893, EHL leads the way in hospitality education and business development with the innovative methods that made Swiss hospitality education famous and shaped today’s global hospitality industry.

125 Years of Firsts

- First Hotel Management School established in the world
- First to be accredited at international and Swiss level
- First to open its own Innovation Hub
- First Swiss Hotel School to be awarded a Michelin Star

Focus on the Future

- New Lausanne Campus in 2021
- New buildings in progress in Chur-Passugg
- New project for an Asian campus in Singapore
- EHL Innovation Village & startup incubator
World-Class Reputation
#1 Hospitality Management School

WHAT DEFINES EHL?

Unique Community
- 30% Swiss students
- 120+ nationalities
- Multi-lingual students with many talents
- Diverse clubs & committees: arts, sports, entrepreneurship, charity, and more

Career Springboard*
- 200 companies recruit on campus
- 4,000+ Industry Partners
- Internship office at EHL

Global Lifelong Network
- 75 Alumni chapters
- 30,000 members
- 150 countries
- 20% of alumni choose to start a business*
- 1/3 of recruiters are EHL alumni*

Inspiring Environment
- High quality of life in Switzerland and Singapore
- Proximity to great outdoors and cultural sites in Europe or in Asia
- Easy access to major cities and travel around Europe or Asia

*EHL Lausanne campus
Academic Excellence

As a member of HES-SO, University of Applied Sciences and Arts, EHL is the only Swiss hospitality management school to be recognized by the Swiss Federal Government, and by the USA (through NECHE). EHL complies with the Bologna principles and uses the European Credit Transfer and Accumulation System (ECTS). EHL is an associate of THE-ICE for HF programs, offering both German and English HF degrees for an equivalent value of 90 ECTS points.

EHL Campus (Singapore) is registered as a private education institution in Singapore under the Private Education Act, Enhanced Registration Framework (ERF), Registration No 201731189N, and has received EduTrust Certification Scheme (Certification number EDU-2-2124, valid from June 14 2019 to June 13 2023).

Top Culinary Awards for

Le Berceau des Sens

- First educational restaurant to receive a Michelin star, 2019
- Le Berceau des Sens, rated 16/20 by Gault & Millau, 2018
At EHL, leading academic experts and hospitality industry professionals collaborate to design a learning experience that includes the most comprehensive hospitality business education and applied research. We take a multi-faceted approach to develop a range of qualities in our students.

**Dual Excellence:** Our programs offer a dual approach to develop academic and professional excellence by infusing university-level academic courses with the finest practical training and culminating in real-world business and research projects.

**Empathy in Leadership:** We live in the age of empathy, where soft skills paired with great know-how is what defines the most inspiring people, so EHL provides experiential education and a social learning context where students can develop their distinct leadership qualities.

**Innovators & Creators:** Our students and faculty continually redefine hospitality excellence with a mix of applied research, and development activities and autonomous thinking.

**Swiss & Global:** We embrace diversity as the most international of Swiss hospitality management schools. Our Swiss culture resonates through our high quality programs and services and creates trust among our stakeholders.

**Life-long Achievement & Learning:** Finally, we believe that true achievement goes beyond good grades, it is attained through continuous learning and open experimentation. Therefore, graduation is not the end, but the starting point of one’s successful life and life-long learning.

**EHL Graduates are:**

- Critical Thinkers
- Gracious Hosts
- Global Citizens
- Open-minded Humanists
- Problem Solvers
- Responsible Leaders
Our bachelor’s degree is considered the best in the world by industry professionals because it gives students a balanced combination of hospitality skills and professional experience, academic rigor and business expertise, and an entrepreneurial mindset to transform the hospitality industry.

The degree offers two pathways giving students the choice to complete the same degree but with 2 different experiences. The pathways start with different foundations, but they both culminate with real-world business consultancy projects in the final semester on the Lausanne campus or Singapore and deliver the same recognized hospitality business degree.

**ACADEMIC PATHWAY**

After a preparatory year and a complete overview of hospitality operations, this pathway focuses intensely on hospitality management theory and application.

Ideal for: Students who learn best in a dynamic university campus environment with group assignments in and out of the classroom. Available in Lausanne and/or Singapore.

* Pending approval from NECHE (New England Commission of Higher Education)

**PROFESSIONAL PATHWAY**

This pathway offers a deeper immersion and broader overview of all the functions of the hospitality industry and more internship experience.

Ideal for: Students who are passionate about culinary arts or hotel management and who wish to gain extensive work experience before graduation. Available on our Chur-Passugg campus with a semester in Lausanne.

**DOUBLE THE MERIT FOR YOUR DEGREE**

Our Bachelor of Science in International Hospitality Management will develop your skill sets in two essential areas for your career: the art of hospitality and science of business, uniting the finest industry training, management education and applied academic research.
Through EHL, you will be exposed to the finest culinary experiences with Michelin-starred chefs.

- The Berceau des Sens, earned a Michelin star in 2019.
- Spend a day at a 3-star Michelin restaurant, learning from Chef Franck Giovannini, voted best chef in the world.
- EHL collaborates with Chef Andreas Caminada, whose restaurant has been awarded three Michelin stars and 19 Gault & Millau points.

Several of EHL’s practical arts teachers have been awarded the distinction of Meilleur/e Ouvrier/e de France (MOF), France's prestigious culinary and service arts competition.

- Other faculty members have worked in palaces and royal venues, and all of them have a passion for hospitality and sharing knowledge.

In the program, you will learn to innovate wisely, test new concepts, and start your own business.

- Through R&D activities, you will experiment with new techniques in F&B, test and rate the results, and design your own culinary and hospitality concepts.
- You can choose to intern in your own start-up company for the management internship.
- The resources of the Innovation Hub are available for your business ideas.

As an EHL student, you will:

- Benefit from the mentorship of faculty members who have many years of industry practice combined with highest academic achievements.
- Conduct applied research based on concrete needs of the industry and learn to use data analysis and research to make successful business decisions.
- Apply your industry knowledge and research skills for real-world industry consulting projects.

*For students based on the Lausanne campus.
Academic Pathway

Starting with an intensive immersion in hospitality operations, this pathway continues with a challenging academic approach to hospitality management theory and culminates with a final year of industry-relevant elective courses and business consultancy projects.

This is an ideal pathway for students who seek a dynamic university experience and business degree foundation with the added excitement of hospitality know-how and internships.

**Location:**
This pathway is based in the modern and international university campus in Lausanne and at EHL Campus (Singapore) as of September 2021*. It also offers the opportunity to spend a semester at the Chur-Passugg campus or semester exchanges between Singapore and Switzerland.

**Duration:** 4 years
Including:
- 1 Semester of Applied Learning
- 5 Academic Semesters
- 1 Year of Work Experience (2 Internships)

**Language of instruction:** English on all campuses. French is also available on the Lausanne campus.

* Pending approval from NECHE (New England Commission of Higher Education)
Preparatory Year

Immersion in the World of Hospitality

In the Preparatory Year of the academic pathway, you will rotate through 20 workshops in the food and beverage outlets, including a gourmet boutique, pastry and high-quality restaurants and rooms division departments to learn everything you need to know about hotel and restaurant operations. Then you’re off to internship for a 6-month adventure in the realworld of hospitality management.

Your Hospitality Savoir-faire (Know-How)

- Swiss rigor: Live the Swiss standards of excellence.
- Attention to detail: Use your judgement to deliver perfect service.
- Time Management: Learn to manage your time and tasks.
- Agility: Adapt quickly, changing workshops every week.
- Team spirit: Work with diversity in multicultural teams.
- Responsibility: Own your decisions and work for your team’s success

“During my time at EHL, I got the opportunity to work for the Queen at Buckingham Palace, I further expanded my cultural awareness through a semester abroad in Hong Kong, and I gained a third language thanks to an internship in Spain.”

Laura Otieno
Bachelor of Science in International Hospitality Management Semester 6

PREPARATORY YEAR COURSES

<table>
<thead>
<tr>
<th>Bakery &amp; Pastry Making</th>
<th>Events: Management and Operations</th>
<th>Fine Dining Cuisine</th>
<th>Michelin Star Experience</th>
<th>Global Spirits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hospitality Concept Discovery</td>
<td>Applied Mathematics and Excel for Business Hospitality Management</td>
<td>French Classes</td>
<td>Sustainable Hospitality Culture</td>
<td>Bar &amp; Restaurant Outlets</td>
</tr>
<tr>
<td>Rooms Division Operations</td>
<td>Catering</td>
<td>Front Office</td>
<td>Fine Dining Restaurant and Lounge Bar</td>
<td>Introduction to F&amp;B Management</td>
</tr>
<tr>
<td>Housekeeping</td>
<td>International cuisine</td>
<td>Stewarding</td>
<td>R&amp;D Design Lab</td>
<td>Oenology and Wine-Producing Regions</td>
</tr>
</tbody>
</table>

SEMESTER 2 – OPERATIONAL INTERNSHIP

Personal growth: On your first internship, you will apply the skills you learned on campus and discover your strengths in the hospitality workplace among real guests and colleagues.

Professional achievement: To build your experience and CV, you may become a trainee in food & beverage, at a hotel reception or rooms division, or do cross-training in various departments of a hotel or resort.

Career skills: With the support of our internship team, you will search and apply for this internship based on the company, location (language) and property type you seek to experience.
Academic Pathway – Year 1

A Foundation in Hospitality Management

In the foundation year of the academic pathway, students build a strong set of fundamental skills for hospitality management positions in international organizations.

**Hospitality Management Skills:** You will master the use of hospitality administration tools for daily management tasks and learn the management principles for various departments.

**Academic Foundations:** You will learn how to conduct research for hospitality concepts and test your decision-making skills using virtual hotel simulations.

**Transferrable Skills:** You will work on core skills for academic and management success such as communication, project management, team work, writing and presenting.

### ACADEMIC PATHWAY

<table>
<thead>
<tr>
<th>Semester 1</th>
<th>Semester 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Financial Accounting</td>
<td>Operational Marketing in the Hospitality Industry</td>
</tr>
<tr>
<td>Food &amp; Beverage Cost Control</td>
<td>Service Quality &amp; Design</td>
</tr>
<tr>
<td>Microeconomics</td>
<td>Hospitality Economics</td>
</tr>
<tr>
<td>Foundations of Hospitality Marketing</td>
<td>Topics in Financial Analysis</td>
</tr>
<tr>
<td>Management Information System Tools/Spreadsheets</td>
<td>Academic Writing</td>
</tr>
<tr>
<td>Human Behavior &amp; Performance in the Workplace</td>
<td>Rooms Division Management</td>
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<tr>
<td>Business Communication</td>
<td>Macroeconomics</td>
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<tr>
<td>Foreign Languages</td>
<td>Statistics</td>
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<tr>
<td></td>
<td>Foreign Languages</td>
</tr>
</tbody>
</table>

### RICH ACADEMIC RESOURCES

**Academic Assistants & Tutoring**

We are here to support you with tutoring sessions and help you tackle complicated topics and assignments.

**Industry Expertise**

Visiting lecturers from the field bring you their personal experience and insights through campus lectures and one-on-one mentoring activities.

**Online Learning**

Through the online platforms, you can access course related content such as videos, lecture notes, and quizzes, allowing you to supplement your knowledge and test your understanding.
Applying Management Theory

During the second year, students make the transition from knowing management theory, to applying it in classroom projects and the workplace and exploring more strategic areas of business.

Semester 3

Revenue Management

Talent Management Systems

Legal Awareness

Managerial Accounting

Customer Information & Distribution Channel Management

International Services Marketing

Services Operations Management

Foreign Languages

Semester 4

This internship offers you the possibility to take on greater responsibilities and apply the administrative and management concepts you have learned in class to real-world hospitality projects, teams and departments.

Professional achievement: Gain more experience in a classic hospitality establishment or try another type of business such as finance, luxury, travel, events or wellness.

Career skills: Independently, you will search and apply for this internship based on your previous internship experience and career aspirations.

Become an Intern in Your Own Start-up

Instead of the management internship, you can choose to be an intern in your own start-up project, dedicating all of your time and energy to developing your business concept and getting it running with the guidance of faculty members.
## Academic Pathway – Year 3

### Integrating Business Strategy & Innovation

The final semester of the bachelor degree is where students apply their knowledge and skills. They apply their knowledge and skills gained throughout the program to real-world business consultancy projects and choose their courses depending on where they see themselves in five more years.

### Electives Courses*

<table>
<thead>
<tr>
<th>Semester 5</th>
<th>Semester 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corporate Strategy</td>
<td>Research Methodology</td>
</tr>
<tr>
<td>Real Estate Finance</td>
<td>Project Management</td>
</tr>
<tr>
<td>Corporate Finance</td>
<td>Market Research</td>
</tr>
<tr>
<td>Hotel Asset Management</td>
<td>Organizational Capital and Leadership</td>
</tr>
</tbody>
</table>

### A Tailor-Made Specialization

During your final semester, you can choose three elective courses depending on your interest and career aspirations, so you can tailor make your skills sets depending on where you hope to go after graduation.

### Modules and courses are subject to change.
You Become the Consultant

As a final step in the program, you will learn to use your research and analytical skills to work on a business assignment or challenge and provide recommendations to real companies.

You will complete a Strategy Challenge in Semester 5 working in groups as consultants on corporate strategy, and you can choose between a group or an individual project in the final semester.

STUDENT BUSINESS PROJECT

Group project in groups of 6 students
A consulting mandate for a company
9 weeks of full-time work
2 expert coaches
Out-of-the-box thinking
Business-oriented solutions

OR

THESIS

Personal project
Independent work
9 weeks
1 coach
1 topic
Final defense with jury
Possible themes: Hospitality Luxury, Human Resources, Real Estate, or Tourism & Economics

"In the last two semesters, everything comes together from what you have learned over the last few years: you might have a project in Hotel Asset Management, but you will also need to consider marketing related questions, or even be a designer and develop a new concept!

At that point you realize how much EHL taught you and how well we can adapt to real life situations. We often have the privilege to work on real-life case studies, which is very motivating and interesting, and experts take the time to give us feedback on our projects."

Lara Juker
Bachelor of Science in International Hospitality Management Semester 6
Achieve Two Degrees in Hospitality

EHL Swiss School of Tourism and Hospitality offers premium Swiss hospitality training in a cozy, retreat hotel setting in Chur-Passugg, a region with many luxury hotel resorts.

The intimate learning environment and unique setting create a perfect place to develop an intuitive, caring approach to hospitality management for guest experiences that make people feel at home.

Unique Advantages:
- Gain significant work experience at an operational and managerial level
- Experience implementing innovative F&B concepts and industry trends
- Customized degree specializing in Culinary Arts or Spa & Wellness Management

Graduate With Two Years of Work Experience

Entering the industry with two full years of work experience, both in operation and supervisory roles, will set you apart as a mature candidate.

To gain the Swiss Professional Degree, students are required to have two years of work experience. This requirement can be achieved in several ways, including the Professional Internship Foundation semester (5 months, on-campus), the Operational Internship (6 or 12 months) and the Management Internship (6 or 12 months). Applicants with hospitality work experience may be given up to one year of credit towards the total time required for completing the Swiss Professional Degree (work certificates required).
**SWISS PROFESSIONAL DEGREE**

### Professional Foundation Internship*

**Professional Semester 1**

- Kitchen Practice & Theory
- Food Safety & Sanitation
- Service Practice & Theory
- F&B Control
- Beverage Knowledge and Management
- Applied Mathematics
- Macroeconomics
- MS Office I
- Academic Writing & Research I
- German I

**Professional Semester 2**

- Housekeeping Practice & Management
- Front Office Practice & Computer
- Facility & Division Management
- Statistics
- Financial Accounting I
- Macroeconomics
- Business Communication
- HR Administration
- MS Office II
- Etiquette
- Marketing
- Strategic Management
- Academic Writing & Research II
- German II

**Semester 3 Operational Internship**

- **Duration:** 6 or 12 months
- **Location:** Switzerland
- **Focus:** Operational position in F&B, Kitchen, Rooms Division or Front Office

**Semester 4 Hospitality Management**

- Gastronomy Supervision
- Hospitality Supervision
- Restaurant Concept Week
- Financial Accounting II
- Revenue Management
- Financial Analysis
- Law II: Hospitality Law
- Economics III: Microeconomics
- Rhetoric
- HR Management
- Web Design Project
- Management Quality
- Environmental Management
- Marketing II
- International Hotel Management
- Organizational Management
- Cross Cultural Competencies
- Academic Writing & Research III
- German III
- Sociology

**Semester 5 Internship**

- **Duration:** 6 or 12 months
- **Location:** Switzerland or abroad
- **Focus:** Management position in hospitality or related business

**Semester 6 Business Management Semester**

- Two Majors:
  - Culinary Arts
  - Spa & Wellness Management
  - Finance Management & Controlling
  - Human Resources Leadership
  - Business & Entrepreneurship
  - MICE Management
  - Special Interest Seminars
  - Tourism Operations
  - Tour Operating and Travel Agencies
  - Business Plan Real-Life Integrated Project
  - Diploma Paper

*Professional Internship Foundation

If you have less than six months of hospitality work experience, then you may be required to begin with a 5-month foundation internship semester on campus to prepare you for the Swiss Professional Degree program. It will introduce you to the standards of the hospitality industry and give you a head-start in the theory classes.
Top-up Program to the Bachelor of Science

Upon successful completion of the Professional Degree, you can complete your bachelor’s degree by studying for three more semesters focusing on international business strategy and development. The final semester in Lausanne gives you an opportunity to apply your business knowledge and hospitality expertise in the Student Business Project, a consulting project for an industry partner.

- Semester 3 & 5 of the Academic Pathway, delivered in Chur-Passugg
- Semester 6 of the Academic Pathway, delivered in Lausanne

See the Academic Pathway pages in this brochure for more details.

The Bachelor Program is delivered under the academic responsibility of EHL Haute Ecole on all its campuses (Lausanne, Passugg, and the future Singapore campus*)

*Pending approval from NECHE (New England Commission of Higher Education)
Are You Ready?

At EHL, we are looking for candidates who have the qualities to be successful in our program and represent EHL in the global community of industry professionals. Our admissions process hand-picks candidates in batches until the programs are full or the final deadline arrives, whichever comes first. Therefore, we encourage you to submit your application early.

**ACADEMIC PATHWAY**

**AGE:**
Minimum 18 years of age

**EDUCATION:**
Final secondary school certificate meeting Swiss/European university entry requirements

**ENGLISH PROFICIENCY**
IELTS academic module, with a minimum score of 6.0 or equivalent

**PROFESSIONAL PATHWAY**

**AGE:**
Minimum 17 years of age

**EDUCATION:**
Final secondary school certificate/high school diploma in own country or professional diploma

To start your application or receive an eligibility assessment, go to the website: www.ehl.edu
The EHL Lifestyle

A unique Swiss life experience in a healthy and dynamic setting

The EHL campus experience offers the best qualities of Switzerland and an international culture. You will live and study with students from many countries, including around 35% Swiss students, for a true Swiss life experience. This mix allows you to experience Switzerland like a local, while also getting to know different cultures from around the world.

All EHL students share the common passion for enjoying and creating unique experiences, and it shines through in the student committees, sports teams, excursions, and a never-ending variety of events on campus. There is no doubt, at EHL you will adopt the Swiss lifestyle and an international family for life.
Student Diversity

3500 students enrolled
120 nationalities on campus
65% international students
85% of students speak three or more languages

Student Committees*

Art & Culture Committees
EHL students have committees for activities and events related to Photography, Gastronomy, Oenology, Automobiles, Music, Arts, Dance, Stage performance, Chess, and Interreligious awareness.

Sports Committees
Sports teams and clubs are active on campus every semester: Basketball, Cheerleading, Football (Soccer), Rugby, Sailing, Ice Hockey, Running, Mountain Adventures, Martial Arts and Golf.

Social Responsibility & Entrepreneurship
EHL has a number of committees focusing on social responsibility and business such as EHLsmile (charity pilot projects) and EHL Young Hoteliers Summit (Entrepreneurship & Networking) and more.

*Lausanne Campus
Our Campuses

Lausanne

The Lausanne campus feels like a buzzing hive of business and innovation with its wide-open spaces and modern finishes.

Food & Beverage: Offers 6 F&B outlets with many of food options, including a gastronomic restaurant (Gault-Millau guide 18/20 and 1 Michelin Star), and a Gourmet Boutique

Accommodation: 300 single and double occupancy studios with optional parking.

Location: This campus is close to Lausanne, a large city by Swiss standards. Lausanne offers a wide choice of shops, restaurants, cultural events and nightlife. Besides, it is only an hour’s drive from Geneva.

Chur-Passugg

The Passugg campus feels like a cozy, luxury retreat in a historical hotel venue, with a contemporary touch inside.

Food & Beverage: Features 5 in-house F&B outlets, including an Asian restaurant and specialty restaurant with Swiss regional dishes from Graubünden, Tessin and Uri.

Accommodation: 140 rooms for double or single occupancy, stunning views of Chur and the mountains.

Location: This campus is surrounded by world class ski resorts and just outside the city of Chur, the oldest city in Switzerland, where students will discover a rich history and local culture.

Singapore

The EHL campus in Singapore provides top-notch facilities in a quiet and ideal environment to offer the best learning conditions.

Food & Beverage: Singapore is an ideal place to taste all the latest trends in Asian and Indian cuisine. It offers everything from Michelin-star experiences to amazing street food.

Accommodation: We will provide concierge service and cultural on-boarding to facilitate the students’ rapid integration in their new environment. EHL will provide optional accommodation for students, in shared apartments.

Location: Singapore is a compact city with a very effective transportation infrastructure. The campus is near a botanical garden in a residential area, therefore benefitting from a quiet environment but at easy distance from the dynamic city center to enjoy everything this incredible city has to offer.

The Great Outdoors

Both Switzerland and Singapore are small enough that you can visit some of their most famous sites or breathtaking scenery and outdoor sports and recreation. Dip into neighboring countries on one or two-day excursions.

Both Swiss campuses are located in stunning natural settings. You will have quick and easy access to hiking and mountainbike trails, winter resorts for ski and other snow sports, lake activities and many other outdoor adventures.

Besides being one of the safest and cleanest countries in the world, Singapore offers beautiful sea sides and lush gardens. As a cosmopolitan city it offers many opportunities to experience Asia’s best in culture, events and flavors.
EHL is Number 1 in Employer Reputation*

*EHL placed first in the category of Employer Reputation, according to the QS ranking study that positioned us as the world’s best hospitality management school.

This reputation is confirmed by the number of recruiters from top companies who return to EHL year after year to recruit our students and graduates. Indeed, EHL has long standing partnerships with the leading international companies and our career development team facilitates many opportunities and processes that will help you find your ideal start in the professional world.

Career Development Activities

- Mentoring program
- Exclusive job platform
- Career coaching
- On-site career events
Some of the Top Brands Recruiting at EHL

- Four Seasons Hotels and Resorts
- Kempinski Hotels
- Mandarin Oriental The Hotel Group
- Starwood Hotels and Resorts
- The Ritz-Carlton
- L’Oréal
- LVMH Moët Hennessy Louis Vuitton
- Swiss
- UBS
- EY Building a better working world
- Tesla
- P&G
- Unilever
- Expedia
A Powerful Network that Spans the Globe

EHL students and alumni benefit from the support of our powerful alumni network composed of thousands of influential individuals leading the way in diverse sectors and organizations around the globe. This privileged relationship brings opportunities to our students and graduates, it creates a valuable networking platform, and it feeds the industry with fresh ideas and talent as alumni return to our campuses throughout their careers.

EHL Alumni Succeeding Everywhere

- **30,000+** Alumni in **150** Countries Worldwide
- **64%** of Graduates are in senior management positions
A VAST RANGE OF APPLICABLE SKILLS*

Discover the sectors where our alumni work

- International Hotel Chains
- Tourism and Travel

- Independent Hotels
- Banking & Finance

- Restaurants & Bars
- Real Estate

- Catering
- Luxury & Consumer Goods

- Wellness & Leisure
- Associations & Federations

*EHL Lausanne Census, 2018
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