

# INTERNATIONAL COURSE IN HOTEL MANAGEMENT (ICHM)

– Launch your career in the world of hospitality

The International Course in Hotel Management is an internationally recognized 2-year diploma program, which is entirely conducted in English. Its curriculum is tailor-made to the needs of the hospitality industry allowing students to pursue their personal and professional interests with selected electives.

## Why join ICHM?

- Theoretical knowledge enhanced by practical training
- Core courses plus customized choice of electives
- Professional teachers and industry experts
- Small student/teacher ratio allowing a personal atmosphere
- Exciting mixture of students from a wide variety of countries
- Benefit from an international network of graduates from 70 countries
- Gain intercultural competence and insight
- Transfer credits towards Bachelor programs worldwide
- Experience Vienna – study in one of the most beautiful venues in Europe

## Admission requirements:

- Equivalent to Matura (i.e. Abitur, International Baccalaureate, A-levels etc.), or a minimum of 3 years' experience in the hospitality industry
- TOEFL test or equivalent

Visit our website: [www.modul.at](http://www.modul.at)



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## DYNAMIC CAREER PACKAGING – MODUL PLUS

Diploma and Bachelor's Degree in Vienna

### The choice is yours:

Top off your professional qualifications obtained at ICHM with university studies here in Vienna. Internship and qualified courses at ICHM are eligible for transfer to MODUL University Vienna, which can considerably reduce the duration of your Bachelor studies.

The BBA program in Tourism and Hospitality Management at MODUL University Vienna (MU) further develops the students' academic, professional and personal skills necessary for facing the complexity of the tourism industry today and in the future. Therefore MU graduates will be ready to take up leading positions in the tourism and leisure industry worldwide as well as to run their own businesses profitably. Lectures and seminars delivered by Austrian and international academic staff as well as experts from the industry form an integral part of the curriculum.

For further information on the BBA program visit [www.modul.ac.at/thm/bba](http://www.modul.ac.at/thm/bba)



### Admission requirements:

- Equivalent to Matura (i.e. Abitur, International Baccalaureate, A-levels etc.), successful completion of ICHM
- Bring your knowledge gained at ICHM to MODUL University Vienna and profit from the added value. Save € 9,900 off the regular fees and pay only € 25,000 for the ICHM Diploma plus the BBA Degree.

# CURRICULUM INTERNATIONAL COURSE IN HOTEL MANAGEMENT

| CORE COURSES  | TERM | I  | II | III | IV | REQUIRED ELECTIVE COURSES   | TERM | I | II  | III | IV  |
|---|------|----|----|-----|----|---|------|---|-----|-----|-----|
| <b>A HOTEL MANAGEMENT AND OPERATIONS</b>                              |      |    |    |     |    | <b>A HOTEL MANAGEMENT AND OPERATIONS</b>                                    |      |   |     |     |     |
| Business Administration   |      | 2  |    |     |    | Event Management and Outdoor Catering I, II                                 |      |   | 2   | 2   |     |
| Hotel Management I, II  |      |    | 2  | 2   |    | Seminar and Convention Organisation   |      |   |     | 2   |     |
| Hotel Operations I, II  |      | 2  | 2  |     |    | Business Simulation   |      |   |     |     | 2   |
| Rooms Division Management I, II, III                                  |      | 2  | 2  | 2   |    | Pre-Opening Management  |      |   |     |     | 2   |
| Human Resource Management I, II                                       |      | 2  | 2  |     |    | Applied Human Resource Management I, II                                     |      |   |     | 2   | 2   |
| Facility Management   |      |    |    |     | 2  | <b>C SALES &amp; MARKETING</b>  |      |   |     |     |     |
| Quality Management  |      |    |    | 2   |    | Public Relations I, II  |      |   |     | 2   | 2   |
| <b>B FINANCIAL MANAGEMENT</b>   |      |    |    |     |    | Psychology I, II  |      |   | 2   | 2   |     |
| Financial Accounting I, II  |      | 2  | 2  |     |    | Applied Marketing   |      |   |     |     | 2   |
| Controlling   |      |    |    | 2   |    | Communication and Presentations I, II                                       |      |   | 2   | (2) | (2) |
| Capital Budgeting   |      |    |    |     | 2  | Event Marketing   |      |   |     | 2   |     |
| Management Accounting I, II   |      | 2  | 2  |     |    | <b>D FOOD AND BEVERAGE MANAGEMENT AND OPERATIONS</b>                        |      |   |     |     |     |
| Economics   |      |    |    | 2   | 2  | International Cuisine   |      |   |     |     | 2   |
| <b>C SALES &amp; MARKETING</b>  |      |    |    |     |    | Food Production Specialities I, II  |      |   | 2   | 2   |     |
| Introduction to Marketing - Marketing Research and Consumer Behaviour |      | 2  |    |     |    | Viennese Cuisine  |      |   |     |     | 2   |
| Strategic Marketing Planning  |      |    | 2  |     |    | Viennese Pastry   |      |   |     | 2   |     |
| Hotel Marketing   |      |    |    | 2   |    | Bar and Coffee House  |      |   | (2) |     | (2) |
| Sales   |      |    |    |     | 2  | <b>F IT</b>   |      |   |     |     |     |
| Revenue Management  |      |    |    | 2   |    | Front Office Systems  |      |   | (2) |     | (2) |
| E-Commerce  |      |    |    |     | 2  | F&B Systems   |      |   |     | (2) | (2) |
| <b>D FOOD AND BEVERAGE MANAGEMENT AND OPERATIONS</b>                  |      |    |    |     |    | Excel for Accounting I, II  |      |   | (2) | (2) | 2   |
| Food and Beverage Management  |      | 2  |    |     |    | <b>G LAW</b>  |      |   |     |     |     |
| Restaurant Management   |      | 2  |    |     |    | Business Law  |      |   |     | 2   | 2   |
| Kitchen Management I, II  |      | 2  | 2  |     |    | <b>TOTAL WEEKLY HOURS</b>   |      |   |     |     |     |
| Beverage Theory   |      | 2  |    |     |    |   |      |   | 14  | 24  | 26  |
| Nutrition   |      | 2  |    |     |    | <b>MANDATORY WEEKLY HOURS</b>   |      |   |     |     |     |
| Restaurant Development and Planning I, II                             |      |    |    | 2   | 2  |   |      |   | 8   | 12  | 16  |
| Food Production – Practical Training I, II, III                       |      | 2  | 2  | 2   |    | <b>ELECTIVE COURSES</b>   |      |   |     |     |     |
| Restaurant Service – Practical Training I, II, III                    |      | 2  | 2  | 2   |    | German for Non-Native Speakers  |      |   |     | 2   | 2   |
| <b>E COMMUNICATION</b>  |      |    |    |     |    | French  |      |   | 2   | 2   | 2   |
| German for Non-Native Speakers I, II                                  |      | 2  | 2  |     |    | Italian   |      |   | 2   | 2   | 2   |
| English for the Hospitality Industry                                  |      | 2  |    |     |    | Japanese  |      |   | 2   | 2   | 2   |
| Intercultural Communication   |      |    | 2  |     |    | Russian   |      |   | 2   | 2   | 2   |
| <b>F IT</b>   |      |    |    |     |    | Spanish   |      |   | 2   | 2   | 2   |
| Introduction to IT (creditable)                                       |      | 2  |    |     |    | <b>(2) means that the same course is offered in two different semesters</b> |      |   |     |     |     |
| <b>TOTAL WEEKLY HOURS</b>   |      |    |    |     |    |   |      |   |     |     |     |
|   |      | 34 | 24 | 20  | 12 |   |      |   |     |     |     |