

hosco.



International Centre
of Excellence in
**Tourism and Hospitality
Education (THE-ICE)**

Additional Marketing and
Online Learning Resources





HOSPITALITY CURATED

Hosco's network is made of talent exclusively interested, experienced and/or educated in hospitality

NETWORK

Hosco's community informs and engages its members – providing access to both active and passive job seekers.

GLOBAL

Hosco is the only global hospitality specific network supporting employers with talent attraction.

SMART

Hosco validates candidates' eligibility through its advanced screening system.

SCHOOLS

Hosco's synergy with the world's top hospitality education centers delivers high quality hospitality-educated talent.

Our Partners

Strategic Partners



14,000 Employers

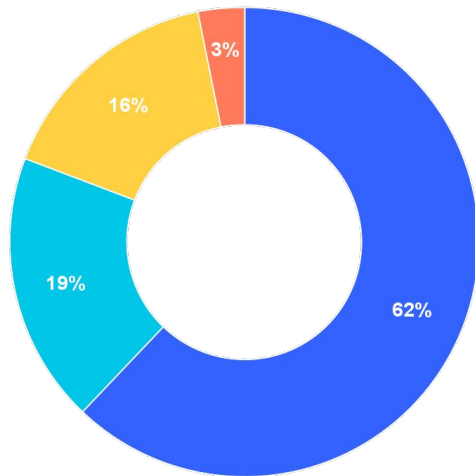


400 Schools



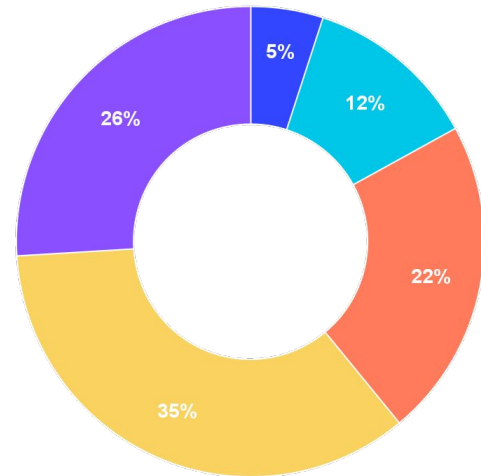
Audience

Background



- Hospitality interested, but no visibility on education, experience or background as yet
- Hospitality educated and experienced
- Hospitality experienced, not educated
- Hospitality educated, not experienced

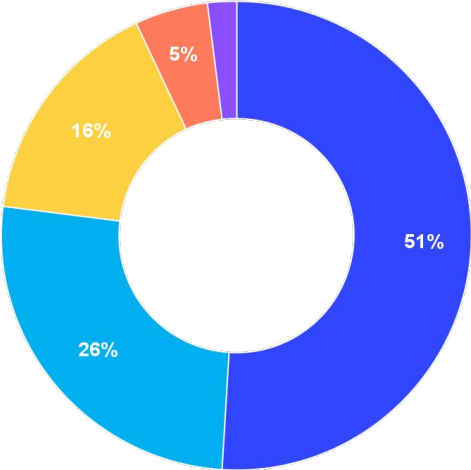
Seniority



- Students
- Professionals with 0-1 year of experience
- Professionals with 1-2 years of experience
- Professionals with 2-5 years of experience
- Professionals with 5+ years of experience

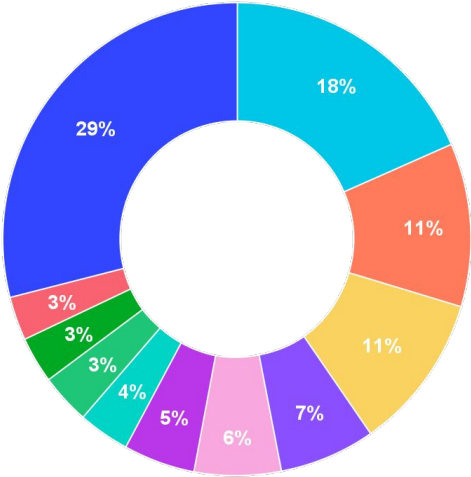
Audience

Current Location



- Europe
- MEA
- Asia
- Americas
- Others

Top Departments



- F&B Service
- F&B Kitchen
- Front Office Reception
- Sales & Marketing
- Administration & General
- Housekeeping
- Customer Service
- F&B Other
- Management
- Events
- Others



Hosco Course Directory

hosco.

Jobs

Courses

Advice

For employers

For schools

Log in

Join Now

FILTER BY

Clear ✕

Course Types

- ☐ Bachelor courses
- ☒ Master/PhD
- ☐ Professional certificates
- ☐ Short courses

Course Languages

- ☐ English
- ☐ Spanish
- ☐ French
- ☐ Italian
- ☐ Portuguese
- ☐ German

Categories

- ☐ Culinary
- ☐ Pastry
- ☐ Cruises Management
- ☐ Oenology
- ☐ Hospitality Management
- ☐ Sales and Marketing

Luxury Management

View Course



Show most expensive

Find Hospitality Courses & Degrees



Master of international hospitality management

Le Cordon Bleu Australia

Australia

This degree will fast-track your career into senior management positions worldwide. Your next step to high-level leadership, our postgraduate degree will set you above the



Duration



Format



Master of Science in Food Safety Regulation

Courses Select

Access to safe, healthy food is one of our most basic needs. Consumers rely on skilled professionals to oversee our food supply from seed to shipment, from farm to table, and from oven to package.



Duration



Format



Master of Arts in International Hotel Business Management

Swiss Hotel Management School

Montreux, Switzerland

Unlock a world of opportunities



Duration



Format

Education Marketing Solutions

Ecole hôtelière de Lausanne

Objectives: Promote and generate qualified leads for the Master of Science HES-SO in Hospitality Management programme from **EHL Hospitality Business School** through three newsletter campaigns sent to a targeted audience on Hosco.

Target Audience: 100.000 Hosco members, English speaking young professionals from EU and APAC with a Bachelor's degree (or international equivalent) in hospitality, tourism, or related fields.

Sendout dates: From June 1st until June 30th, 2022

"I am quite satisfied with the results, thanks again for the good work from your side." **EHL Marketing Manager**



JOIN A NETWORK OF SUCCESS

Apply For the Master in Hospitality Management



Hi Victoria,

Getting a **Master's degree** can set you up for success. It's also a big investment of time and money. And, if you're going to invest, why not do it with the best?

EHL Hospitality Business School is the world's leading school for hospitality management, with over 25,000 alumni across the globe.

Being an EHL alumni grants you access to a network of **ambitious and successful hospitality professionals**. With members found in 150 countries spanning 5 continents and 72 alumni chapters worldwide, EHL is known for producing some of the **best talent in the industry**.

So if you want to become part of an exclusive hospitality network and get a **globally respected Master's degree** that will make your CV shine, apply for EHL's hospitality management program today!

[Apply today!](#)

EHL's alumni chapters host more than 350 exclusive events and gatherings annually worldwide! It's your chance to **connect, collaborate, and share opportunities** with your fellow alumni in the hospitality industry.

Talent Journey



hosco. LEARNING



Powered by

Lobster Ink

These remarkable brands are using Lobster Ink:

Marriott
INTERNATIONAL

Hilton

ACCOR HOTELS
Pool Welcome

CENTARA
HOTELS & RESORTS

Kempinski
HOTELIERS SINCE 1897

BELMOND

RELAIS &
CHATEAUX

RHC RADISSON
HOTEL GROUP

FOUR SEASONS
Hotels and Resorts

MÖVENPICK
Hotels & Resorts

MANDARIN ORIENTAL
THE HOTEL GROUP

CAESARS
ENTERTAINMENT

VICEROY
Hotels and Resorts

THE PENINSULA
HOTELS

CARLSON
REZIDOR
HOTEL GROUP

CORAL
Hotels & Resorts

فندق شانغريلا دبي
Shangri-La hotel
DUBAI

ATLANTIS
THE PALM, DUBAI

MARCO POLO
HOTELS

WandaVista®
Lanzhou
兰州万达文华酒店

H M
H
HOSPITALITY
MANAGEMENT
HOLDING

TAJ
CAPE TOWN

WILDERNESS
SAFARIS

EDRINGTON

Delaware
North.

TSOGO SUN

LUX*
RESORTS & HOTELS

Singita
GAME RESERVES

DUBAI way

One&Only
RESORTS

SUN
RESORTS

UNIWORLD
BOUTIQUE RIVER CRUISE COLLECTION

eliorGroup
Time savored

Hakkasan

WHOLE
FOODS
MARKET

COMPASS
GROUP

Waitrose



Beam

Hotel Okura
AMSTERDAM

Nestlé

S.PELLEGRINO

ACQUA PANNA

SHAZA
HOTELS

Aimbridge
HOSPITALITY

Lufthansa

PARTNERS



Resense

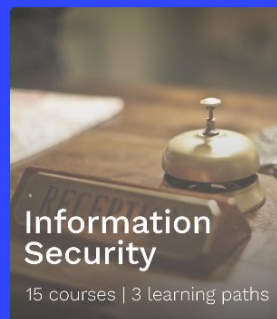
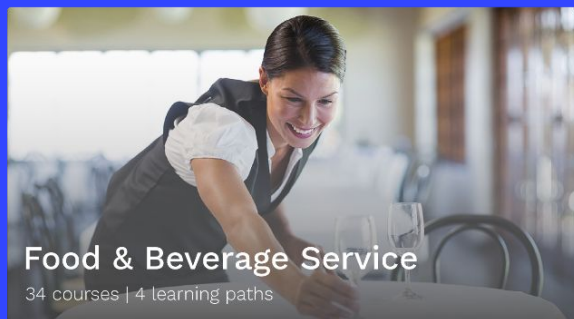
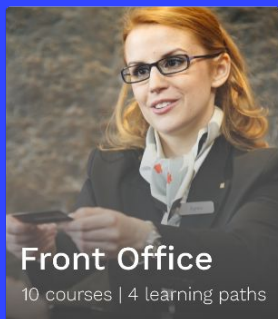
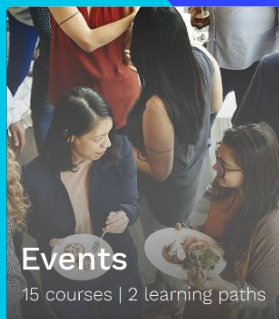
Forbes
TRAVEL GUIDE



ECOLAB

The Lobster Ink Learning Library

200+ hours of learning covering all core areas of hospitality and management



Additional Partner Courses

Produced in partnership with industry experts

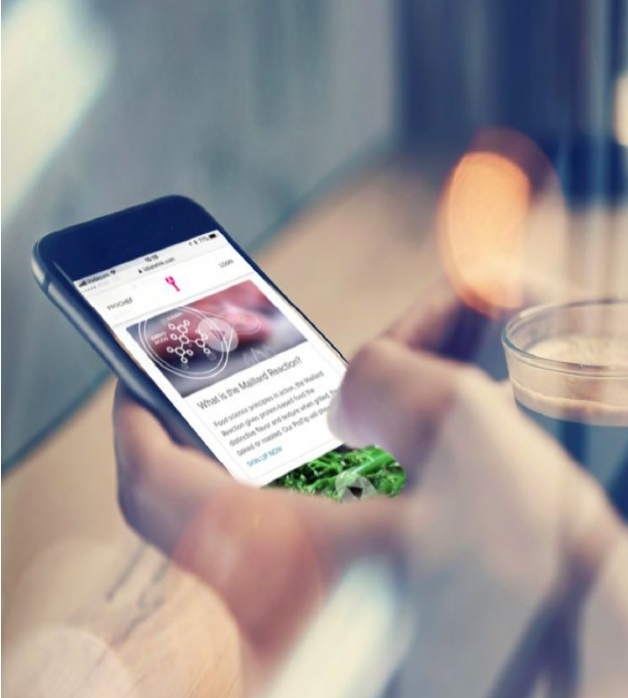
Culinary Institute of America (CIA) - [ProChef](#) - an internationally accredited **culinary program** for contemporary chefs.

Forbes Travel Guide - [Elevated Service and Luxury Service](#) - understand the standards necessary to deliver **luxury guest service**.

Ecolab - [Food Safety Fundamentals](#) - interactive training focused on heightened **food and hygiene safety protocols**.

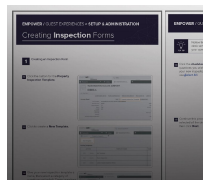
[Click here for a demo of the learner experience](#)



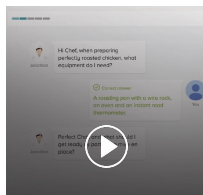


Interactive Lesson Formats

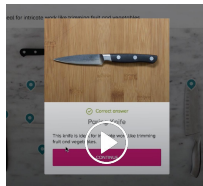
Help the right knowledge stick, expedite the experience and build confidence.



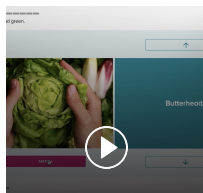
Document



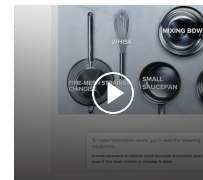
Dialogue



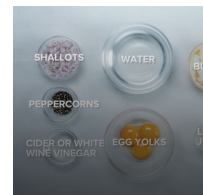
Hotspot



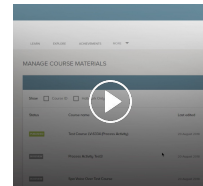
Combination



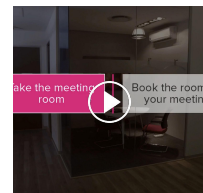
Process



Process Recipe



Simulation



Interactive Video

These schools have already adopted Lobster Ink:



**FAIRLEIGH
DICKINSON
UNIVERSITY**



HOTEL & TOURISM
BUSINESS SCHOOL
BORDEAUX





Lobster Ink

The LPU Experience

COURSE/SUBJECT	Lobster Ink Pathway 1		Lobster Ink Pathway 2	
Food and Beverage Service	F&B Service Professional	F&B Service Fundamentals	F&B Service Proficient	F&B Service Fundamentals
		Cutlery		
		Crockery and Glassware		
		Linen and Table Decor		
		Restaurant Beverage Service		Restaurant Beverage Service
		Restaurant Table Service Sequence		Restaurant Table Service Sequence
		Mastering the Menu		
		Setting the Restaurant		Setting the Restaurant
		Trays and Trolley Service		The Restaurant Service System
		The Restaurant Service System		
		Bread and Canape Service		
		Alcoholic Beverage Service		Alcoholic Beverage Service
		Dealing with Complaints		
		Tailoring Service		
		Types of waiters		
MICE	Event Planning	Core Principles of Event Management		
		Effective Communication and Interdepartmental Collaboration		
		Event Process: Sales		
		Event Process: Pre-Event		
		Documentation and Paperwork		
		Event Process: Event Phase and Past-Event Phase		
Tourism & Hospitality Marketing	Sales Professional	Understanding Hospitality Sales		
		Hospitality Sales Skills		

- Quick Stat
 - 3,640 Active Learners
 - 7,000+ total learners over 2 years



Quick Stat

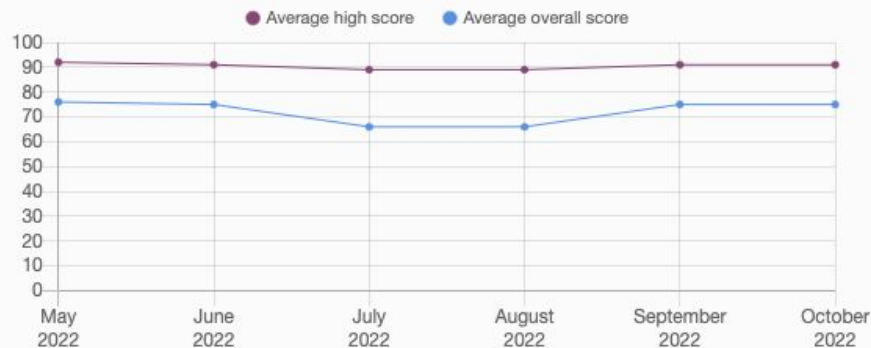


Performance: Assessment Score

[GO TO REPORT](#) >

Compare high score & overall score

Last 6 months



Average high score

November 2022

91%

0% from last month

Average overall score

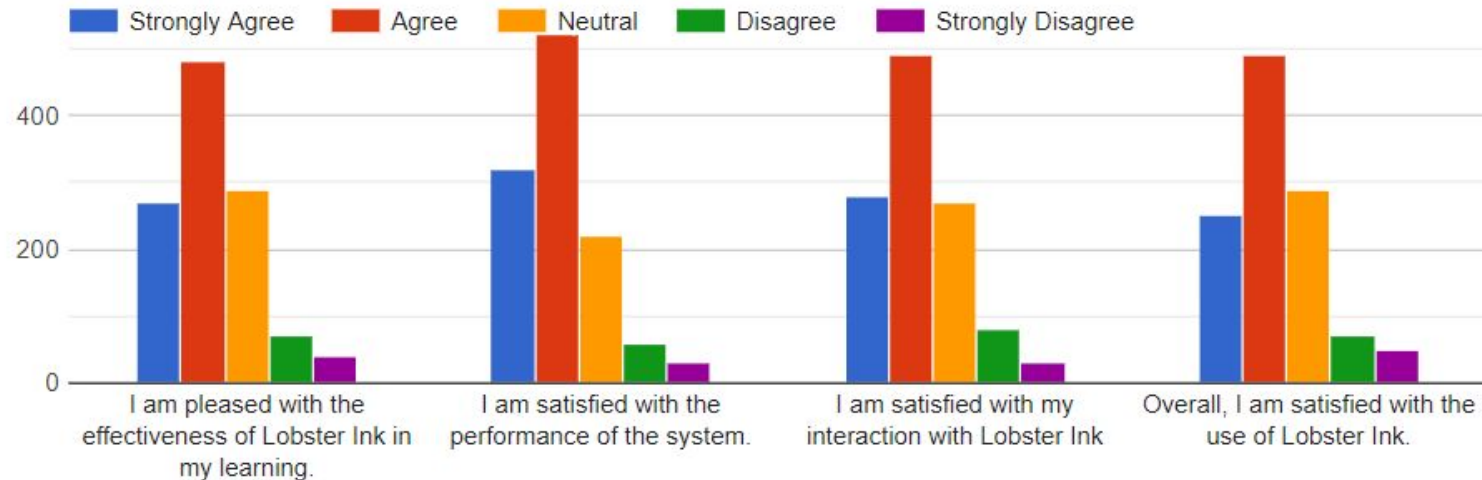
November 2022

75%

0% from last month



SATISFACTION refers to the user's comfort and acceptability of Lobster Ink during use of the content and the interaction with the system



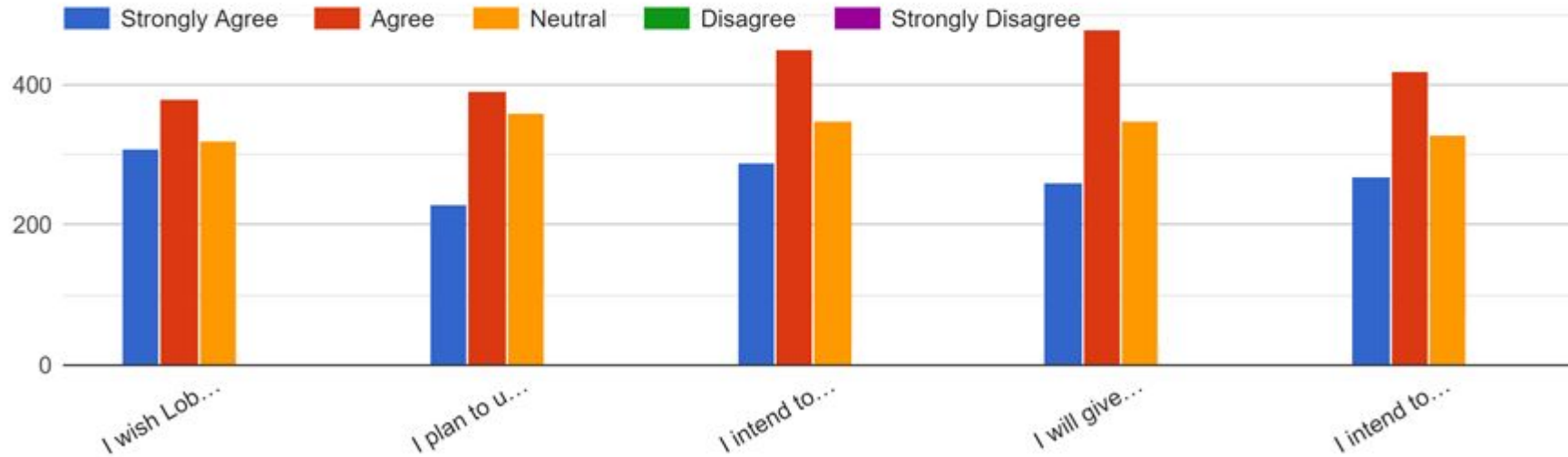


Lobster Ink

User Experience



CONTINUANCE INTENTION refers to one's intention to continually use a system or reuse a system



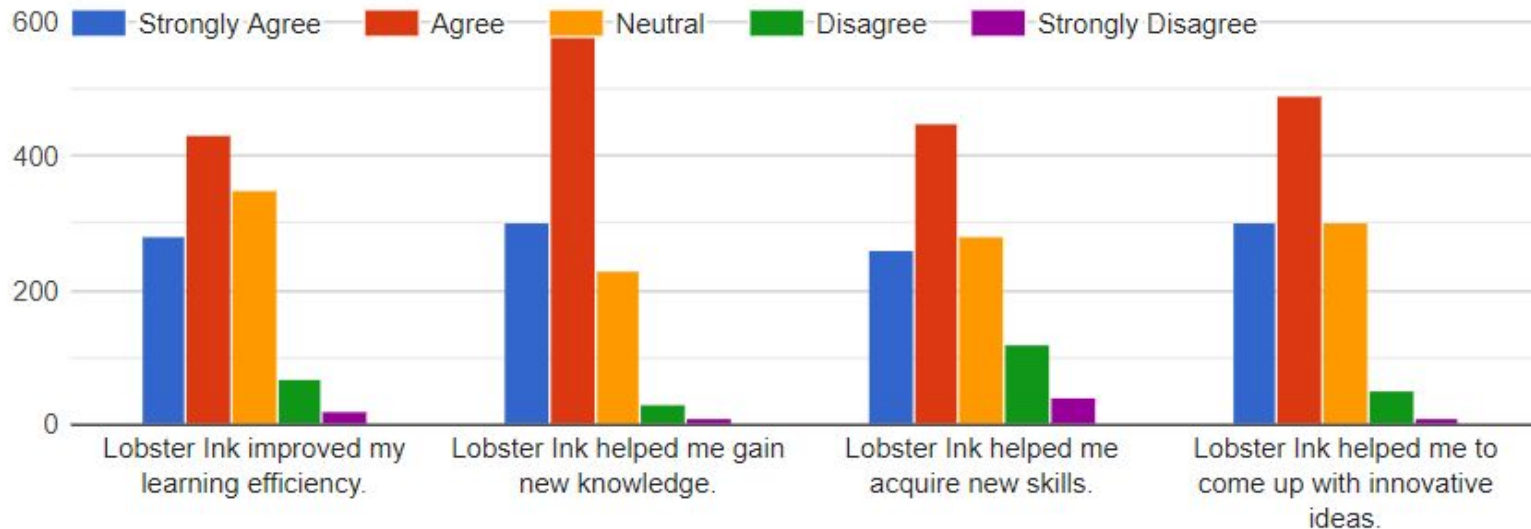


Lobster Ink

User Experience



NET BENEFITS refers to learning efficiency, acquisition of new knowledge and skills, innovativeness, problem solving capabilities, information analyzation and evaluation, and quality decision making.



Any questions? Here is your personal contact:

John Lohr

Director of Strategic
Partnerships and Innovation

john@hosco.com



Connect with us on LinkedIn



See our videos on YouTube



Follow us on Instagram