

# Swiss Professional Degree

Dipl. Hotelier-Gastronom/Hoteliere-Gastronomin HF at EHL Campus Passugg

- A comprehensive and competency-based curriculum designed to shape highly skilled hospitality professionals.
- Over 3 years, students will gain field experience and global hospitality skills through real-world training and applicable management theory.
- Alongside technical expertise, they will develop soft skills and an “affective approach” to customer experience, recognizing the significance of emotional connection and ability in providing exceptional service. What sets our program apart is the integration of 1 year of professional experience into the curriculum.

## STUDENT PROFILE



You aspire to become a highly skilled hospitality professional with real-world experience



You want to develop essential soft skills and ability to build emotional connection with customers to provide exceptional experiences



You are an independent thinker dedicated to your personal and professional growth



You are willing to engage in rigorous training and theoretical studies



### LOCATION

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



### ACCOMMODATION

205 rooms on campus for double or single occupancy, with stunning views of Chur and the mountains.



### F&B OFFER

5 in-house outlets, including an Asian restaurant and a specialty Swiss restaurant specialized in regional dishes.



Only 1 to 4-hours flight away from Zürich to UK, Spain, Italy, France, Morocco, Greece...



Chur offers convenient connections to all major cities and airports in Switzerland.



Films - Laax	30 min
Arosa	45 min
Davos	1h
St. Moritz	1h30

## A UNIQUE ENVIRONMENT



### Swissness

Study & gain work experience in Switzerland's #1 tourism region



### Family

Close-knit international community in a boutique hotel setting



### #1 worldwide

Member of the EHL Group, the world's #1 Hospitality Management institution

## PROGRAM ADVANTAGES



### Immersion

Real-world experience with two 6-month internships



### Balanced

Mix of theoretical and practical education



### Specialization

Majors in Culinary Art, Sustainability, or Wellness & Spa



### Soft skills

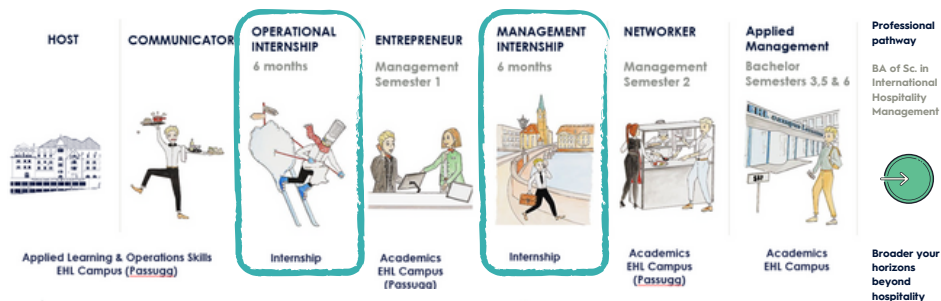
Competency-based curriculum with focus on affective learning



### Coaching

Individualized coaching for internship success

## PROGRAM FEATURES



### 3 GRADING PILLARS

1. Face-to-face, blended and asynchronized learning, 1/3 practical and 2/3 academic
2. Portfolio writing with final oral defense on 1 topic
3. Business plan development with final oral defense



### ENTRY REQUIREMENTS

- 18 years old (in the 1st year of studies)
- CV, reference letter and motivation letter
- Final secondary school certificate / high school diploma OR professional diploma (apprentice)
- Diplomas and transcripts for the past 3 years
- Excellent written and verbal command of English (min. 3 years of studies in English)



### BOOK A CALL

Meet with Arnaud Jonquet, your personal EHL advisor.



### INTAKES

Semester starts in August and January.  
**Application online: [application.ssth.ch](https://application.ssth.ch)**