



J-1

+ Course Program

Overview

The Course + J-1 Program, offered in collaboration with Placement International, is designed to enable hospitality professionals to gain a first-class experience in an American Luxury Hotel and benefit from the strong service culture of the United States. During your program, you will not only gain theoretical knowledge of the Hospitality Industry but also learn the American hotel system inside and out.

Home to some of the finest hotels and restaurants in the world, the United States has influenced the global hospitality industry as most hotels and restaurants currently aim to run their own operations on the American model. As such, working in the United States means that you will have direct training in the 'gold standard' of hospitality.

Benefits

- Paid job internship
- Obtaining a Social Security Number
- Official training certificate
- Possibility to return to your original host company and continue working in the USA, or to join a new host company
- European education certificate
- Increase your theoretical knowledge in hospitality

General Requirements

- Must be 18 years or above
- Sufficient English proficiency to interact in an English-speaking environment
- At least 6 months of experience in the area of training

OUR PARTNER HOTELS



AND MORE!



MASTER IN **HOTEL** **MANAGEMENT**

Overview

The Master in Hotel Management is designed for professionals who aspire to open, manage, or expand businesses within the hospitality sector. This program integrates theoretical knowledge with hands-on learning, equipping students with the skills necessary to excel in one of the most dynamic and competitive industries worldwide.

Throughout the program, students will develop critical thinking, refine their communication skills, and gain practical experience in high-end hospitality establishments. The curriculum emphasizes business strategy, hotel operations, and leadership, ensuring graduates are well-prepared to navigate the evolving demands of the hospitality industry.

This program provides a unique opportunity for students to gain real-world experience while studying, allowing them to train in luxury hotels, resorts, and other high-end establishments, fostering a global perspective and industry expertise. We look forward to seeing you transform into a leader in hospitality!

Details

Develop your education with this Master in Hotel Management:

- Professionals in Rooms Division, Front Office, and Food & Beverage
- Official Educational Certification as “Entidad de Formación para la formación profesional”. This accreditation is recognized by the Servei d'Ocupació de Catalunya (SOC), Generalitat de Catalunya, Servicio Público de Empleo Estatal (SEPE) and Ministerio de Trabajo y Economía Social of Spain.

Master in Hotel Management

The “Masters in Hotel Management” is offered only in English and involves completing a total of 75 credits (1,875 hours) over 3 academic quarters.



Study Plan

QUARTER 1:

(30 ECTS)

- **Communication skills** - 4 ECTS
- **Luxury Hospitality Standards and Guest Relations** - 4 ECTS
- **International Business Management** - 4 ECTS
- **Management of the Accommodation Division** - 4 ECTS
- **Professional Internship** - 14 ECTS

QUARTER 2:

(30 ECTS)

- **The Art of Sales** - 4 ECTS
- **Talent Management** - 4 ECTS
- **Introduction to Hospitality Marketing** - 4 ECTS
- **Accounting in Hospitality** - 4 ECTS
- **Professional Internship** - 14 ECTS

QUARTER 3:

(15 ECTS)

- **Capstone Project** - 15 ECTS
- **Total 75 ECTS Credits (1,875 hours)**



MASTER IN **CULINARY** **MANAGEMENT**

Overview

The Master in Culinary Management is designed for hospitality professionals who aspire to open, manage, or expand businesses within the gastronomic sector. This program combines theoretical knowledge with practical application, providing students with the skills needed to succeed in one of the most competitive and evolving industries globally.

Throughout the program, students will enhance their critical thinking, refine their verbal and written communication skills, and gain hands-on experience in high-end culinary establishments. The curriculum focuses on business strategy, restaurant management, and operational efficiency, ensuring graduates are prepared to meet the demands of the modern hospitality industry.

This program offers a unique opportunity to gain practical experience while studying, allowing students to train in luxury restaurants, hotels, and other high-end establishments, developing a global perspective and industry expertise. We look forward to seeing you transform into a leader in hospitality!

Details

Expand your training with this Master in Culinary Management:

- Professionals in Culinary and Pastry
- Official Educational Certification as “Entidad de Formación para la formación profesional”. This accreditation is recognized by the Servei d'Ocupació de Catalunya (SOC), Generalitat de Catalunya, Servicio Público de Empleo Estatal (SEPE) and Ministerio de Trabajo y Economía Social of Spain.

Master in Culinary Management

The “Masters in Hotel Management” is offered only in English and involves completing a total of 75 credits (1,875 hours) over 3 academic quarters.



Study Plan

QUARTER 1: (30 ECTS)

- **Communication Skills** - 4 ECTS
- **The Principles of Restaurant Management** - 4 ECTS
- **Food Design** - 4 ECTS
- **New Trends in the Hospitality and Culinary Industry** - 4 ECTS
- **Professional Internships** - 14 ECTS

QUARTER 2: (30 ECTS)

- **Catering and Event Management** - 4 ECTS
- **Talent Management** - 4 ECTS
- **Introduction to Hospitality Marketing** - 4 ECTS
- **Accounting in Hospitality** - 4 ECTS
- **Professional Internships** - 14 ECTS

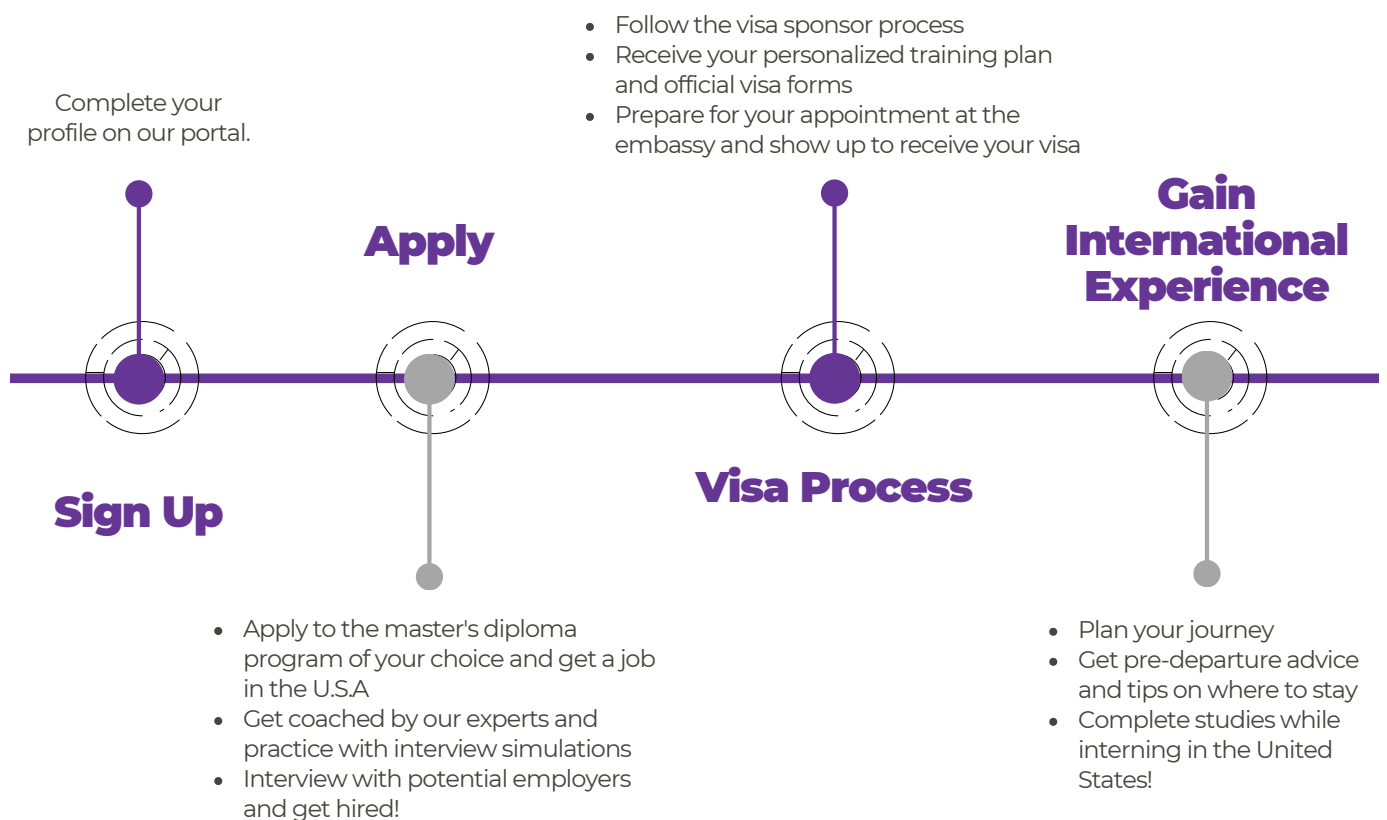
QUARTER 3: (15 ECTS)

- **Capstone Project** - 15 ECTS



FEES

Starting at US \$5,400*




Interested in traveling to the United States?

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