



THE LEADING HOTEL SCHOOLS IN EUROPE

- Value European competences before the industry
- Facilitate integration into the real-world work
- Be part of an international alumni network
- Give your training the European touch

**EURHODIP QUALIFICATIONS
MAKE THE DIFFERENCE!**

Be part of it!

GUIDE FOR STUDENTS



EURHODIP QUALIFICATIONS OF PROFESSIONAL SKILLS

European Diploma in Hotel & Restaurant (level EQF 5)

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

European MBA in Hotel & Tourism (level EQF 7)

ENTRY REQUIREMENTS

DIPLOMA : to be enrolled in EQF 5 training course or professional experience same level or hold a National Diploma in Hotel or Restaurant

BACHELOR : to be enrolled in EQF 6 training course or professional experience same level or hold a National Bachelor degree in Hotel or Tourism

MBA : to be enrolled in EQF 7 training course or professional experience same level or hold a National Master degree in Hotel & Tourism

STRUCTURE OF THE QUALIFICATIONS

DIPLOMA : MCQ 80 questions on line + Personality Test

BACHELOR : MCQ 140 questions + Oral examination “Study Case” (Online + with a local jury)

MBA : MCQ 140 questions + Personality Test + Grand Oral “Professional Interview” with an International Jury chaired by a member from EURHODIP (Eurhodip Day)



CONTENT OF THE QUALIFICATIONS

The themes are the same for the three qualifications but the number of question of each theme is different.

1. Professional Culture

- Gastronomy, cuisine, culinary techniques, product knowledge
- Restoration, restaurant techniques, service rules
- Wines and drinks (Europe and World)
- Hygiene and safety, food health, microbiology
- Hotel: back office, front office, housekeeping

2. Economy and management of hotel and restaurant companies

- Accounting, management, financial management, taxation
- Corporate strategy
- Economy, commercial law
- Marketing, sales
- Human Resources and Labour Law

3. General culture and European culture

- General culture
- European culture

4. Customer Relationship

- Professional Behaviours and Attitudes
- Attitudes and Behaviours
- Good manners, art of the table

5. Tourism economy

- The various forms of tourism
- Knowledge of the expectations of the international tourist



MULTIPLE CHOICE QUESTIONS EXAMPLE

1. Which of these are not classified as energy nutrients ?
 - a. Carbohydrates
 - b. Lipids
 - c. Proteins
 - d. Vitamins
2. Which is the oldest legally determined wine region in the world ?
 - a. Burgundy (France)
 - b. Douro (Portugal)
 - c. Valais (Switzerland)
 - d. Negosca (Greece)
3. A production cost is equal to ?
 - a. Cost of purchase + manufacturing cost
 - b. Cost of production + manufacturing cost
 - c. Cost of purchase + production cost
 - d. Cost of production + distribution cost
4. Which of these European states is not a monarchy ?
 - a. Denmark
 - b. Finland
 - c. Norway
 - d. Sweden
5. When speaking with a client over the telephone, sales people should :
 - a. Smile as they speak
 - b. Keep their voice pitched low
 - c. Avoid talking with chewing gum
 - d. All of above
6. What is the main feature about the Chinese meals ?
 - a. The Chinese eat and drink hot with each meal
 - b. The Chinese eat and drink cold with each meal
 - c. The Chinese never drink during meals

PERSONNALITY TEST QUESTIONS EXAMPLE (YES/NO QUESTIONS)

1. You have more than once taken the lead for the organization of a work or a group.
2. You like to receive guests.
3. Your interests move quickly from one thing to another.
4. You tend to stop to think before you act.
5. You avoid discussing a price with an employee or a salesperson.
6. You would hate working alone in isolated places.



For more information about the EURHODIP Qualifications and Registration process, please contact directly with your School, as a member of EURHODIP

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