

International Hospitality and F&B Management

Head office in **Fiumicino**

Academic year

2024 - 2026

Two-year Ministerial Course
POST DIPLOMA



Our goal is to train high-level professionals

- ▶ **Duration:** 2 years in attendance
- ▶ **Places:** Join the top 25
- ▶ **Entry requirement:** High School Diploma
- ▶ **Job:** Guaranteed apprenticeship
- ▶ **Cost:** Free

Program

1st year

Subject

- English language
- Spanish language
- Computer science
- Job orientation
- Communication techniques and soft skills
- Geography of tourism: enhancing the territory
- Cultural anthropology for tourism
- Statistics for customer satisfaction
- Labour Legislation
- Organisation and business management of enterprises in the tourism chain
- Food & Beverage Management: Organisation and management of catering services
- Marketing and web marketing in tourism and catering
- Hospitality Management
- Cultural and eno-gastronomic excellence for the enhancement of the territory
- Merchandise and food processing techniques, nutrition and dietetics
- Regulations for agri-food quality, protection and valorisation of typical products
- Cheese tasting workshop
- Extra Virgin Olive Oil Sommelier Course

Program

2nd year

Subject

- English language
- Spanish language
- Internship and job interview guidance
- Safety, hygiene and quality in the catering industry (HACCP)
- Social Media Marketing
- Pricing policies (Revenue Management)
- Procurement techniques and warehouse management
- Business Management Information Systems (Protel)
- Airport Reception Techniques - Lounge
- Hôtellerie reception techniques
- Hall management techniques
- Bar and breakfast department management techniques
- International Food: Food styles, cultural codes and service
- Non-hotel self-entrepreneurship
- Creative lab: organising an event with food from the local supply chain
- Creative lab: banqueting and the wedding world
- Sommelier course organised by FIS
- Bar Tender Course organised by FIS

Our Foundation

For more than a decade, we have been the point of reference for the training of highly qualified professionals in the **tourism** and **cultural heritage sector**.

Our goal is to bridge the gap between labour supply and demand by providing tourism companies with **professionals** equipped with cutting-edge technical and technological skills.

We innovate tourism training every year and provide our students with **high-level technical, digital** and **language skills**, preparing them to operate in an international and increasingly sustainable context.

Over

90%

our students find work in
the area of reference
both in **Italy** and **abroad!**



Contacts



We are available from
Monday to Friday from **9 a.m.** to **17 p.m.**



www.itsturismoroma.it



academy@itsturismoroma.it



+39 06.4041.4436