



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

# Your Professional Pathway

at EHL Campus Passugg

## ADVANTAGES



**24**

Ø Class Size



**50%**

Blended Learning



**2 x 6**

Months of  
Internship



**2013**

Member of EHL Group



**30,000**

EHL Alumni  
worldwide



**50/50**

Business & Practical  
Skills



**300**

Students  
on Campus



**35**

Nationalities  
on Campus

## Unique Advantages

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



# Professional Pathway to the Bachelor

## Achieve Two Degrees in Hospitality

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

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

\*Advanced Federal Diploma of Higher Education in Hospitality Management

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



## Professional Pathway Outline

### Swiss Professional Degree

#### PROFESSIONAL FOUNDATION & HOSPITALITY MANAGEMENT

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

#### IMMERSION & MANAGEMENT FOUNDATION

### Access to Bachelor Degree

#### APPLIED MANAGEMENT

- Semester 3  
on EHL Campus Passugg  
MANAGEMENT IMMERSION

#### INTEGRATING BUSINESS

- Semester 5 & Semester 6  
on EHL Campus Lausanne  
STRATEGY & INNOVATION



# Admission Requirements

## Swiss Professional Degree



### AGE

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



### EDUCATION

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



### ENGLISH REQUIREMENTS

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

## EHL Bachelor Degree



### ACADEMIC REQUIREMENT

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

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



### ENGLISH REQUIREMENT (one of the following)

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





# Swiss Professional Degree

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

# EHL Bachelor Degree

<p><b>EHL Semester BOSC 3</b> EHL Campus Passugg</p>	<p><b>EHL Semester BOSC 5</b> EHL Campus Lausanne</p>	<p><b>EHL Semester BOSC 6</b> EHL Campus Lausanne</p>
<ul style="list-style-type: none"> <li>• Applied Hospitality Management</li> <li>• Business Analysis</li> <li>• Managerial Accounting</li> <li>• International Services Marketing</li> <li>• Culture &amp; Communication</li> </ul>	<ul style="list-style-type: none"> <li>• Integrated Business Analysis</li> <li>• Research Methodology</li> <li>• Project Management</li> <li>• Market Research</li> <li>• Integrated Hospitality Management</li> </ul>	<p><b>Electives:</b> Choose 3 from 20</p> <p><b>Sample:</b> Digital Marketing Wine Economics &amp; Finance Luxury Brand Management</p> <p><b>Fixed Degree Project:</b></p> <ul style="list-style-type: none"> <li>• Individual Thesis</li> <li>• Student Business Project</li> </ul>

## 3 Majors to choose from

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



### Culinary Arts

Want to start your career in the Food & Beverage industry? The Culinary Arts specialization prepares you to plan and execute events and put the latest culinary trends into practice through exciting workshops and excursions.

### Spa & Wellness Management

Interested in running a spa or wellness service? The specialization in Spa & Wellness Management provides you with fundamental knowledge in this specialized service and deepens your competencies in business and management.



### Sustainable Management

Are you all about sustainability? With this specialization, you'll become a sustainability expert in holistic business management. The focus is on the 5 dimensions within a company: Management, Social, Ecology, Economy, and Regionalism.

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

*Nina Walther,  
Class of 2023*



# Our Students & their Aspirations

Reach for the stars! Students at EHL Passugg are passionate about hospitality, curious innovators, empathic communicators, networking experts and much more. Get to know them:



## Yassin Bali

**Swiss Professional Degree Student from Geneva**

“After my military service in Switzerland, I visited EHL Campus Passugg for the first time. I was looking for something different, something I had never experienced before.

When I entered the school for the first time, I was amazed by the Hogwarts look of the school, everyone was extremely friendly. I immediately felt at home. I really appreciate the quality of the classes and the real friendship you develop with the students, the staff and teachers.”

## Chloe Michaud

**Swiss Professional Degree Student from Singapore**

“I chose EHL Campus Passugg because of the practical classes and the beautiful surroundings. Having lived in Singapore, I was used to the city lifestyle and wanted to study in a different environment for the next few years. The program is unique because it provides the skills and knowledge to enter the hospitality industry.

I will start the bachelor program at EHL Passugg because I am interested in learning more about the industry. After that, I would like to work in the back office of a hotel in Asia and work my way up to Chief Operating Officer.”



## Tzu-en Huang

**Swiss Professional Degree Student from Taiwan**

“I have made many good friends at EHL Passugg. We have fun together, play together, study together, and will soon graduate together.

Having everyone by my side has helped me understand myself better and learn how to deal with stress more effectively, making me more mature in the face of any difficulties. Now I'm looking forward to starting the bachelor program at EHL Passugg.”





# How to apply



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

## Become an EHL Student!

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

## Intakes

Semester starts in January and August.

Please submit your application online:



## Location

Surrounded by world class ski resorts, EHL Campus Passugg is located 10 minutes outside the city of Chur, the oldest city in Switzerland where students will discover a rich history and local culture.



## Accommodation

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



## Food & Beverage

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