

## 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 centers 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 Internship in or out Europe.
- Issuing a Quality Label.

## 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 Centers 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 Centers and Agro-food Industry 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.



Download Eurhodip application form

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

## ADVISING BOARD

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.

## BOARD DIRECTORS

ARMENIA.	Armenian Institute of Tourism Branch of Russian International Academy for Tourism.
BELGIUM.	Vatel Brussels.
CROATIA.	University College of Management & Design ASPIRA.
FRANCE.	Groupe VATEL: Lyon, Paris, Nîmes.
GERMANY.	Hotelfachschule Heidelberg.
ITALY.	Scuola Alberghiera e di Ristorazione IAL, Consultant for Hotel and Catering Schools.
LITHUANIA.	Utena University of Applied Sciences.
MAROC.	Institut de Technologie Hôtelière et Touristique.
PORTUGAL.	Turismo de Portugal.
RUSSIA.	Russian International Academy for Tourism VATEL Moscou.
SENEGAL.	Centre Polyvalent de F.P.Hotellerie-Restauration.
SLOVENIA.	College of Hospitality and Tourism Maribor.
SPAIN.	Escuela Superior de Hosteleria de Sevilla, Grupo LEZAMA.
SWITZERLAND.	Vatel Switzerland.
NORTH CYPRUS	International Final University.
TURKEY.	Vatel Istanbul.
UK.	SP International Hospitality Consulting Limited.



## CONTACT

SPAIN.	BELGIUM.
Eurhodip Secretariat	Maison des Associations Internationales
Camino de los Descubrimientos, 2	40, rue de Washington
41092 Seville	1050 Bruxelles

Guillaume García. Secretary: [bruxelles@eurhodip.com](mailto:bruxelles@eurhodip.com)

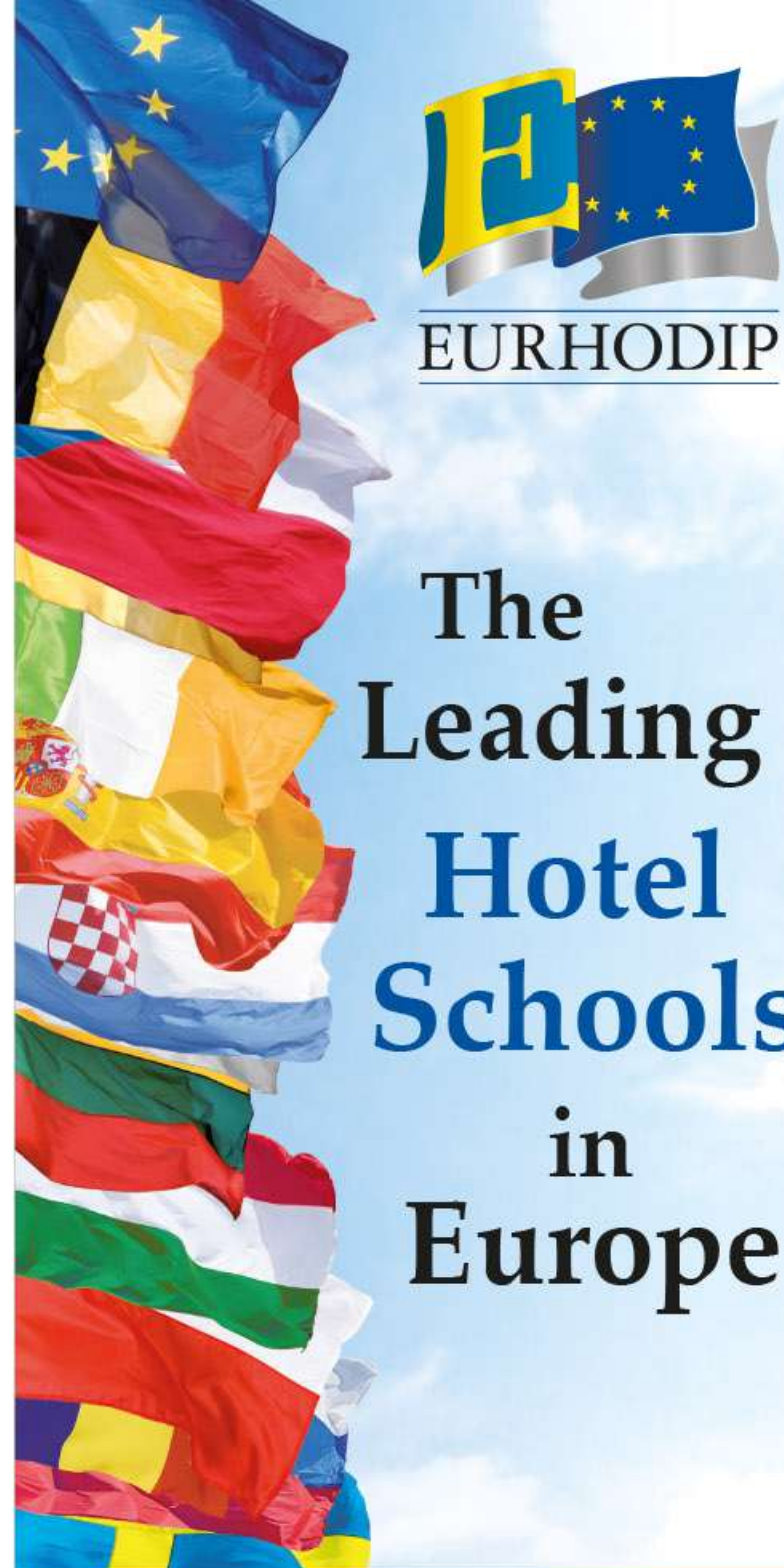
## LOCAL SCHOOL:



hosco.



UNWTO  
AFFILIATE MEMBER  
EURHODIP is an Affiliate Member of UNWTO



# The Leading Hotel Schools in Europe

[www.eurhodip.com](http://www.eurhodip.com)

## ★ FOREWORD

### Welcome to our world of EURHODIP!

We are an association born in Brussels in 1988. It is a non-profit association that unites schools and universities of hospitality and tourism promoting European culture around the world. We represent 140 institutions in more than 35 countries. Throughout these years we have celebrated 25 international congresses and more than 20 gastronomic competitions. Our experience in France, United Kingdom, Spain, Portugal, Italy, Belgium, Holland, Germany, Russia, Switzerland, Slovenia, Lithuania, Israel, Armenia, Cyprus, Morocco, Croatia, Turkey, Saudi Arabia, Moldova, Pakistan, Kyrgyzstan, various South American countries and new projects that are incorporated each year are at the service of all those who are interested in the development of tourism and the culture of gastronomy.



Welcome to this hotel of ideas, to this table of good eating and to the services of good to do!

We are European, open to the world and respectful of the environment that creates a healthy and orderly habitat for culture.

Greetings,  
Luis de Lezama

## IDENTITY

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 because it is recognized abroad from International Hotel Industry.

## EURHODIP CONGRESS

**EURHODIP** Congress 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 Congress 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.



## 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. The 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 labor 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.



## DIPLOMAS

**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.

## INTERNSHIP PROGRAM

**EURHODIP** partners with Hosco, 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.