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Swiss School of Tourism and Hospitality, Switzerland



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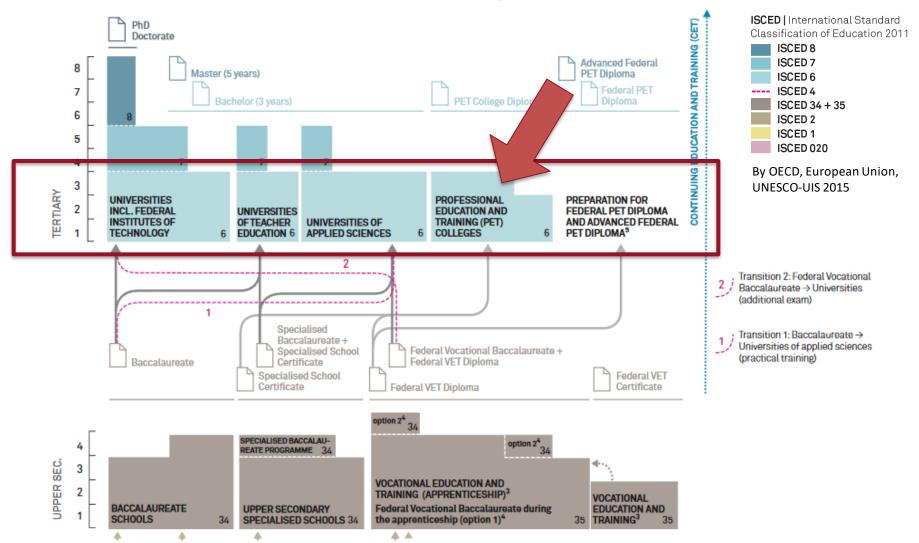


Practical and Theoretical Issues on a higher education level



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The Swiss Education System







ISCED 2011 level 6: Bachelor's or equivalent level

Programmes at ISCED level 6, or Bachelor's or equivalent level, are **longer and usually more theoretically-oriented** than ISCED level 5 programmes. They are often designed to provide participants with **intermediate academic and/or professional knowledge**, skills and competencies, leading to a first degree or equivalent qualification. [...]

Programmes classified at ISCED level 6 may be referred to in many ways, for example: Bachelor's programme, licence or first university cycle. For international comparability purposes, the term 'Bachelor's or equivalent level' is used to label ISCED level 6.

(OECD (2015), "ISCED 2011 Level 6: Bachelor's or equivalent level", in ISCED 2011 Operational Manual: Guidelines for Classifying National Education Programmes and Related Qualifications, OECD Publishing, Paris, p. 59)





ISCED 2011 level 7: Mater's or equivalent level

Programmes at ISCED level 7, or Master's or equivalent level, have a significantly more complex content than programmes at ISCED level 6 and are usually more specialised. The content of ISCED level 7 programmes are often designed to provide participants with advanced academic and/or professional knowledge, skills and competencies, leading to a second degree or equivalent qualification. Programmes at this level may have a substantial research component but do not yet lead to the award of a doctoral qualification.

Typically, programmes at this level are **theoretically-based** but may include practical components and are informed by state of the art research and/or best professional practice. They are traditionally offered by universities and other tertiary educational institutions.

(OECD (2015), "ISCED 2011 Level 7: Master's or equivalent level", in ISCED 2011 Operational Manual: Guidelines for Classifying National Education Programmes and Related Qualifications, OECD Publishing, Paris, p.89)



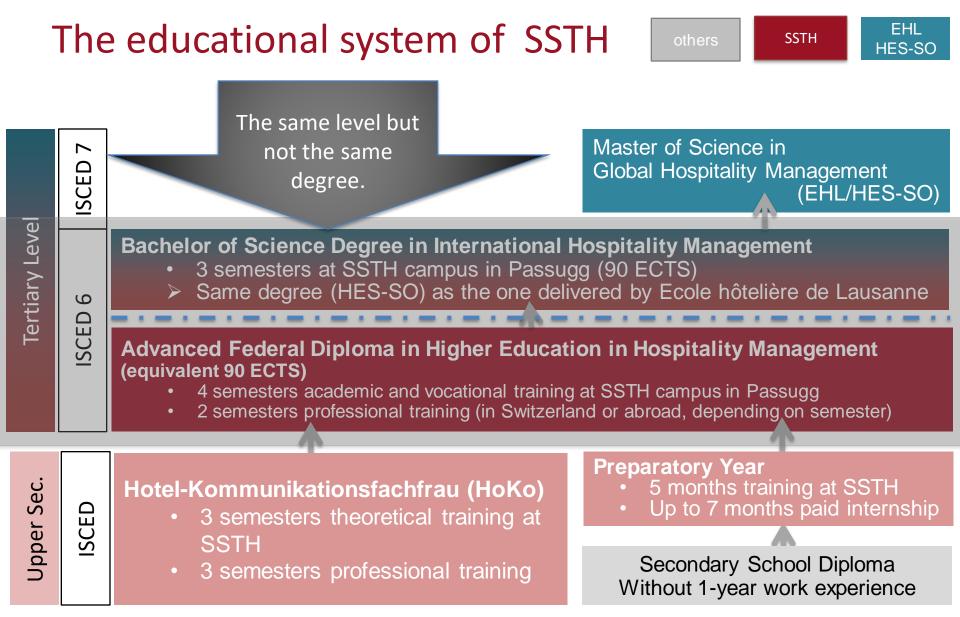
What SSTH offers as educational programmes

Tertiary Level	 Bachelor of Science in International Hospitality
English and German	Management*
	 Swiss HF: Dipl. Hôtelier-Restaurateur HF / Dipl. Hôtelière-Restauratrice HF* FEDERAL ADVANCED DIPLOMA IN HIGHER EDUCATION IN HOSPITALITY MANAGEMENT (Swiss Professional Degree in Hospitality Management)
Preperatory Year	 5 months internship at SSTH
(international students	(Practice & applied theory) 7 months paid internship at one of our Swiss hotel
without work experience)	& restaurant partners and under our supervision.
Secondary Level	 Hotel und Kommunikationsfachfrau (HoKo)*
German	Apprenticeship

* federal acknowledged

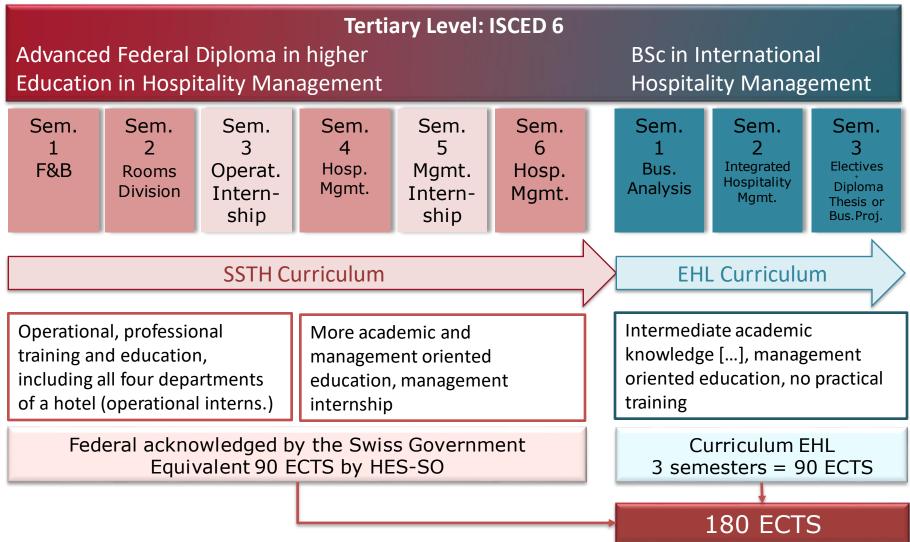


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One Level, two Degrees – where's the difference?





The different approaches within the HF profile

Practical training & education e.g. Kitchen, Service, Housekeeping & FO practice and theory				Management training (internship) & education: HR, Financial Analysis, Rev Management, etc.				
Semester	1	2	3 Intern- ship	4	5 Intern- ship	6	Total	
Student self- study [hrs]	212	200		306		641	1359	
Contact study [hrs]	391	565		526.5		259	1741.5	
Practice [hrs]	297	135	900	67.5	900		499.5 2299.5	
Total hours of studies	900	900	900	900	900	900	3600 5400	



Consequent focus on operational processes

Sem 1 F&B			Sem. 2 Rooms Division	Sem. 3 Operat.I ntern- ship	н	Sem. 4 losp. lgmt.	Sem. 5 Mgmt Intern ship		Sem. 6 Hosp. 1gmt.
Process		Study Field	Bloom	HF1	HF2	HF3	HF4	HF5	HF6
				684		900	72	i	i
Gastronomy	Т	F&B Controlling	К3	36					
	Ρ	Gastronomy Supervision	КЗ-4				18		
	Ρ	Concept Week	К6				54		
Service	Ρ	F&B Service Practice	К2- З	180					
	Т	F&B Service Theory	КЗ	72					
	т	Beverage Knowledge and Management	К2	72					
Kitchen	Р	Kitchen Practice	К2-4	216					
	т	Kitchen Theory	К2-4	72					
	т	Food Safety & Sanitation Management	К4	36					



Consequent focus on operational processes

Sem. 2 Rooms Division		Sem. 1 F&B	Sem. 3 Operat. Intern- ship	Ser 4 Hos Mgr	sp.	Sen 5 Mgm Inter shij	it. 'n-	Sen 6 Hos Mgm	р.
Process	Study Fiels		Bloom	HF1	HF2	HF3	HF4	HF5	HF6
				54	378	900	18		
Division Management	T Facility Management		K3-5		54				
	T Division Management		K3-4		36				
	T Hospitality Supervision		K3-4				18		
Front Office	T Front Office Theory		K4		36				
	P Front Office Practice		K3-4		72				
	T Business Etiquette		K2		18				
	T Word Processing		K1-3	36					
	T ICT/Applications I		K1-2	18					
	T ICT/Applications II		K2-4		36				
	T Business Correspondance		K2-4		18				
Housekeeping	P Housekeeping Practice		K1-2		72				
	T Housekeeping Management		K2-3		36				



Implementation of theoretical learning fields

Sem.	Sem. 2	Sem. 3	Sem.	Sem. 5	Sem.
F&B	Rooms Division	Operat. Intern- ship	Hosp. Mgmt.	Mgmt. Intern- ship	Hosp. Mgmt.

Process		Study Field	Bloom	HF1	HF2	HF3	HF4	HF5	HF6
								900	
Finance	Т	Applied Mathematics	K4-5	306 36					
	Т	Statistics	K5		36				
	Т	Financial Accounting I	К4		36				
	Т	Financial Accounting II	К5				36		
	Т	Financial Analysis	К6				72		
	Т	Revenue Management	К6				36		
	Т	Financial Management and Controlling	К6						54
Human Resources	Т	Internship Preparation	К4 :	158	18				
	Т	Groups and Teams	КЗ	16					
	Т	HR Administration	K2-3		36				
	Т	HR Management	K4-5				36		
	Т	Leadership	К6						36
	Т	Workshop Self Management	К4		16				

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A MEMBER OF ÉCOLE HÔTELIÈRE DE LAUSANNE GROUF

In regard to the match of practical as well as theoretical issues

Shared modules of German as well as English cohorts: foster intercultural experiences, values, multicultural teams	Majors: Culinary Arts, Spa- und Wellness, a.o., Concept week, Business plan
From the beginning of the first semester it is a mix of theoretical inputs as well as practical training	service practice – service theory 1. semester; kitchen practice 1. semester → Concept week 4. semester
The increase of the academic level is constantly applied, whereas the practical approach is mainly used as "transfer source" and "knowledge base" for the theoretical semesters	service practice \rightarrow supervision gastronomy; housekeeping practice \rightarrow hospitality supervision

→ The level of an HF Programme needs to be kept (vocational) but should also enable students to enter the Bachelor Programme (academical)





Different programmes for different types of positions

HF or UAS – a question of the position aspired

HF: middle management positions where a huge part of practical as well as processual knowledge is needed; positions for which the knowledge of processes, interfaces and procedures in between different departments but also sectors needs to be applied, optimized and mastered and staff managed professional and adequate.

UAS: Management positions within international companies, positions for which theoretic knowledge is needed more than practical experiences and knowledge, if a scientific career is aimed.