

INTERNATIONAL HOSPITALITY and F&B MANAGEMENT





 Fiumicino

BIENNIAL MINISTERIAL COURSES
POST DIPLOMA

a.y. 2023/2024

Goals

The aim of International Hospitality and Food & Beverage Management course is to train a professional figure who combines the specific skills of the international tourism sector with those of new technologies.

-  2 years in presence
-  Guaranteed internship
-  25 places available
-  The course is **FREE**



The course is aimed at everyone: undergraduates, graduates and workers. To participate in the course it is necessary to pass the selection and be in the top 25 in the ranking.

Job Opportunities

International Hospitality

Food & Beverage Management

Food and Wine Event Organizations

Barman

Sommelier

Store Italian Food

Catering and Wedding catering

Airport Lounge

1st year Program

SUBJECT	HOURS
English language	72
Spanish language	72
Informatics	30
Job orientation	2
Communication techniques and soft skills	16
Geography of tourism: Tourism Planning and Programming	20
Cultural anthropology of tourism	20
Statistics for customer satisfaction	20
Labor legislation	16
Organization and corporate management of companies in the tourism sector	30
Hospitality Management	30
Merchandise and food processing techniques, food nutrition and dietetics	16
Cultural and food and wine excellences for valorisation of the territory	20
Regulations for agri-food quality, protection and valorisation of typical products	16
Cheese tasting workshop organized by FIS + Certification	20
Virgin olive oil tasting laboratory organized by the FIS + Certification	35
Food & Beverage Management: Organization and management of restaurant service	25
Marketing and Web Marketing of tourism and catering	40

Total hours 1st year: 500

2nd year Program

SUBJECT	HOURS
English language	72
Spanish language	72
Orientation for internships and job interviews	9
Workplace safety, hygiene, quality and the environment in the restaurant sector (HACCP)	16
Social media marketing	16
Pricing policies (Revenue Management)	16
Procurement techniques and warehouse management (Iselz)	16
Business Management Information Systems (Protel)	16
Airport reception techniques - Lounge	16
Hôtellerie reception techniques	16
Room department management techniques	16
Bar and breakfast department management techniques	16
International Cuisine: Food styles, cultural codes and service	16
Non-hotel self-entrepreneurship	16
Creative laboratory: organizing an event with food of the local supply chain	16
Creative laboratory: banquets and the world of weddings	16
Sommelier course by FIS + International Certificate	
Sommelier	104
Bar Tender Laboratory + Certification	35

Total hours 2nd year: 500






Our Foundation

We have been dealing with **Training** and **Research** mainly in the **tourism and cultural heritage sector** for more than 10 years. Every year, we activate post-diploma higher education courses, co-financed by the **Ministry of Education** and the **Lazio Region**. The two-year advanced training courses integrate classroom lessons with simulations, exercises, testimonials, project work and internships or apprenticeships in Italy or abroad.



Contacts

You can contact us for any question,
request and to be able to proceed
with enrollment in the course

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