

**Bachelor in Hotel Management English programme**  
**Specialisations: Hospitality Management / Culinary Arts**  
 2021-2022

**Programme year 1: Basics**

Courses	hrs/week sem 1	hrs/week sem 2	ECTS
<b>Joint programme</b>			<b>36</b>
Economics	2	2	4
Hotel Accounting 1	2	3	5
ICT - office programs basic	2		3
ICT - hotel software basic		2	3
Law			6
<i>International law</i>		1	2
<i>European law</i>	1,5		2
<i>Rights and obligations of the hotel manager</i>		2	2
Ethics, religion and world views		2	3
Language 1*	3	3	6
Language 2*	3	3	6
<b>Specialisation Hospitality Management</b>			<b>24</b>
Hotel Organisation	2		3
Food & Beverage		2	3
Introduction to wine		2	3
Introduction to kitchen and restaurant practice			3
Hospitality week and talent development			3
A Taste of Belgium	2		3
Language 3*	3	3	6
<b>Specialisation Culinary Arts</b>			<b>24</b>
Run the restaurant 1 (1 week)			3
History, fundamentals and future		2	3
Products	2		3
Technics & Materials	2		3
Practise French cuisine	2	2	6
Belgian cuisine	2		3
Workshops, Visits, Guest lecturers, WSET level 1		3	3
<b>Total per semester Hospitality Management</b>	<b>20,5</b>	<b>25</b>	
<b>Total per semester Culinary Arts</b>	<b>21,5</b>	<b>25</b>	
<b>Total ECTS</b>			<b>60</b>

\* Choose a language between Dutch, French, German, English and Spanish (native language excluded)

**organized in 2022-2023**

**Programme year 2: Advanced**

Courses	hrs/week sem 1 (6 weeks)	hrs/week sem 2	ECTS
<b>Joint programme</b>			<b>42</b>
Business Economics		2	3
Hotel Accounting 2		5	3
ICT - office- and hotelsoftware advanced		2,5	3
Social and tax law		2	3
Practical case Café CuiZien		3	5
Profit & loss		2,5	3
Sales & marketing		2,5	3
Human resources management	4		3
International case			3
Research and writing skills	4		3
Language 1	3	2,5	5
Language 2	3	2,5	5
<b>Specialisation Hospitality Management</b>			<b>18</b>
Operational internship (6 weeks)			7
Talent development			3
Company visits		2	3
Language 3	3	2,5	5
<b>Specialisation Culinary Arts</b>			<b>18</b>
Run the restaurant 2 (6 weeks)			7
F&B operations		2	3
Food microbiology and hygiene	4		5
Company visits, WSET level 2		2	3
<b>Total per semester Hospitality Management</b>	<b>22</b>	<b>24</b>	
<b>Total per semester Culinary Arts</b>	<b>23</b>	<b>23,5</b>	
<b>Total ECTS</b>			<b>60</b>

**organized in 2023-2024**

**Programme year 3: Star Level**

Courses	hrs/week sem 1	hrs/week sem 2	ECTS	mw**
<b>Joint programme</b>			<b>25</b>	
E-business and sales	2		3	
Revenue management	3		3	
Financial management	2		3	
Ethics and cultural diversity	2		3	
Emerging technologies	2		3	
Management case			5	
International communication			5	
<i>Language 1</i>	2		2	
<i>Language 2</i>	2		2	
<i>Role play</i>			1	
<b>Specialisation Hospitality Management</b>			<b>35</b>	
Project trends in hospitality			3	
International communication			2	
<i>Language 3</i>	2		2	
Management internship			24	
<b>ELECTIVE TOPIC: Choose 1 of the 2</b>				
Topic 1: Operational hospitality management (CLIL Dutch)	5		6	
Topic 2: Strategic hospitality management	5		6	
<b>Specialisation Culinary Arts</b>			<b>35</b>	
Food Proces Engineering	2		3	
Culinary Research & Development	2		3	
Star Cuisine (Run the restaurant 3)	5		5	
Internship			24	
<b>Total per semester Hospitality Management</b>	<b>22</b>	<b>0</b>		
<b>Total per semester Culinary Arts</b>	<b>24</b>	<b>0</b>		
<b>Total ECTS</b>			<b>60</b>	

Mobility window : study abroad with Erasmus scholarship is possible in semester 5

