



EURHODIP

**THE LEADING HOTEL SCHOOLS IN EUROPE
AISBL – NON PROFIT ASSOCIATION**



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EURHODIP



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HISTORY

In 1988, 20 European Hotel and Catering schools decided to create EURHODIP with the purpose of helping Hotel schools in Europe to bring a European dimension to their training programmes.

The hotel and catering industry is a very dynamic and constantly changing sector. Therefore, it requires all the professionals to be truly adaptable, whatever their profile.

With the development and the internationalisation of the hotel and catering industry, it had become essential to find how to match European training programmes with market requirements on a European scale. This is precisely the purpose that Eurhodip has set itself.

In October 2017, the general annual meeting elected a new board of directors and a new president, Don Luis de LEZAMA.

IDENTITY OF EURHODIP

Eurhodip is a leading international association with the main focus on the quality, vitality, and public standing of hospitality and tourism education. Eurhodip is an excellent source for information on how educational programs are changing in order to meet the needs of the new global economy, general education reforms, student learning outcomes assessment, diversity in education, and global issues in education.

EURHODIP'S VIEW ON HOSPITALITY EDUCATION

Hospitality and tourism education on all levels is an approach to teaching and learning that empowers individuals and prepares them to deal with complexity, diversity, and change in their professional career in the hospitality and tourism industry. Integrated education and learning strategies help students to develop a sense of social responsibility, as well as strong and transferable intellectual and practical skills such as communication, analytical and problem-solving skills and a demonstrated ability to apply knowledge and skills in hospitality and tourism industry.



MISSION OF EURHODIP

Eurhodip is an education support association for schools (secondary or further education, higher education, lifelong learning), providing programs and services for continuous improvement of the quality of hospitality and tourism education in a global perspective.

We are in countries such as France, Spain, Portugal, United Kingdom, Italy, Belgium, The Netherlands, Germany, Russia, Switzerland, Slovenia, Lithuania, Israël, Armenia, Greece, Morocco, Croatia, Turkey, Saudi Arabia, Moldova, Pakistan, Kyrgyzstan, and new countries that are joining us every year. Each one supplies their own culture to the history of gastronomy and tourism within the European frame that serves as our base and meeting point.

The demand in the world for our industry is growing. The tourism culture is becoming a key piece in the new economy. Each year our students are demanded more because the guarantee of a controlled degree and the prestige of an academic rigor experience given by our associated schools. There isn't a doubt that Europe is the gastronomy and hotelier nest that was enriched with the discovery of the new and exotic world. This is now present in the majority of our countries thanks to the exchange programs organized and promoted by our association, EURHODIP.

MEMBERSHIP

Eurhodip is open to all schools in and outside the European borders. All hospitality and tourism schools, universities, training centres, educational organizations with a recognized educational status in their home country are able to apply for membership of Eurhodip. Membership is also open for member from the industry and for individual members or Alumni.



EURHODIP MAJOR STEPS

March 1988

EURHODIP is created on 20 European Hotel schools' initiative.

January 1989

EURHODIP is set up into an association coming under Belgian law. Registered office: Hotel Hilton in Brussels.
Head office: Hotel School in Koksijde Belgium.

March 1990

The General Meeting creates and organizes the Examination Committee involving many professionals.

June 1991

The first training programme is launched with the purpose of awarding a European Hotel and Catering Diploma.
From then on, Eurhodip coordinates both a Technician European Diploma and a Management European Diploma.

September 1992 to June 1995

Seminars for teachers are initiated with the aim of writing European handbooks.

July 1994

1st Annual Eurhodip Conference at Institut Vatel in Nîmes, France.

July 1995

2nd Annual Conference at Escola Superior d'Hostelleria de Catalunya in Barcelona, Spain.

November 1995

The first manual is published. Seven others will be published by the end of 1996.



March 1996

70 European schools from 11 countries have become Eurhodip members. About 900 students have graduated from Eurhodip and hold managing positions in the worldwide hotel industry.

July 1996

3rd annual conference at Institut Supérieur de Gestion Hôtelière in Namur, Belgium.

September 1996

A European Work Placement Charter is worked out.

March 1997

At that time, 1,200 European students hold a Eurhodip Diploma, and in 1997, about 500 new candidates take Eurhodip exams.

July 1997

4th annual conference at Guernsey College for Further Education in Guernsey, United Kingdom.

1998

5th annual conference at Institut Vatel in Lyon, France. 10th anniversary of Eurhodip.

1999

6th annual conference organized by the F+U Akademie für Wirtschaft in Heidelberg, Germany.

November 2000

7th annual conference in Seville at the Escuela Superior Hotelaria de Sevilla, Spain.



November 2001

8th annual conference organized by I.A.L. Emilia Romagna in Venice, Italy.

May 2002

9th Annual Conference in Maastricht at the Hoge Hotelschool Maastricht, the Netherlands. Presentation of the new organization of Eurhodip Diplomas and Degrees. 4,000 students hold a Eurhodip Diploma.

November 2002

General Meeting in Oostend (Belgium) and election of a new Board of Directors. The president is Mr Alain SEBBAN.

2003

Publication of the White Paper on "EUROFORMATION", prefaced by Lucian Caveri, then President of the European Commission for Regional Policy, Transports and Tourism. It demonstrates that anteriority, the long-standing experience and the diversity and wealth of European hotel training programmes have placed Europe at the foreground of worldwide hotel and hospitality education. It was then a very important step towards the recognition of the association at European level.

July 2003

10th annual conference at Vatel in Moscow, Russia.

Presentation of a Russian-European pilot programme for Hotel and Tourism Higher Education: a joint project between Eurhodip representing European hospitality schools and the Russian Ministry of Education.

Opening of Eurhodip to non-European Union countries. The first Eurhodip Magazine is published.

July 2004

11th annual conference in Namur, Belgium, organized by the Institut Supérieur de Gestion Hôtelière and the Ecole Hôtelière Provinciale. First edition of the contest Eurhodip Award for Student Innovation – EASI.



March 2005

Signature of a partnership agreement between the Ministry of Tourism in Morocco, the Moroccan Training and Cooperation Department, the National Federation of the Hotel Industry and Eurhodip. A first for the association.

November 2005

12th annual conference in Madrid, Spain, organised by El Grupo Lezama. Election of a new Board of Directors. Together with IAL ER International campus in Italy, Eurhodip obtains a 380.000 € from the European Commission for the pilot project Leonardo da Vinci, DIONISO, a two-year project.

July 2006

13th annual conference in Bordeaux, France, organized by Vatel Bordeaux.

Project for creating quality label, EURHOQUAL, intended for hotel schools and designed with professionals from the hotel industry.

July 2007

14th annual conference in London organised by Llandrillo College, Cymru in Wales.

Launching of a new Leonardo da Vinci project on European mobility.

November 2007

On 17th November 2007, Eurhodip becomes a non-profit making international association. (aisbl).

November 2008

20th anniversary of Eurhodip and 15th annual conference in Morocco. Presentation of the quality label – EURHOQUAL, after two years working on the project. The EASI competition becomes the Marianne Müller Award.



November 2009

16th annual conference in Bologna in Italy, organized by IAL Emilia Romagna schols.

July 2010

17th annual conference in Zaragoza, in Spain, organized by Zaragoza Hotel Management school.

July 2011

18th annual conference in Paris, organized by Vatel Paris. Election of a new board of directors and a new president: Drs Cees van der KLIP.

July 2012

Eurhodip 19th conference was held in Martigny (Switzerland), organized by Vatel Switzerland.

July 2013

Eurhodip 20th conference was held in Maribor (Slovenia), organized by Vocational College for Catering & Tourism Maribor. Eurhodip is the partner of a European project SSA-TC (Erasmus for All – Sector Skills Alliances – Tourism and Catering).

The Marianne Muller Award is updated with new competition procedures.

July 2014

Eurhodip 21st conference in Vilnius (Lithuania), organized by Utena University of Applied Sciences. Election of the new Board of Directors. Drs Cees van der Klip was re-elected. Publication of the Guidelines for Congress Organization, a 22-page document to help school in organizing Eurhodip conferences. Creation of an International internship service for member school students through a partnership with HRC International to link their traineeship service with our website.



May 2015

22nd conference held in Tel Aviv (Israel), organized by Vatel Tel Aviv. Publication of a Eurhodip Handbook for Profession Based Education & Training – PBET. Presentation of the new qualification derived from the SSA-TC European project launched in 2013.

March 2016

The Eurhodip Magazine is published on-line for the first time. The Eurhoqual quality label becomes the Eurhodip Internal Quality System designed for member schools. The SSA-TC European project led to the design of 2 diplomas: the Eurhodip Diploma in Tourism & Catering (EQF level 4)- Operational Management (Junior Level), and the Eurhodip Diploma in Tourism & Catering (EQF level 5).

October 2016

Eurhodip 23rd conference in Yerevan (Armenia), organized by the International Academy for Tourism. Project for the creation of a Service Delivery Platform for members.

2017

Launching of the New Eurhodip Diplomas The Eurhodip Qualification in Tourism and Catering – 2 levels: EQF Level 4 – Operational Management and EQF Level 5 – Middle Management.

May 2017

First Culinary Arts Competition organized in partnership by Eurhodip and Turismo de Portugal from 3 to 5 May in Faro.



October 2017

24th conference held in Seville on the theme: Tourism and Historical Heritage – new models of business for the 21st century organized by Escuela Superior de Hostelería de Sevilla.

A new Board was elected during the conference with a new president, Don Luis de LEZAMA. Creation of a new competition: Startup Challenge.

May 2018

During the 86th Board of Directors held in North Cyprus at Final International University, several committees were created in order to plan the work and projects of the upcoming years. Presentation of the new EURHODIP Promotional video.

October 2018

25th Conference on the theme: Responsible education for Responsible Tourism organized by Juraj Dobrila University of Pula in Pula, Croacia.

Spring 2019

During the 88th Board of Directors in Lisbon (Portugal) organized by Turismo de Portugal Lisbon, the main focus was put on the development of the new projects, mainly the EURHODIP Certification. Also, EURHODIP students representatives met during 4 days in Madrid during the International Fair Gourmets to represent their school.

October 2019

EURHODIP 30th Anniversary during the 26th Annual Conference in Istanbul (Turkey) on the theme: Let's build bridges together, organized by Vatel Istanbul. It was also the 3rd edition of the EURHODIP StartUp Challenge realized in partnership with the industry. Launch of the new EURHODIP website.



Spring 2020

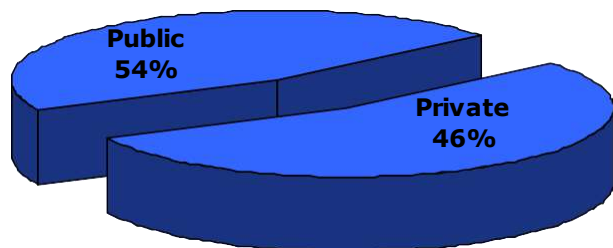
Presentation of the new EURHODIP Certification for students in the Vatel School of Nîmes, France. Online diplomas in a foreign language at level 5, 6 and 7 with personality test, multiple choice questionnaire, European knowledge, speaking oral assessment.

November 2020

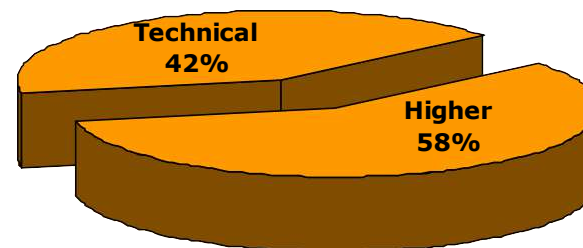
27th annual conference in Leeuwarden, The Netherlands, on the theme “Game changers, be part of it!” organized by Stenden Hotel Management School. Strong relation with the industry for the StartUp challenge and importance given to academics.

EURHODIP MEMBERS - WHO ARE THEY?

Public schools – Private schools



Technical level – Higher education level



KEY FIGURES

Eurhodip members come from 35 different countries and represent:

- 140 members.
- 5 continents.
- 35,000 students.
- 3,500 teachers.
- 6,000 Eurhodip graduates.
- 27 yearly conferences.



ACTIONS AND ORGANIZATION

YEARLY CONFERENCES

Every year, Eurhodip, in partnership with a member school/university, organizes the Annual Conference in one member country. It gives education specialists and hotel and catering professionals the opportunity to communicate, discuss, exchange and compare experiences.

Through plenary sessions and workshops on specific topics, Eurhodip conference deals with topics which concern both the hotel and tourism educational world and the industry: quality, new cooking technologies, simulation software, tourism trends worldwide, qualification needs, best practices in tourism, employment and training, the European Community at the table, health, the evolution in tourism practices, etc...

Conference guidelines have been drafted to help organizing schools and provide a common organizational basis. The guidelines are available on [Eurhodip website](#).

More than 200 participants from all over Europe gather and confront their views and knowledge every year. You can watch some videos [here](#) and [here](#).



- July 1994 **Nîmes – France**
Education in European hotel and catering schools.
- July 1995 **Barcelona – Spain**
Hotel Management Education in Europe.
- July 1996 **Namur – Belgium**
Europe at the Table.
- July 1997 **Guernsey – United Kingdom**
Future Strategy for the Independent Hotelier.
- November 1998 **Lyon – France**
European Catering and Gastronomy.
- November 1999 **Heidelberg – Germany**
Tourism and the Hotel Industry at the beginning of a new millennium.
- November 2000 **Sevilla – Spain**
EUROPE versus USA = Two visions.
- November 2001 **Venice – Italy**
Hospitality and Catering Trades for Employment and Economic Development in Europe.
- May 2002 **Maastricht – The Netherlands**
Hospitality Management in Europe: moving into a new dimension.



- July 2003 **Moscow – Russia**
Euroformation in the hotel and tourism industry.
- July 2004 **Namur – Belgium**
Quality.
- November 2005 **Madrid – Spain**
Pleasure to serve.
- July 2006 **Bordeaux – France**
Wine: promoting wine in restaurants, teaching wine in schools.
- July 2007 **London – United Kingdom**
Profit through Profitability. Thinking globally, acting locally.
- November 2008 **Casablanca – Morocco**
Hospitality and Tourism in the Union for the Mediterranean.
- November 2009 **Bologna – Italy**
Catering in Europe: Authenticity and Quality - Solutions to Global Challenges.
- November 2010 **Zaragoza – Spain**
City Marketing.
- July 2011 **Paris – France**
Exploring the world of luxury.



- July 2012 **Martigny – Switzerland**
The Future of Hospitality Management Education.
- July 2013 **Maribor – Slovenia**
Back to the Roots.
- July 2014 **Vilnius – Lithuania**
Niche Tourism and Education.
- May 2015 **Tel Aviv – Israel**
Tourism in the Mediterranean and Education Challenges and Perspectives.
- October 2016 **Yerevan – Armenia**
Tourism Education: on the road to new destination.
- October 2017 **Seville – Spain**
Tourism and Historical heritage: new models of business for the 21st century.
- November 2018 **Pula – Croacia**
Responsible Education for Responsible Tourism.
- October 2019 **Istanbul – Turkey**
Let's build bridges together.
- November 2020 **Leeuwarden – The Netherlands**
Game changers, be part of it.

EURHOQUAL – Eurhodip Internal Quality System

An internal procedure for schools to organize their quality system.

- A perfect tool to prepare a school for accreditation.
- Makes the accreditation process less stressful and gives a consistent approach towards internal quality control.
- An instrument for the daily quality care in schools. It can be used on a regular basis for improving of the school, making year plans and developing change strategies.

The EFQM measurement instrument is based on nine organizational fields, which are interconnected to each other and in that sense they represent all processes, and results a school creates. The criteria for measurement are level neutral, which means that Eurhoqual can accredit all categories and levels of schools.

The implementation of the nine quality fields of the accreditation instrument into the internal quality system of the school gives the benefit of a complete quality check that can be transformed into a self-evaluation report if used in a consistent and complete manner.

Input enables

-  1. Leadership
-  2. People
-  3. Policy Strategy
-  4. Partnership & Resources
-  5. Process

Output results

-  6. People results
-  7. Customer results
-  8. Society results
-  9. Key performance results

More information at
<https://www.eurhodip.com/accreditation-for-schools/>



EURHODIP QUALIFICATIONS OF PROFESSIONAL SKILLS

The first Eurhodip diplomas were created in 1991 and have evolved alongside European educational policies.

EURHODIP Qualifications of Professional Skills “EQPS” cater to students and young professionals in hospitality, catering and tourism, according to their levels of studies or professional responsibilities. They are designed to measure and enhance the technical and cultural knowledge (knowledge), professional capacities (know-how) and personal skills (skills) acquired by young people in training or young employees of the hotel and tourism industry.

There are two levels of skills and three sub-levels assessment, created in respect of the European Qualification Framework (EQF), accessible at the end of tests developed in direct relationship with the expectations of the professional sector:

Technician Levels

Diploma in Hotel & Restaurant (level EQF 5).

Management Levels

European Bachelor of Management in Hospitality & Tourism (level 6).

European MBA in Hotel & Tourism (level EQF 7).

EURHODIP Qualifications of Professional Skills are awarded after written and oral tests. In order to obtain a Diploma, a Bachelor and a MBA, candidates must register for exams corresponding to their level of studies or responsibility (prerequisite) then complete, successfully, the related tests.

The EURHODIP Qualifications of Professional Skills have been validated by a Council of qualified senior representatives of the Hospitality, Catering Companies, Tourism Industries and Employment Agencies, such as: General Managers, Hotel Directors, Heads of departments, Directors of Human Resources, Recruitment Officers, etc...



Competitions

EURHODIP NOMINEE FOR ACHIEVEMENT IN TOURISM AND HOSPITALITY

Every year, during the conference, Eurhodip rewards several personalities from the hotel educational world or the hotel and tourism industry, for their role and their actions in the demanding world of hospitality.

CULINARY COMPETITIONS

It is a gastronomic competition “EURHODIP GASTRONOMY INTERNATIONAL COMPETITION”. In this event, the different abilities and skills of the students from EURHODIP schools that participate will be evaluated on the disciplines of: Cuisine, Patisserie, Restaurant services and Sommelier. More info [here](#).

STARTUP CHALLENGE

The challenge takes place during the EURHODIP conference, with coaching of delegate’s groups by EURHODIP members. The groups of delegates are drawn and the number of candidates per group depends on the number of registered delegates (max 5 people). The jury is composed of EURHODIP Board Member under the chairmanship of the partner / sponsor, who has defined the specifications of the work to be done. The best team will be awarded according to the evaluation’s criteria given during the launch of the conference.



EURHODIP VIDEOCREATION COMPETITION

With the aim of promoting the cultural exchange, underlining the most important moments of each school and getting to know the inner works of each one of the participating centres, this competition aims to encourage, in a participative way, the student's motivation, highlighting the school's values and main attributes. In a visual format, they will be able to show the school and extracurricular activities, the day to day events or even particular stories from the course.

Having this concept in mind, The objective of these videos will be to exchange and share the things that define us as schools, as well as to bringing together all of the members of the association.

You can see [here](#) the winner of the 2019 edition, done ONLY by students.

BEST EURHODIP HOTEL COMPETITION

In EURHODIP, we believe that the relationship between schools and industry is fundamental.

We teach our students the skills they need to work in the tourism industry, and we are provided with internships and jobs placement for our students. From this observation, we thought it would be fair to recognise those best partners' hotels which help us with a professional training for our students. A high level in the quality and learning of the practice processes developed by the hotel, effectively identifying the student's profile to offer a great opportunity for professional development that begins with the practices and that subsequently allows them to integrate into the workplace: that's the key.

You can watch a testimonial from a EURHODIP Alumni working on the EURHODIP Best Hotel 2019 [here](#).

PRIZE FOR INNOVATION IN TOURISM AND HOSPITALITY EURHODIP

With it we want to promote those initiatives that transcend borders and reveal new products and new ways of doing. In this way, we will encourage companies to undertake the creation of new formats for the promotion of tourism and hospitality in a time when the sun, the sea and the mountains, the historical monuments are no longer valid, the new technological era needs to provide new formats to present them.



EURHODIP INTERNSHIP SERVICE

Hosco, professional network specially designed for the hospitality industry, offers schools an effective placement and guidance solution. How? Thanks to its technology and ever-growing pool of first-class company partners around the world.

The platform provides an advanced career and alumni management system. And, at the same time, the network supports hospitality students and professionals throughout their entire career with job opportunities, connections, industry insights, and expert advice. This one-of-a-kind formula is making Hosco the dominant recruitment partner for hotels and restaurants as well as travel and leisure businesses.

EURHODIP member schools have exclusive access to discounts on the different tailored solutions Hosco has to offer. Find out more at [Hosco website](#).

EURHODIP MAGAZINE

The magazine presents the actions taken and the progress of the association. After a few years of online publication, EURHODIP is back since a couple of years with a soft & a hard copy of the magazine. Download it for free [here](#).

EUROPEAN PROJECTS

ERASMUS+ projects between EURHODIP members are a good way to improve the EURHODIP networking. Contact our secretary in order to be part of an ERASMUS+ project.

EURHODIP EXECUTIVE BOARD



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Assist. Prof. Dr. Nafiya Guden
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Ana Moreira
Turismo de Portugal
Portugal



Iñaki Echeveste
Escuela Superior
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Spain

View More information about our Board of Directors members on

<https://www.eurhodip.com/about-eurhodip/meet-the-team/>