



**DUAL ADVANCED  
DIPLOMA**

BARCELONA 2023

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# We are shaping the future of the hospitality education system!

## Dear Future Student,

With campuses throughout the **United States & Spain**, Hospitality Academy offers accredited education that has been specifically designed for the **modern hospitality student**. Our programs are built to propel our students into the next level of their **careers, offering practical experiences in luxury hospitality properties**. In addition, students increase their knowledge about business administration and entrepreneurship all while focusing their studies with specialized hospitality electives, learning more about what they are truly passionate about.

The goal of our programs is to prepare our students to lead within the **hospitality industry**. Through knowledge gained in business processes and entrepreneurship, our students are able to transform an existing organization or open a successful business of their own!

We believe that everyone should have access to education allowing career growth. **We specialize in taking international students abroad and offer help with visa processes to remain in the country during and after their studies.**

We ensure our students are given all of the **tools to have a successful international career** by providing our students with an accredited education, all while being both affordable and of the highest quality.

**Hospitality Academy is more than a school,  
we are your passport  
to the world of hospitality!**



| ABOUT US |

# WHO WE ARE

Hospitality Academy is a multi-platform learning experience aimed at hospitality students and professionals wanting to boost their skills and knowledge with the most up-to-date, extensive, and affordable courses available. Due to our unique learning platform and innovative approach to education, you will be able to fit your learning path around your own goals and pace.

- Do you want to gain a recognized accreditation for your CV?
- Are you looking for assistance in finding a management position in hospitality?
- Do you want to take your career abroad?

If any of these apply to you, Hospitality Academy will be able to help you fulfill your wishes, all whilst providing a professional service in which we put our heart and soul!



# OUR MISSION

We are a dynamic and multicultural team of professionals, willing to offer a specialized and high-quality service by matching each student with the perfect educational program abroad that will transform their lives and propel them into their dream career path by giving them all the keys to success within a competitive, demanding, and globalized hospitality industry.

# OUR VISION

Connecting the cultures of the world by helping people obtain a worldwide passport and opportunities abroad and contributing to global understanding.

# WHY CHOOSE HOSPITALITY ACADEMY?



## GET OFFICIAL CERTIFICATION

Through the Hospitality Academy, you will be able to get an accredited degree to the level that you wish, whether it is a bachelor's or master's degree. Our certification is recognized worldwide and will open doors across the globe.

## EXTEND YOUR STAY IN THE COUNTRY YOU ARE IN!

Turn your educational experience into an enriching career in the country where you studied. We will help you to extend your stay in the United States or in Spain to continue your growth in the hospitality industry.

## GAIN ACCESS TO OUR ALUMNI NETWORK

Once admitted into Hospitality Academy, you will gain access to one of the largest networks of hospitality students and professionals. You will also have a permanent, exclusive invitation to any and all recruitment events that we will hold.



## INNOVATIVE APPROACH TO LEARNING

Our programs cover a wide range of content, from hotel management to entrepreneurship, from new trends and technologies to finance and marketing. These programs provide students with a unique set of skills to excel in a leadership role within this evolving industry. Our programs combine the flexibility of online courses, classroom coaching by hospitality industry experts, and professional practice.

## GAIN EXCLUSIVE ACCESS TO THE BEST HOSPITALITY RECRUITMENT TOOLS AVAILABLE

In addition to working while studying, upon completion of your degree, you will have the opportunity to work in the hotel or restaurant of your choice. After which, we will provide you access to our recruitment services to continue your career in the United States, Spain or anywhere across the world.





# BARCELONA CAMPUS



# The stepping stone to a brighter future in hospitality!

Barcelona has a beach feel with the city's vibrancy, it is the perfect location for everyone! Barcelona is a major economic power in Spain, where many businesses are flourishing. It fosters a large community of innovative entrepreneurs and booming startups. Those that choose to live in Barcelona enjoy a very reasonable cost of living with endless opportunities to experience Spanish culture, indulge in Mediterranean delicacies, and enjoy the active environment of the city.

For those wanting to work in hospitality, Barcelona is your professional heaven! Spain as a whole attracts more tourists than any other country in the world aside from France. At the forefront of this bustling tourism industry is the city of Barcelona. Due to its proximity to the beach, its iconic architecture, and multiple incredible tourist attractions - millions of tourists flock to the city every year

When you start your education in Barcelona, you gain a valuable head start with the booming industry of this city, leading to a more enriching career. Students gain impressive qualifications, and experience for their cv, all while living in one of the most beautiful cities in the world!



Welcome to the first step  
of the rest of your life.

Welcome to Barcelona

**Your student life  
in Barcelona:  
Live and breathe  
history!**

There is nothing more enriching than walking in the steps of some of the greatest artists and designers in history. This will be the journey you take every day upon traveling to and from your classes and internship. Studying in Barcelona means experiencing history and culture as a daily part of your life.



## Learn one of the fastest-growing languages at its birthplace

Languages are important in any industry, especially in the hospitality industry. Spanish has currently ranked the fourth most widely spoken language in the world and is considered to be an essential language of Europe and the Americas.

## Become interconnected with the global center of hospitality

Europe is both the birthplace and the global center of the hospitality industry. When studying in Spain you will be able to take advantage of the country's sophisticated travel links to explore the rest of the continent. Here are just a few examples:

- Milan- 1hr 45 min flight
- London- 2hr 30 min flight
- Paris- 2hr flight - Lisbon 2 hr flight

## Enjoy life like only the Spanish do

Life isn't only about studying, to work hard you also have to play hard! While on your program in Barcelona you will have access to a wide range of nightclubs, bars, and restaurants for when you've finished your productive day and are ready to take a night off. On top of this, the city is home to many neighboring beaches and mountains for when you get tired of city life and need a more peaceful break.

# STUDENT TESTIMONIALS

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# MANUEL CHAVEZ

PERU

Dual Advanced Diploma  
Campus: Barcelona

“I’ve always wanted to get to know the behind-the-scenes of event management and thanks to Hospitality Academy I finished my Events program and got experience in one of Barcelona’s most famous hotels.”



The hospitality and travel industry is one of the biggest employers in the world!

## EMPLOYABILITY

Currently, 4 out of 10 jobs in the world fall under the hospitality sector. Having a degree in hospitality management allows students to work in one of the fastest-growing industries in the world.

General courses provide a foundation in communication and personal skills, while business courses develop the necessary skills to understand management and accounting principles.

Hospitality Academy offers online and on-campus programs that combine lectures, assignments, and work experience.

## PROFESSIONAL EXPERIENCE

The programs at Hospitality Academy emphasize the importance of practical education in shaping future hospitality professionals. Students not only learn business and hospitality theory but are also tasked to apply this knowledge in real-world hospitality properties.

By enrolling in our programs, you will be able to both gain valuable work experience and enhance your academic competencies.



# OUR PARTNER HOTELS

Hospitality Academy is not simply a school, but the stepping stone to a long and flourishing career in the hospitality industry. To this day, we have partnered with numerous prestigious hotels and restaurants all across the globe to offer our students the best assistance when securing an internship or postgraduate position.





# OUR PROGRAM

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At Hospitality Academy, our main priority is you: the student. As such, all of our programs are tailored towards the modern hospitality student, we do this by combining the convenience provided by modern learning techniques as well as with the extensive skills and knowledge that have previously been passed down by more traditional hospitality schools. You will be able to customize your learning path based on whether you would like to study in person or online, which subject matter you would like to specialize in, your choice of internship, your classification of degree, and many more customizable options!

**A C C R E D I T E D   B Y :**



**Universidad Europea  
Miguel de Cervantes**



# Food & Beverage and Culinary Arts



BARCELONA



BLENDED

DESCRIPTION	<p>This one year diploma consists of different modules from Food &amp; Beverage and Culinary Arts that will introduce students to the different areas of restaurants and bars, as well as to the world of cocktails within the hospitality and tourism context, while analyzing and applying the hygienic-sanitary standards and conditions referring to food and beverage production/service units. In addition, it will teach students about the different cuisines as well as food preparation methods from all around the world. At the same time, students will be able to complete an internship where they will be able to apply theory-based knowledge practically. Upon successful completion of this diploma, students will have both new knowledge, education, and international practical experience.</p>
DURATION	1 year in total - of two sixth month Diplomas
DELIVERY OPTIONS	Blended
REQUIREMENTS	CV, Passport, High school Diploma, Fluent in English and/or Spanish
WHAT JOBS CAN I GET?	Food and Beverage Service Supervisor, Executive Chef, Chef de Partie, Sous Chef



# Syllabus

## MAITRE'S COURSE WITH SERVICE IN COCKTAILS AND ENGLISH

- Maitre
- Cocktail bar
- English for hospitality

### OPTION 1

## WAITER WITH OENOLOGY, COMMUNICATION AND CUSTOMER SERVICE

- Waiter Bar Service
- Advanced Oenology
- Communication and Customer Service in Hospitality and Tourism

### OPTION 2

## WAITER, CUSTOMER SERVICE IN ENGLISH

- Waiter Room Service
- Application of standards and hygienic-sanitary conditions in restoration
- Professional English for Tourism

## KITCHEN: ISO QUALITY AND PROTOCOL, SANITARY HYGIENIC STANDARDS AND FOOD ALLERGIES

- Kitchen Chef
- ISO Quality Management (9001:2015) in Hospitality
- Elaboration and Handling Menus Adapted to the Different Food Allergies
- Application of standards and hygienic-sanitary conditions in restoration
- Protocol in Hospitality

### OPTION 1

## SPANISH AND INTERNATIONAL CUISINE,"MISE EN PLACE" AND OENOLOGY FOR COOKS

- Spanish and International cuisine
- Oenology for Cooks
- Elaboration and Finishing of Dishes in Front of the Client

### OPTION 2

## PROFESSIONAL ENGLISH IN RESTORATION, TECHNIQUES AND KITCHEN ASSISTANCE

- English for Hospitality
- Kitchen Administration
- Elaboration and Finishing of Dishes in Front of the Client



# Housekeeping and Front Desk

 BARCELONA

 BLENDED

DESCRIPTION	<p>This one year diploma consists of different modules from Front Office and Events which introduces students to learn more about the importance of marketing and its tools in current organizations, its main features, those of the market and the aspects that cause the occurring changes. Furthermore, students will learn how to organize events, identify their characteristics and necessary resources, and fulfill the proposed objectives. Moreover, students will increase their knowledge regarding the Front Desk and learn about communication and customer service techniques and how to apply them. At the same time, students will be able to complete an internship where they will be able to apply theory-based knowledge practically. Upon successful completion of this diploma, students will have both new knowledge, education, and international practical experience.</p>
DURATION	1 year in total - of two sixth month Diplomas
DELIVERY OPTIONS	Blended
REQUIREMENTS	CV, Passport, High school Diploma, Fluent in English and/or Spanish
WHAT JOBS CAN I GET?	Front Office Manager, Hotel Manager, Event Manager, Restaurant Manage



# Syllabus

## ORGANIZATION OF EVENTS IN HOSPITALITY AND TOURISM WITH SKILLS OF ATTENTION

- Event Marketing
- Organization of Meeting and Events
- Communication and Customer Service in Hospitality and Tourism
- Efficient Attention to Complaints and Claims

## MARKETING AND SALES

- Marketing and Sales Management
- Computer applications of commercial management
- Customer Service in the Commercial Process
- Business Communication

## SALES AND CUSTOMER SERVICE

- Customer service
- Customer Service in the Commercial Process
- Excel 2013 Advanced
- Telephone attention
- Commercial communication
- Organization of Sales Processes

## RECEPTION SERVICE IN HOSPITALITY WITH ENGLISH AND COMMUNICATION SKILLS AND EFFECTIVE CUSTOMER SERVICE

- Organization and provision of reception service in accommodation
- Professional English for Tourism
- Communication, Customer Service in Hospitality and Tourism



London

Kyiv

Moscow

Tokyo

# Front Office and Events



BARCELONA

BLENDED

DESCRIPTION	<p>This one year diploma consists of different modules from Food &amp; Beverage and Culinary Arts that will introduce students to the different areas of restaurants and bars, as well as to the world of cocktails within the hospitality and tourism context, while analyzing and applying the hygienic-sanitary standards and conditions referring to food and beverage production/service units. In addition, it will teach students about the different cuisines as well as food preparation methods from all around the world. At the same time, students will be able to complete an internship where they will be able to apply theory-based knowledge practically. Upon successful completion of this diploma, students will have both new knowledge, education, and international practical experience.</p>
DURATION	1 year in total - of two sixth month Diplomas
DELIVERY OPTIONS	Blended
REQUIREMENTS	CV, Passport, High school Diploma, Fluent in English and/or Spanish
WHAT JOBS CAN I GET?	Food and Beverage Service Supervisor, Executive Chef, Chef de Partie, Sous Chef



# Syllabus

## SALES AND CUSTOMER SERVICE

- Customer service
- Customer Service in the Commercial Process
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- Efficient Attention to Complaints and Claims

## MARKETING AND SALES

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- Computer applications of commercial management
- Customer Service in the Commercial Process
- Business Communication



# Culinary Arts

(1 YEAR- THERE ARE 2 DIFFERENT COURSES)



BARCELONA



BLENDED

DESCRIPTION	<p>This one year diploma consists of different modules that will teach students about the different cuisines as well as food preparation methods from all around the world while analyzing and applying the hygienic-sanitary standards and conditions referring to food and beverage production/service units. Furthermore, it will teach them about the importance of the different elements that influence an event and the means for an effective management of the corporate image. At the same time, students will be able to complete an internship where they will be able to apply theory-based knowledge practically. Upon successful completion of this diploma, students will have both new knowledge, education, and international practical experience.</p>
DURATION	1 year in total - of two sixth month Diplomas
DELIVERY OPTIONS	Blended
REQUIREMENTS	CV, Passport, High school Diploma, Fluent in English and/or Spanish
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# Syllabus

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- Kitchen Chef
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## OPTION 1

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- Spanish and International cuisine
- Oenology for Cooks
- Elaboration and Finishing of Dishes in Front of the Client

## OPTION 2

### PROFESSIONAL ENGLISH IN RESTORATION, TECHNIQUES AND KITCHEN ASSISTANCE

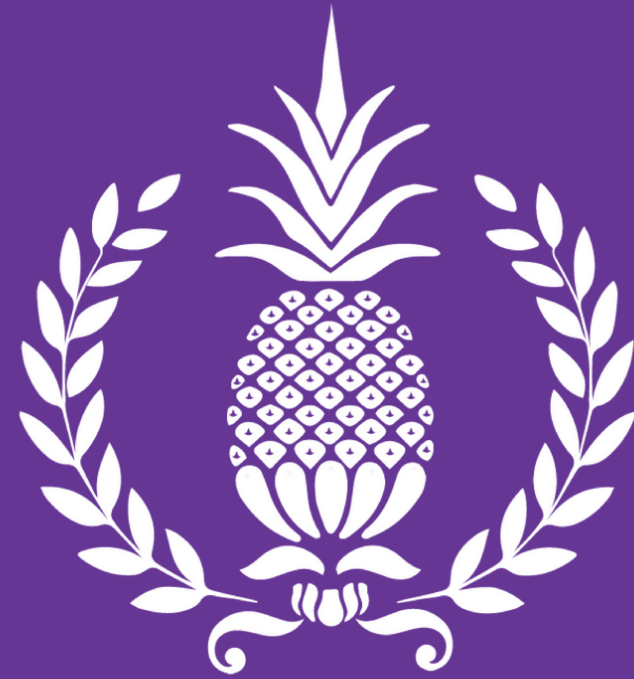
- English for Hospitality
- Kitchen Administration
- Elaboration and Finishing of Dishes in Front of the Client

## THE KITCHEN AND ITS PROCESSES

- Kitchen administration
- Application of Hygiene-Sanitary Norms and Conditions in Restoration
- Hospitality Protocol
- Elaboration and Finishing of Dishes in Front of the Client

## THE KITCHEN, EQUIPMENT AND ELABORATIONS WITH ENGLISH AND FIRE PREVENTION

- Use of the basic provision of the restaurant and assistance in the pre-service
- Preparation of Appetizers
- English for Hospitality
- Fire Prevention



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# THE APPLICATION PROCESS



## 01 CHOOSE YOUR PROGRAM

Find the program that suits your career goals, ensuring you meet the minimum requirements



## 02 APPLY FOR THE PROGRAM

Complete the online application form and settle the registration fee



## 03 PREPARE ALL DOCUMENTS

Submit the required documentation



## 04 VISA PROCESS

Follow the instructions of our dedicated visa team



## 05 WELCOME TO BARCELONA!

Start your educational journey in Barcelona!



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# Contact us for more information

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