CAREER PERSPECTIVES

The application areas in the hotel and catering industry are very diverse. Professional perspectives after studying Hotel and Restaurant Management range from front office management, revenue management and housekeeping management up to business consulting and the activity as a hotel tester. Catering in the hotel industry is also a very important sector. Therefore, restaurant management, food and beverage management as well as banquet management are among the multifaceted professional opportunities available.

COURSE CONTENT

The course Hotel and Restaurant Management delivers competences in:

› the differentiation of different types of accommodation, types and their design
› the variety, organization and quality requirements of the gastronomy industry
› holistic business thinking, focused on ethical and sustainable approaches
› international cooperation through the semester abroad

COURSE FOCUS

The focus of the Hotel and Restaurant Management degree programme is on hospitality education, including system and individual catering. In the sixth semester, students can choose between the following specializations: B2B Sales, (System)Catering, Food Management, Hospitality Revenue Management, MICE Industry and Event Management as well as Hospitality Development & Real Estate. During their studies in a semester abroad, students encounter the international service spectrum of this industry.
The following criteria will be taken into account:

- Average grade of university entrance qualification
- Grades of Mathematics, German and the best-graded foreign language
- Vocational training in a hotel or catering company as well as commercial training
- International experience – working, studying or living abroad (min. 3 month)