



World-Class Education
in Hospitality Management

ehl.edu

We believe that
Excellence is formed in
the perfect blend of
Intelligence and
Emotions, Hard Skills and
Soft Skills, Theory
and Practice.

The World's Best Hospitality Business University

Ecole hôtelière de Lausanne (EHL) was founded in 1893 as the world's first hotel school, located in Switzerland. With 125 years of proven expertise in preparing leaders for the future of the hospitality industry, our institution unites the best professionals in hospitality training, academics and research to create stronger connections between education and industry, and to expand the future of hospitality with greater innovation.

EHL is now ranked the world's best university of hospitality management by international surveys that measure academic quality, graduate employability and research.* This reputation is owed to our students, alumni, faculty and associates, who meet the ever-growing, changing needs of the industry. We offer courses for students in every stage of their life and career, all leading to the best learning outcomes for their future.

Over the past few years, EHL has grown to become a group which includes the Ecole hôtelière de Lausanne, and the Swiss School of Tourism and Hospitality in Chur-Passugg, plus EHL Advisory Services, the business and education consultancy firm.

In terms of academic quality and research, EHL is the only hospitality school in Switzerland to be associated by convention to the HES-SO, the largest of the eight Universities of Applied Science (UAS) in Switzerland, and to be accredited by the NECHE of the United States. This allows EHL to deliver university-level hospitality degrees that are recognized in Switzerland, and thereby Europe, and the USA.

*Source:
EHL ranked #1 in 2019 QS World University Rankings Hospitality & Leisure Management and Best Hospitality and Hotel Management Schools in the World, CEO World Magazine.*

A PIONEERING SPIRIT

A Pioneering Spirit

Since 1893, EHL leads the way in hospitality education and business development with the innovative methods that made Swiss hospitality education famous and shaped today's global hospitality industry.

125 Years of Firsts

- First Hotel Management School established in the world
- First to be accredited at international and Swiss level
- First to open its own Innovation Hub
- First Swiss Hotel School to be awarded a Michelin Star

Focus on the Future

- New Lausanne Campus in 2021
- New buildings in progress in Chur-Passugg
- New project for an asian campus in Singapore
- EHL Innovation Village & startup incubator



WHAT DEFINES EHL?

World-Class Reputation

#1 Hospitality

Management School



Unique Community

30% Swiss students
120+ nationalities
Multi-lingual students with many talents
Diverse clubs & committees: arts, sports, entrepreneurship, charity, and more



Career Springboard*

200 companies recruit on campus
1,500 jobs and internship interviews during the careers fairs
Internship office at EHL



Global Lifelong Network

70 Alumni chapters
30,000 Alumni
150 countries
1/3 of recruiters are EHL alumni*



Inspiring Environment

High quality of life in Switzerland and in Singapore
Proximity to great outdoors and cultural sites in Europe or in Asia
Easy access to major cities and travel around Europe or Asia

*EHL Lausanne campus

Hes·so
Haute Ecole Spécialisée
de Suisse occidentale
Fachhochschule Westschweiz
University of Applied Sciences
Western Switzerland

NECHE
New England Commission
of Higher Education

Academic Excellence

As a member of HES-SO, University of Applied Sciences and Arts, EHL is the only Swiss hospitality management school to be recognized by the Swiss Federal Government, and by the USA (through NECHE). EHL complies with the Bologna principles and uses the European Credit Transfer and Accumulation System (ECTS).

edu trust
SINGAPORE

EHL Campus (Singapore) is registered as a private education institution in Singapore under the Private Education Act, Enhanced Registration Framework (ERF), Registration No 201731189N, and has received EduTrust Certification Scheme (Certification number EDU-2-2124, valid from June 14 2019 to June 13 2023).



Top Culinary Awards for

Le Berceau des Sens



First educational restaurant in Switzerland to receive a Michelin star, 2019



Le Berceau des Sens, rated 16/20 by Gault & Millau, 2018 and 2019

Augmented Excellence for Life

At EHL, leading academic experts and hospitality industry professionals collaborate to design a learning experience that includes the most comprehensive hospitality business education and applied research. We take a multi-faceted approach to develop a range of qualities in our students.

Dual Excellence: Our courses offer a dual approach to develop academic and professional excellence by infusing university-level academic courses with the finest practical training and culminating in real-world business and research projects.

Empathy in Leadership: We live in the age of empathy, where soft skills paired with great know-how is what defines the most inspiring people, so EHL provides experiential education and a social learning context where students can develop their distinct leadership qualities.

Innovators & Creators: Our students and faculty continually redefine hospitality excellence with a mix of applied research, and development activities and autonomous thinking.

Swiss & Global: We embrace diversity with students from over 120 nationalities on campus. Our Swiss culture resonates through our high quality courses and services and creates trust among our stakeholders.

Life-long Achievement & Learning: Finally, we believe that true achievement goes beyond good grades, it is attained through continuous learning and open experimentation. Therefore, graduation is not the end, but the starting point of one's successful life and life-long learning.

We educate our students to become:

- Critical Thinkers
- Gracious Hosts
- Global Citizens
- Open-minded Humanists
- Problem Solvers
- Responsible Leaders

Bachelor of Science (BSc) in International Hospitality Management

Our bachelor's degree gives students a balanced combination of hospitality skills and professional experience, academic rigor and business expertise, and an entrepreneurial mindset to transform the hospitality industry.

The degree offers two pathways giving students the choice to complete the same degree but with 2 different experiences. The pathways start with different foundations, but they both culminate with real-world business consultancy projects in the final semester on the Lausanne campus or Singapore and deliver the same recognized hospitality business degree.

ACADEMIC PATHWAY

After a preparatory year and a complete overview of hospitality operations, this pathway focuses intensely on hospitality management theory and application.

Ideal for: Students who learn best in a dynamic university campus environment with group assignments in and out of the classroom.

Available in Lausanne and/or Singapore

PROFESSIONAL PATHWAY

This pathway offers a deeper immersion and broader overview of all the functions of the hospitality industry and more internship experience.

Ideal for: Students who are passionate about culinary arts or hotel management and who wish to gain extensive work experience before graduation.

Available on our Chur-Passugg campus with a semester in Lausanne

DOUBLE THE MERIT FOR YOUR DEGREE

Our Bachelor of Science in International Hospitality Management will develop your skill sets in two essential areas for your career: the art of hospitality and science of business, uniting the finest industry training, management education and applied academic research.

The Art & Science of Excellence

Learn the Art of Hospitality from Experts



- Several of EHL's practical arts lecturers have been awarded the distinction of Meilleur/e Ouvrier/e de France (MOF), France's prestigious culinary and service arts competition.
- Other faculty members have worked in palaces and royal venues, and all of them have a passion for hospitality and sharing knowledge.

Experiment, Innovate & Start Your Own Business



In the course, you will learn to innovate wisely, test new concepts, and start your own business.

- Through R&D activities, you will experiment with new techniques in F&B, test and rate the results, and design your own culinary and hospitality concepts.
- You can choose to intern in your own start-up company for the management internship*.
- The resources of the Innovation Hub are available for your business ideas*.

**For students based on the Lausanne campus.*

Experience Michelin Star Quality



On our Lausanne campus, you will be exposed to the finest culinary experiences with Michelin-starred chefs.

- The Berceau des Sens, on our Lausanne campus earned a Michelin star in 2019.
- Spend a day at a 3-star Michelin restaurant, learning from Chef Franck Giovannini, voted best chef in the world.
- EHL collaborates with Chef Andreas Caminada, whose restaurant has been awarded three Michelin stars and 19 Gault & Millau points.

Gain Academic & Real-World Expertise



As an EHL student, you will:

- Benefit from the mentorship of faculty members who have many years of industry practice combined with the highest academic achievements.
- Conduct applied research based on concrete needs of the industry and learn to use data analysis and research to make successful business decisions.
- Apply your industry knowledge and research skills for real world consulting projects.

Academic Pathway

Starting with an intensive immersion in hospitality operations, this pathway continues with a challenging academic approach to hospitality management theory and culminates with a final year of industry-relevant elective subject and business consultancy projects.

This is an ideal pathway for students who seek a dynamic university experience and business degree foundation with the added excitement of hospitality know-how and internships.



Location:

This pathway is based in the modern and international university campus in Lausanne and at EHL Campus (Singapore) as of September 2021.

It also offers the opportunity to spend a semester at the Chur-Passugg campus or semester exchanges between Singapore and Switzerland.



Duration: 4 years

Including:

- 1 Semester of Applied Learning (exclusively in Lausanne)
- 5 Academic Semesters
- 1 Year of Work Experience (2 Internships)



Language of instruction: English on all campuses. French is also available on the Lausanne campus.



Academic Pathway Year-by-Year



Preparatory Year

Immersion in the World of Hospitality

In the Preparatory Year of the academic pathway, you will rotate through 20 workshops in the operational outlets, including a gourmet boutique, pastry and high-quality restaurants and rooms division departments to learn everything you need to know about hotel and restaurant operations. Then you're off to internship for a 6-month adventure in the real world of hospitality management.

Your Hospitality Savoir-faire (Know-How)

- Swiss rigor: Live the Swiss standards of excellence.
- Attention to detail: Use your judgement to deliver perfect service.
- Time Management: Learn to manage your time and tasks.
- Agility: Adapt quickly, changing workshops every week.
- Team spirit: Work with diversity in multicultural teams.
- Responsibility: Own your decisions create bonds with your classmates.

“ During my time at EHL, I got the opportunity to work for the Queen at Buckingham Palace, I further expanded my cultural awareness through a semester abroad in Hong Kong, and I gained a third language thanks to an internship in Spain. ”

Laura Otieno

Bachelor of Science in International Hospitality Management Semester 6

PREPARATORY YEAR SUBJECTS

| | | | | |
|-------------------------------|---|---------------------|---------------------------------------|-------------------------------------|
| Bakery & Pastry Making | Events: Management and Operations | Fine Dining Cuisine | Michelin Star Experience | Global Spirits |
| Hospitality Concept Discovery | Applied Mathematics and Excel for Business Hospitality Management | French Classes | Sustainable Hospitality Culture | Bar & Restaurant Outlets |
| Rooms Division Operations | Catering | Front Office | Fine Dining Restaurant and Lounge Bar | Introduction to F&B Management |
| Housekeeping | International cuisine | Stewarding | R&D Design Lab | Oenology and Wine-Producing Regions |

SEMESTER 2 - OPERATIONAL INTERNSHIP

Personal growth: On your first internship, you will apply the skills you learned on campus and discover your strengths in the hospitality workplace among real guests and colleagues.

Professional achievement: To build your experience and CV, you may become a trainee in food & beverage, at a hotel reception or rooms division, or do cross-training in various departments of a hotel or resort.

Career skills: With the support of our internship team, you will search and apply for this internship based on the company, location (language) and property type you seek to experience.

Academic Pathway – Year 1

A Foundation in Hospitality Management

In the foundation year of the academic pathway, students build a strong set of fundamental skills for hospitality management positions in international organizations.

Hospitality Management Skills: You will master the use of hospitality administration tools for daily management tasks and learn the management principles for various departments.

Academic Foundations: You will learn how to conduct research for hospitality concepts and test your decision-making skills using virtual hotel simulations.

Transferable Skills: You will work on core skills for academic and management success such as communication, project management, team work, writing and presenting.

ACADEMIC PATHWAY

Semester 1

Financial Accounting

Food & Beverage Cost Control

Microeconomics

Foundations of Hospitality Marketing

Management Information System Tools/Spreadsheets

Human Behavior & Performance in the Workplace

Business Communication

Foreign Languages

Semester 2

Operational Marketing in the Hospitality Industry

Service Quality & Design

Hospitality Economics

Topics in Financial Analysis

Academic Writing

Rooms Division Management

Macroeconomics

Statistics

Foreign Languages

RICH ACADEMIC RESOURCES

Academic Assistants & Tutoring

We are here to support you with tutoring sessions and help you tackle complicated topics and assignments.

Industry Expertise

Visiting lecturers from the field bring you their personal experience and insights through campus lectures and one-on-one mentoring activities.

Online Learning

Through the online platforms, you can access course related content such as videos, lecture notes, and quizzes, allowing you to supplement your knowledge and test your understanding.

Academic Pathway – Year 2

Applying Management Theory

During the second year, students make the transition from knowing management theory, to applying it in classroom projects and the workplace and exploring more strategic areas of business.

Semester 3

Revenue Management

Talent Management Systems

Legal Awareness

Managerial Accounting

Customer Information & Distribution Channel Management

International Services Marketing

Services Operations Management

Foreign Languages

Semester 4

This internship offers you the possibility to take on greater responsibilities and apply the administrative and management concepts you have learned in class to real-world hospitality projects, teams and departments.

Professional achievement: Gain more experience in a classic hospitality establishment or try another type of business such as finance, luxury, travel, events or wellness.

Career skills: Independently, you will search and apply for this internship based on your previous internship experience and career aspirations.

Become an Intern in Your Own Start-up

Instead of the management internship, you can choose to be an intern in your own start-up project, dedicating all of your time and energy to developing your business concept and getting it running with the guidance of faculty members.

This opportunity is offered on the Lausanne campus as of 2019.

Academic Pathway – Year 3

Integrating Business Strategy & Innovation

The final semester of the bachelor degree is where students apply their knowledge and skills gained throughout the course to real world business consultancy projects and choose their subjects depending on where they see themselves in five more years.

Semester 5

| | |
|------------------------|---------------------------------------|
| Corporate Strategy | Research Methodology |
| Real Estate Finance | Project Management |
| Corporate Finance | Market Research |
| Hotel Asset Management | Organizational Capital and Leadership |

Semester 6

A Tailor-Made Specialization

During your final semester, you can choose three electives subjects depending on your interest and career aspirations, so you can tailor make your skill sets depending on which path you choose after graduation.

Elective Courses*

| | | |
|--|--|---|
| Hotel Planning and Development | Innovation Management | Influence & Leadership: Negotiation & Communication Tools |
| Managing Demand for Optimal Hotel Performance | Cross-cultural Hospitality Management | Big Data Strategy for the Hospitality Industry |
| Hospitality Mergers and Acquisitions | Digital Marketing | Crisis/Strategic Communication |
| Branding - Thinking Beyond Products and Services | Wine Economics & Finance | Corporate Social Responsibility and Sustainable Innovations |
| Hospitality Experience Management, Maximizing the Guest Experience | Portfolio Management | Strategic Hotel Investments |
| Decision Making: Techniques for Better Managerial Decisions | Hospitality Luxury Brand Management | |
| Developing Entrepreneurial Projects | Strategies for Commercial Real Estate Assets | |

*Modules and courses are subject to change.

You Become the Consultant

As a final step in the subject, you will learn to use your research and analytical skills to work on a business assignment or challenge and provide recommendations to real companies.

You will complete a Strategy Challenge in Semester 5 working in groups as consultants on corporate strategy, and you can choose between a group or an individual project in the final semester.



STUDENT BUSINESS PROJECT

Group project in groups of 6 students

A consulting mandate for a company

9 weeks of full-time work

2 expert coaches

Out-of-the-box thinking

Business-oriented solutions

OR

THESIS

Personal project

Independent work

9 weeks

1 coach

1 topic

Final defense with jury

Possible themes: Hospitality Luxury,
Human Resources, Real Estate,
or Tourism & Economics

“ In the last two semesters, everything comes together from what you have learned over the last few years: you might have a project in Hotel Asset Management, but you will also need to consider marketing related questions, or even be a designer and develop a new concept!

At that point you realize how much EHL taught you and how well we can adapt to real life situations. We often have the privilege to work on real-life case studies, which is very motivating and interesting, and experts take the time to give us feedback on our projects. ”

Lara Juker

Bachelor of Science in International
Hospitality Management Semester 6

Professional Pathway

Achieve Two Degrees in Hospitality

EHL Swiss School of Tourism and Hospitality offers premium Swiss hospitality training in a cozy, retreat hotel setting in Chur-Passugg, a region with many luxury hotel resorts.

The intimate learning environment and unique setting create a perfect place to develop an intuitive, caring approach to hospitality management for guest experiences that make people feel at home.

Unique Advantages:

- Significant work experience at operational and managerial level
- Experience implementing innovative F&B concepts and industry trends
- Customized degree specializing in Culinary Arts or Spa & Wellness Management

Graduate With Two Years of Work Experience

Entering the industry with two full years of work experience, both in operations and in a supervisory role, will set you apart as a mature candidate.

That is why the Swiss Professional Degree requires a total of two years of work experience, including the course internships. This requirement can be achieved in several ways, including the Professional Foundation Internship (5 months, on-campus), the Operational Internship (6 months) and the Management Internship (6-12 months).

Applicants with hospitality work experience may be granted up to one year of credit towards the total time required for completing the Swiss Professional Degree (work certificates required).



Professional Pathway Outline

Swiss Professional Degree

PROFESSIONAL FOUNDATION

Professional Internship Foundation*
 | Professional Semester 1 | Professional Semester 2
 | Operational Internship

IMMERSION

HOSPITALITY MANAGEMENT

Management Semester 1 | Management Semester 2
 | Operational Internship

MANAGEMENT FOUNDATION



Top-up to Bachelor Degree

APPLIED MANAGEMENT

Semester 3

APPLICATION

INTEGRATING BUSINESS

Semester 5 | Semester 6

STRATEGY & INNOVATION

*Students with one year of professional experience or a professional diploma may be exempt from this semester.

SWISS PROFESSIONAL DEGREE

Professional Foundation Internship*

Professional Semester 1

- Kitchen Practice & Theory
- Food Safety & Sanitation
- Service Practice & Theory
- F&B Control
- Beverage Knowledge and Management
- Applied Mathematics
- Macroeconomics
- MS Office I
- Academic Writing & Research I
- German I

Semester 3 Operational Internship

Duration: 6 months

Location: Switzerland

Focus: Operational position in F&B, Kitchen, Rooms Division or Front Office

Semester 5 Internship

Duration: 6-12 months

Location: Switzerland or abroad

Focus: Management position in hospitality or related business

Professional Semester 2

- Housekeeping Practice & Management
- Front Office Practice & Computer
- Facility & Division Management
- Statistics
- Financial Accounting I
- Macroeconomics
- Business Communication
- HR Administration
- MS Office II
- Etiquette
- Marketing
- Strategic Management
- Academic Writing & Research II
- German II

Semester 4 Hospitality Management

- Gastronomy Supervision
- Hospitality Supervision
- Restaurant Concept Week
- Financial Accounting II
- Revenue Management
- Financial Analysis
- Law II: Hospitality Law
- Economics III: Microeconomics
- Rhetoric
- HR Management
- Web Design Project
- Management Quality
- Environmental Management
- Marketing II
- International Hotel Management
- Organizational Management
- Cross Cultural Competencies
- Academic Writing & Research III
- German III
- Sociology

Semester 6 Business Management Semester

Two Majors:

- Culinary Arts
- Spa & Wellness Management
- Finance Management & Controlling
- Human Resources Leadership
- Business & Entrepreneurship
- MICE Management
- Special Interest Seminars
- Tourism Operations
- Tour Operating and Travel Agencies
- Business Plan Real-Life Integrated Project
- Diploma Paper

*Professional Foundation Internship

If you have less than one year of hospitality work experience, then you will begin with a 5-month foundation internship on campus to prepare you for the Swiss Professional Degree course. It will introduce you to the standards of the hospitality industry and give you a head-start in the theory classes.

Top-up Program to the Bachelor of Science

Upon successful completion of the Professional Diploma, you will complete your bachelor's degree by studying for three more semesters focusing on international business strategy and development. The final semester in Lausanne gives you an opportunity to apply your business knowledge and hospitality expertise in the Student Business Project, a consulting project for an industry partner.

- Semester 3 & 5 of the Academic Pathway, delivered in Chur-Passugg
- Semester 6 of the Academic Pathway, delivered in Lausanne

See the Academic Pathway pages in this brochure for more details.



Are You Ready?

At EHL, we are looking for candidates who have the qualities to be successful in our course and represent EHL in the global community of industry professionals. Our admissions process hand-picks candidates in batches until the courses are full or the final deadline arrives, whichever comes first. Therefore, we encourage you to submit your application early.

ACADEMIC PATHWAY

AGE:

Minimum 18 years of age

EDUCATION:

Final secondary school certificate meeting
Swiss/European university
entry requirements

PROFESSIONAL PATHWAY

AGE:

Minimum 17 years of age

EDUCATION:

Final secondary school certificate/high school
diploma in own country or
professional diploma

ENGLISH PROFICIENCY

IELTS academic module, with a minimum score of 6.0 or equivalent

To start your application or receive an eligibility assessment,
go to the website: www.ehl.edu





LIFESTYLE

The EHL Lifestyle

An international and dynamic setting

The EHL campus experience offers the best qualities of a Swiss Institution and an international culture. You will live and study with students from many countries, which will help you acquire a truly global experience.

All EHL students share the common passion for enjoying and creating unique experiences, and it shines through in the student committees, sports teams, excursions, and a never-ending variety of events on campus. There is no doubt, at EHL you will meet your international friends and family for life.



Student Diversity*

3351 students enrolled

120 nationalities on campus

85% of students speak three or more languages

Student Committees*

Art & Culture Committees

EHL students have committees for activities and events related to Photography, Gastronomy, Oenology, Automobiles, Music, Arts, Dance, Stage performance, Chess, and Interreligious awareness,

Sports Committees

Sports teams and clubs are active on campus every semester: Basketball, Cheerleading, Football (Soccer), Rugby, Sailing, Ice Hockey, Running, Mountain Adventures, Martial Arts and Golf.

Social Responsibility & Entrepreneurship

EHL has a number of committees focusing on social responsibility and business such as EHLsmile (charity pilot projects) and EHL Young Hoteliers Summit (Entrepreneurship & Networking) and more.


**Lausanne Campus*

Our Campuses

Lausanne

The Lausanne campus feels like a buzzing hive of business and innovation with its wide-open spaces and modern design.


 **Food & Beverage:** Offers 6 F&B outlets with numerous dining options, including a gastronomic restaurant (Gault-Millau guide 16/20 and 1 Michelin Star), and a Gourmet Boutique.

 **Accommodation:** 300 single and double occupancy studios with optional parking.


 **Location:** This campus is close to Lausanne, a large city by Swiss standards. Lausanne offers a wide choice of shops, restaurants, cultural events and nightlife. Besides, it is only an hour's drive from Geneva and its international airport.

Singapore

The EHL campus in Singapore provides top-notch facilities in a quiet and ideal environment to offer the best learning conditions.


 **Food & Beverage:** Singapore is an ideal place to taste all the latest trends in Asian and Indian cuisine. It offers everything from Michelin-star experiences to amazing street food.


 **Accommodation:** We will provide concierge service and cultural on-boarding to facilitate the students' rapid integration in their new environment. EHL will provide optional accommodation for students, in shared apartments.

 **Location:** Singapore is a compact city with a very effective transportation infrastructure. The campus is near a botanical garden in a residential area, therefore benefitting from a quiet environment but at easy distance from the dynamic city center to enjoy everything this incredible city has to offer.

Chur-Passugg

The Chur-Passugg campus feels like a cozy, luxury retreat in a historical hotel venue, with a contemporary touch inside.


 **Food & Beverage:** Features 5 in-house F&B outlets, including an Asian restaurant and specialty restaurant with Swiss regional dishes from Graubünden, Tessin and Uri.

 **Accommodation:** 140 rooms for double or single occupancy, stunning views of Chur and the mountains.

 **Location:** This campus is near the town of Chur, the oldest town in Switzerland, where students will find everything they need and discover a rich history and local culture.

The Great Outdoors

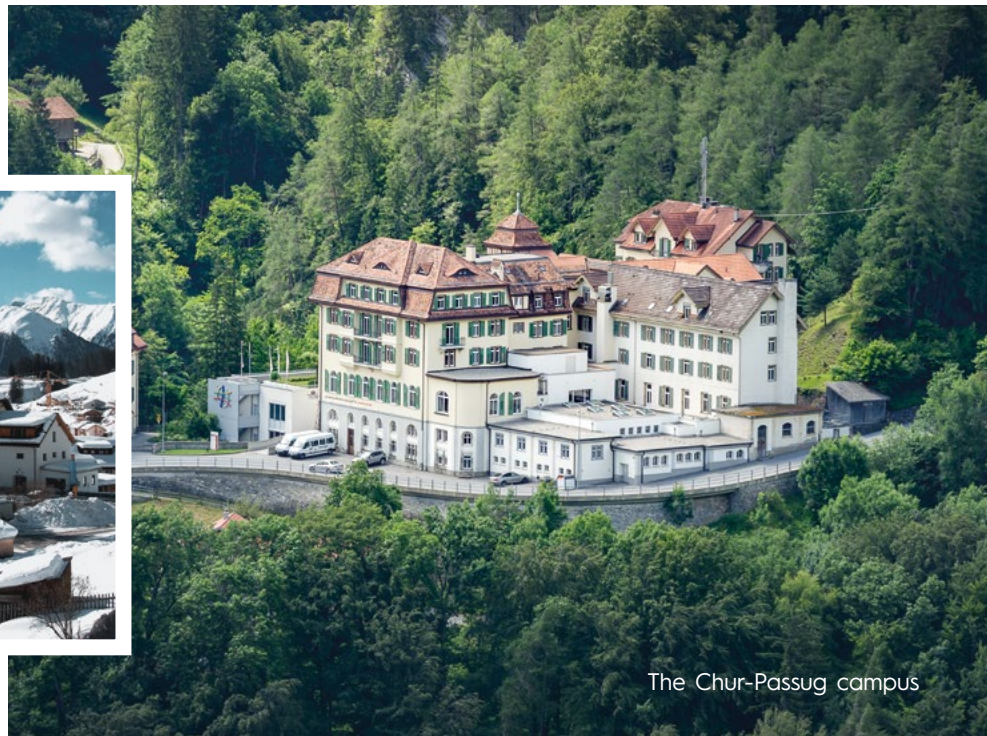
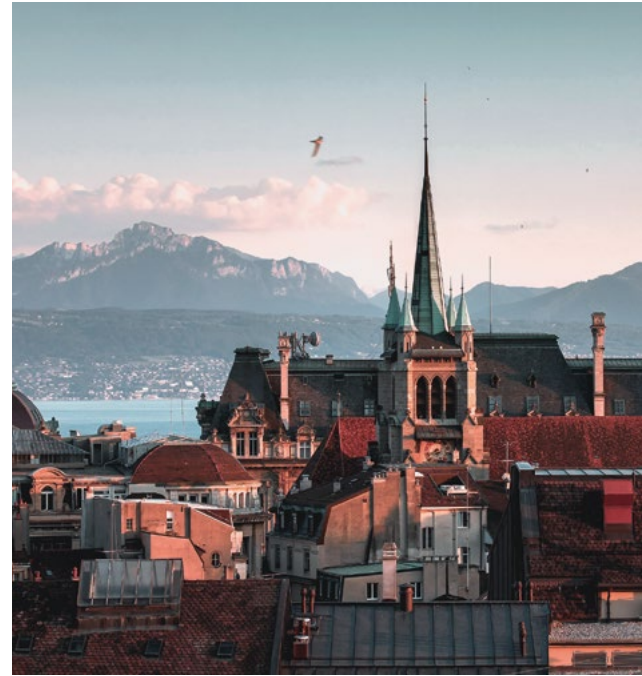
Both Switzerland and Singapore are small enough that you can visit some of their most famous sites or breathtaking scenery and outdoor sports and recreation. Dip into neighboring countries on one or two-day excursions.

 Both Swiss campuses are located in stunning natural settings. You will have quick and easy access to hiking and VTT trails, winter resorts for ski and other snow sports, lake activities and many other outdoor adventures.

 Besides being one of the safest and cleanest countries in the world, Singapore offers beautiful sea sides and lush gardens. As a cosmopolitan city it offers many opportunities to experience Asia's best in culture, events and flavors.



The Lausanne campus



The Chur-Passug campus



Future campus in Singapore to be announced

EHL is Number 1 in Employer Reputation*

*EHL is placed first in the category of Employer Reputation, according to the QS ranking study that positioned us as the world's best hospitality management school.

This reputation is confirmed by the number of recruiters from top companies who return to EHL year after year to recruit our students and graduates. Indeed, EHL has long standing partnerships with the leading international companies and our career development team facilitates many opportunities and processes that will help you find your ideal start in the professional world.



Career Development Activities



Mentoring program



Exclusive job platform



Career coaching



On-site career events

Key
Career
Stats

300 Companies
recruit on campus each year*

2 Career fairs
on campus each year*

Some of the Brands Recruiting at EHL

| | | |
|--|--|--|
|  <p>FOUR SEASONS <i>Hotels and Resorts</i></p> |  <p><i>Kempinski</i> HOTELIERS SINCE 1897</p> |  <p>MANDARIN ORIENTAL THE HOTEL GROUP</p> |
|  <p>starwood Hotels and Resorts</p> |  <p>THE RITZ-CARLTON</p> |  |
|  <p>L'ORÉAL</p> |  <p>LVMH MOËT HENNESSY · LOUIS VUITTON</p> |  <p>SWISS</p> |
|  <p>UBS</p> |  <p>EY Building a better working world</p> |  <p>TESLA</p> |
|  <p>P&G</p> |  <p>Unilever</p> |  <p>Expedia</p> |

*Lausanne Campus

A Powerful Network that Spans the Globe

EHL students and alumni benefit from the support of our powerful alumni network composed of thousands of influential individuals leading the way in diverse sectors and organizations around the globe. This privileged relationship brings opportunities to our students and graduates, it creates a valuable networking platform, and it feeds the industry with fresh ideas and talent as alumni return to our campuses throughout their careers.

Our Alumni
are Succeeding
Everywhere*

30,000+
Alumni

in **150**
Countries Worldwide

69% of
Graduates are in senior
management positions



*EHL Lausanne Census, 2018

A VAST RANGE OF TRANSFERABLE SKILLS

To succeed in hospitality and other sectors. Our alumni pursue careers in:



International Hotel Chains



Tourism and Travel



Independent Hotels



Banking & Finance



Restaurants & Bars



Real Estate



Catering



Luxury & Consumer
Consumer Goods



Wellness and Leisure



Associations & Federations



Our Alumni Start Strong

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