



# The Leading Hotel Schools in Europe

Extend your International Network



Eurhodip is an education support association for schools, providing programs and services for continuous improvement of the quality of hospitality and tourism education in a global perspective.

[WWW.EURHODIP.COM](http://WWW.EURHODIP.COM)



EURHODIP is an Affiliate Member of UNWTO

**hosco.**



# Foreword of the president

## WELCOME TO OUR EURHODIP BROCHURE

We are an association born in Brussels in 1988, dedicated to help our Superior Schools of Hospitality and Tourism; and our European universities to spread our culture to the world. We currently represent more than 140 institutions from 35 different countries around the entire world. This is the result of many directors and professors throughout thirty years of experiences shared at 24 annual international congresses and more than 20 gastronomy competitions celebrated. We are in countries such as France, Spain, Portugal, United Kingdom, Italy, Belgium, Holland, Germany, Russia, Switzerland, Slovenia, Lithuania, Israel, Armenia, North Cyprus, Morocco, Croatia, Turkey, Senegal, Saudi Arabia, Moldova, Pakistan, Kyrgyzstan, and new countries that are joining us this 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. The industry needs us to promote their innovation basis of the tourism and hospitality resources. We are the ones that facilitate them with our human capital who are young and prepared for new products and services. Through this association, our schools are internationalized. We train the "know how" in our students. They come out prepared for the exchange of cultures and languages that the industry need around entire world. Pay attention to our new services and to this place where there will be a series of new concepts to understand in the formation and reality of the processes of change in the future of the hospitality industry.

Welcome to the hotel of ideas, to the table of eating well, and to the services of doing good! We are Europeans open to the new world and respectful to the environment that creates a healthy and organized habitat.

Sincerely,  
**Luis Lezama Barañano**  
**President of EURHODIP**

## 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 education programs are changing in order to meet the needs of the new global economy, general education reform, student learning outcomes assessment, diversity in education, and global issues in education. It is an association of teachers and students that together with the industry and the institutions of hospitality and tourism seeks the best joint development of the countries in the sector. 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 professions in the hospitality and tourism industry.

Education provides students with broad competences of the hospitality and tourism professions (e.g. environment, culture, and society) as well as in-depth study in a specific area of interest of students. 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.

The Eurhoqual accreditation provided by EURHODIP is the quality care program for the member school that gives the school a quality status and students the guaranty to be well educated.



**EURHOQUAL** is an internal procedure for schools to organize their quality system, a service offered by EURHODIP. It is a perfect tool to prepare a school for accreditation especially in the self-evaluation. It makes the accreditation process less stressful and gives a consistent approach towards internal quality control is 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. EURHOQUAL is an added value to all schools, even if they have national accreditation according to standards of European Association for Quality Assurance in Higher Education, EURHOQUAL is recognized abroad from International Hotel Industry.

Eurhodip has also been partner in various European Projects, such as SSATC (Sector Skills Alliance Tourism and Catering), STITCH (Sustainable and nature based Tourism Information Technology), EVocaTE (European Vocational Tourism Education), DIONISO (Leonardo da Vinci programmes with the aim to create a European Virtual Academy for the Improvement of the Wine and Gastronomic Culture), Shoot the Chef, and EUROMOBILITY (for teachers and students, for the development of European skills in the tourism, catering and hospitality sector).

## EURHODIP Conference

**EURHODIP** Conference is one of the most important events of the association with the purpose to bring together participants from member schools with a maximum of guests in roles such as industry representatives, academic lecturers, directors, students and staff of potential new

member schools. The Conference has also an important academic dimension, providing a forum for the exchange of ideas and best practices on hospitality and tourism education, as well as a social and cultural dimension.



*Eurhodip President, Mr. Luis de LEZAMA, in the EURHODIP 2018 Seville Conference.*



*New elected Board of Directors in the EURHODIP 2018 Seville Conference.*



*Conference in Jerusalem, on a cultural tour. 2015*



*Board of Directors Meeting in San Marino. 2014*

The EURHODIP Conference has a balanced program which offers a unique networking opportunity, strengthening the bonds and mutual understanding among representatives of member schools, sowing the seeds of common projects and activities.



# Students Benefits

## DIPLOMAS AND DEGREES

**EURHODIP** offers Diplomas and Degrees to 4 level taking into account the national exam and a series of tests assessing the student's European knowledge, his/her ability to speak a foreign language and his/her experience in Europe:

- European Technician Diploma in restaurant, Cuisine, Pastry or Reception (EQF Level 4)
  - European Junior Diploma in Hotel Management (EQF Level 5)
  - European Bachelor Degree in Hotel Management (EQF Level 6)
  - European Master Degree in Hotel Management (EQF Level 7)
- Newly designed, the EURHODIP Advance Diploma in Tourism and Catering (EQF Level 5) has been developed to provide learners with the specific personal, professional and technical knowledge and skills to pursue their career at the supervisory management level in any of the tourism and catering sectors such as: hotels, restaurants, bars, travel agencies and tour operators. The objective of the qualification is to be suitable for Initial Vocational Education and Training (IVET) and Continuing Vocational Education and Training (CVET) learners. The Qualification is awarded by EURHODIP.

The course is delivered in 4 units that are relevant to the subject and meet the needs of tourism and catering sector:

**Unit 1:** Personal learning and Development

**Unit 2:** Hospitality Skills for the Tourism and Catering Sector

**Unit 3:** Research Skills and Project Management

**Unit 4:** Learning in Action and Employability Skills

## UNWTO Affiliate Member

Affiliate Members gain access to the following tools and benefits, exclusively available for them:

1. UNWTO Prototype Methodology
2. UNWTO Networks
3. UNWTO Working groups
4. Launch of publications in collaboration with UNWTO: Affiliate Members Global Report
5. Organization of Conferences and events in collaboration with UNWTO
6. Open - House sessions
7. Circulate information among the Affiliate Members
8. Free access to UNWTO E-library, UNWTO Barometer and UNWTO Statistical data
9. Use of UNWTO Affiliate Members Logo



Photo from Vatel HOTEL & TOURISM BUSINESS SCHOOL Switzerland

## Internship Program

**EURHODIP** partners with Hosco (<http://www.hosco.com/>), the world's leading hospitality network. Hosco founded in 2011 by Ecole hôtelière de Lausanne graduates brings together all the hospitality industry's top players into a single online community.

Hosco's network connects more than 200,000 hospitality talents from over 200 hospitality/tourism/culinary schools in over 40 countries with nearly 3,000 potential employers and gives them access to almost 50,000 jobs in the global hospitality industry. Through the partnership, Eurhodip member schools receive discounts on Hosco partnership and all Eurhodip students/alumni are able to connect with each other within a Eurhodip community powered by Hosco's global network.

The logo for Hosco, featuring the word "hosco." in a white, lowercase, sans-serif font inside a blue rectangular box.



# Students Competitions

## SERVICE & CULINARY ART



The growing demands in the hospitality sector has not been unnoticed by Eurhodip. For this reason the association has taken an active role in creating awareness of Culinary and Service concepts through hosting an annual competition on a different topic each year. Thwe aim is for students to present their skills and talents through competing in the kitchen and in a restaurant setting environment, in a Eurhodip member school.



With the high staff turnover in the hospitality sector it is a social responsibility to create a stage for young talents that allows the opportunity to create motivation in this field. In summary the goals of the competition are as follows:

- Create awareness of different culinary arts and service concepts
- Provide opportunity for young talents to stage their skills
- Provide motivation for a sector that has high labour turnover
- The chance to learn and experience cultural values and traditions in Culinary and Service
- To practice skills in different surroundings
- To add value to resumes
- Enjoy social networking



## MARIANNE MULLER AWARD



### THE AWARD OFFERS SCHOOLS:

- The opportunity to compete at an international level
- An incentive for their students
- A platform and media cover in the national and international specialized press at Eurhodip Congress

### THE AWARD GIVES STUDENTS:

- The chance to enjoy a multicultural experience outside the training or internship context
- The opportunity to rapidly integrate with a multinational team and to find their right place within the group
- The opportunity to practice their oral skills in English or in French when presenting their project at our annual conference

## START-UP CHALLENGE

This event, dedicated to all students of EURHODIP Schools, pursue different goals:

- To be a didactic and educational experience.
- Encouragement of entrepreneurship among students
- Activation of International community of students and teachers
- Recognize latent talent in EURHODIP Centres
- Complement the current program of EURHODIP Congress



# Membership



## WHY JOIN EURHODIP?

The Leading Hotel Schools in the World

An association of teachers and students in hospitality and tourism for teachers and students.

By joining the EURHODIP association, you become a member of the most prestigious European network of hospitality and tourism educators. Membership entitles you to a range of unique, innovative and quality assurance services. Moreover, you become part of an international network of schools, universities and training centres that share the same objective: to provide the top quality education to future hospitality professionals who wish to pursue an international working career.

The non-profit making objective of the association is to promote worldwide European education in hospitality and tourism. The activities that the association implements in order to reach the set objective are the following:

- Issuing European Diplomas and Degrees
- Organizing seminars for teachers
- Publishing handbooks related to European education
- Organizing congress, conferences, students competitions
- Promote Internships in or out Europe
- Issuing a Quality Label



Request for information



Download  
Eurhodip application form

## WHO CAN JOIN

The association is composed of candidate members, full members, observing members and associate members.

- Candidate members are the hotel and tourism Schools, Universities, Institutes and Training Centres from the member states of the Council of Europe which apply for membership to the association.
- Full members are the candidate members, who, after a one to three year period, have been admitted by the general assembly at the recommendation of the board of directors.
- Observing members are the various associations or federations as well as the natural persons who give their support to the association.
- Associate members are the Hotel and Tourism Schools, Universities, Institutes and Training Centres which are not member states of the Council of Europe, and which are admitted by the annual general meeting at the recommendation of the board of directors

Membership Application available on  
<http://www.eurhodip.com/membership/>

## ADVISING BOARD MEMBER OPPORTUNITIES

The Eurhodip Board is made up of international Tourism and Hospitality school directors, lecturers, entrepreneurs and academics that are experts in their fields. This provides a pool of opportunity for schools and members that may request expert advice in education and the sector. Eurhodip members can benefit from this pool of contacts that have in the past been case studies to such projects.



# Eurhodip Communication

Eurhodip website [www.eurhodip.com](http://www.eurhodip.com)  
with all the information about our association



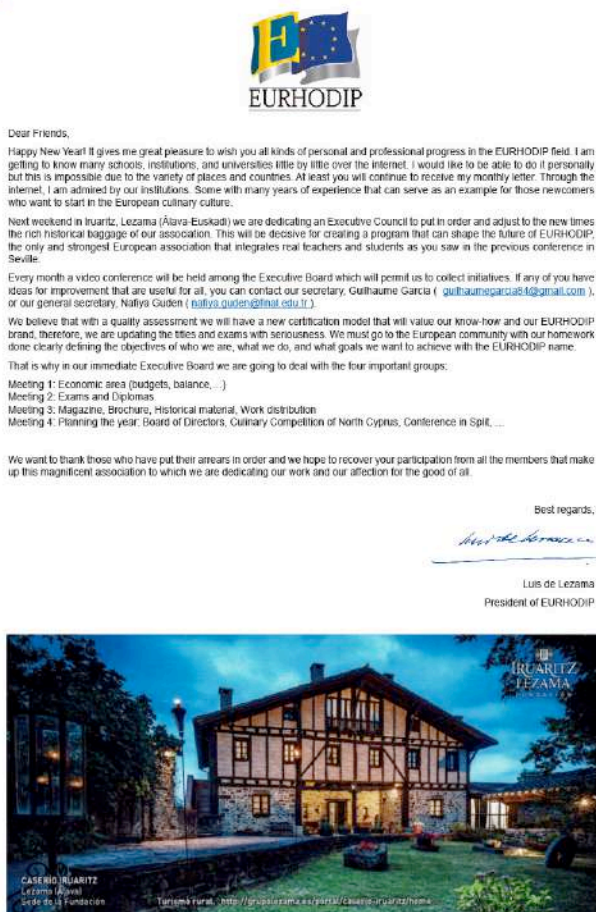
A yearly published Magazine available on our website,  
with articles, photos, media review...



Follow us on Facebook @EURHODIP  
We publish news from members and from the association



Newsletter from the President send on a regular basis





## **More than 140 members all around the world.** **From Argentina to Saudi Arabia going through Spain**

TO HAVE AN OVERVIEW OF OUR MEMBERS, PLEASE FIND SOME INFO ABOUT OUR BOARD OF DIRECTORS

<b>ARMENIA</b>	Armenian Institute of Tourism Branch of Russian International Academy for Tourism
<b>BELGIUM</b>	Vatel Brussels
<b>CROATIA</b>	University College of Management & Design ASPIRA
<b>FRANCE</b>	VATEL Paris
<b>GERMANY</b>	Hotelfachschule Heidelberg
<b>ITALY</b>	Scuola Alberghiera e di Ristorazione IAL
<b>LITHUANIA</b>	Utena University of Applied Sciences
<b>MAROC</b>	Institut de Technologie Hôtelière et Touristique
<b>PORTUGAL</b>	Turismo de Portugal
<b>RUSSIA</b>	Russian International Academy for Tourism - VATEL Moscow
<b>FRANCE</b>	VATEL Lyon
<b>SENEGAL</b>	Centre Polyvalent de Formation Professionnelle - Hôtellerie-Restaurantion
<b>SLOVENIA</b>	College of Hospitality and Tourism Maribor
<b>SPAIN</b>	Escuela Superior de Hosteleria de Sevilla
<b>FRANCE</b>	VATEL Nîmes
<b>NORTH CYPRUS</b>	International Final University
<b>TURKEY</b>	Vatel Istanbul
<b>UNITED KINGDOM</b>	SP International Hospitality Consulting Limited
<b>FRANCE</b>	Groupe VATEL
<b>SWITZERLAND</b>	Vatel Switzerland
<b>SPAIN</b>	Grupo LEZAMA