Someday you'll look back and realize:
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Les Roches, one of the world’s leading hospitality business schools

For those with big dreams and even bigger plans

Hameed Zwelibandile Khumalo
Eswatini
BBA, Class of 2019

Undergraduate programs

Global hospitality education
Hospitality is the happiness industry; it is the art of making memories, perfectly in tune with a new generation that knows a life well lived is one full of stories, not possessions.

If this is what inspires you, you belong at Les Roches. If you want to challenge – and be challenged – to disrupt, to innovate, to lead and inspire, then step this way.

Be fearless. Be Les Roches.

Why choose Les Roches

Fearless. Dynamic. Energizing. This is hospitality

Everyone says they’re different. We are

Walk onto any of our campuses and you’ll see why we mean it. These are places where a hundred cultures come together to learn with – and from – each other. At Les Roches, you have a global community of lifelong friends ready and waiting.

We embrace the digital world and all the amazing opportunities it brings. Technology is our friend – but we never forget that human experience is at the heart of successful hospitality.

We teach the Swiss way: immersive, hands-on and always with an eye to your future career. We keep our class sizes small and our teaching personal. You’ll never feel left out in a Les Roches classroom.

We have two words for all this: transformative education. You’ll leave Les Roches a very different person from the one who walked through our doors that first time. Confident. Professional. Culturally fluent. Ready to be a change-maker.
If you only read a couple of pages, make it these.
Land a top job
94% employment rate on graduation for career seekers.

Study around the world
Campuses in Switzerland, Spain and China.

Join the best
Ranked in the top 3 institutions globally by specialization.

Be your own boss
A third of Les Roches alumni become entrepreneurs.

Get your name known
Work on real-life projects with the biggest brands in hospitality.

Open doors
Access to a global network of 13,000 alumni.

Join the community
Culturally diverse campuses with thriving sports and social scenes.

Get personal
Learn more through small class sizes and exciting specializations.

Be on trend
Discover the latest innovations and technologies in hospitality.
Our manifesto

Be a pacesetter
Generous in style
and open to the world.

Be a change-maker
Ask the questions
that create space for the new.

Be a truth-seeker
Have the confidence to challenge
and the vision to lead.

Let no one be a stranger
as we embrace the future of hospitality.

Be fearless.
Be Les Roches.
Some of these important numbers are big, including the number of nationalities we’re delighted to host on campus. Others are small, such as the number of students per faculty member. Together, they add up to the unique Les Roches offer.

2,620
Total student population

15:1
Student to faculty ratio

3
Average internship opportunities per student each semester

100+
Number of nationalities

44%
Europe

38%
Asia Pacific

11%
Middle East and Africa

7%
Americas

2018 data

Les Roches in numbers

Why choose Les Roches
The world is your campus

Les Roches opens up the world to you. Wherever you make your base, you have the chance to do a semester at another of our locations. We celebrate diversity and the life-enhancing value that comes from the unique mix of cultures and perspectives on our campuses. In today’s globalized world, it’s more important than ever.

Crans-Montana, Switzerland
Tradition meets innovation in the heart of the Swiss Alps. 20–27

Marbella, Spain
Luxury hospitality management with sunny Mediterranean flair. 28–35

London, UK
Culture and connections where the world does business. (Exchange semesters available on the Glion campus – our sister school – on selected semesters.) 36–43

Shanghai, China
Total immersion in the world’s new economic powerhouse. 36–43
Living in Crans-Montana

“Being in the middle of so much nature is both relaxing and inspiring. There’s always something to do here, too. If you’re into winter sports, it’s paradise. In the warmer months, there are pools, hiking paths, and the world’s most beautiful soccer field.”

- Diogo Dutcher
  SD/A/Portugal
  BBA, Class of 2018
Awesome programs deserve awesome backdrops

Bluche is a beautiful, alpine village close to the world-famous ski resort of Crans-Montana, with spectacular views of the Alps. Nestled in the French-speaking part of Valais, the campus is well connected to the rest of Europe by Switzerland’s famously efficient public transport.

Closer to home, the local upmarket ski and golf resort is a short (and scenic) funicular ride away. Here, you'll find plenty to keep you entertained - including high-end food, culture and shopping.

Switzerland is the natural home of hospitality and tourism. It's also one of the world's safest and most innovative countries - and boasts a thriving economy. The headquarters of numerous multinational corporations and organizations are here, as are famed hotels and restaurants, and renowned luxury brands. The country also plays host to a full calendar of international conferences and events.
The home of hospitality
Amid the fresh air of the Alps, students at Les Roches Switzerland live in comfortable, chalet-style residences. You can choose between single and shared double rooms – all within strolling distance of your classes. The open campus also offers plenty of communal areas in which to catch up with friends and work on group projects.

A modern campus
We’ve brought cutting-edge technology to a traditional Swiss village. You’ll have access to an innovation classroom and digital media studio. Here, you can experiment with 3D printing, create your own mobile apps and develop your digital skills.

With Mac labs, professional kitchens and application restaurants, demonstration areas, student event spaces, and an extensive traditional and digital library, you’ll have all the tools you need to grow and test new ideas. The campus auditorium is also equipped with technology to allow you to participate in guest lectures taking place on our Marbella campus.

The student life
Join a club. Take up a sport. Run an event. Dive into something new. These are just a few of the ways you can get involved at Les Roches Switzerland:

- **Clubs**
  - SharpSpeak (public speaking)
  - Wine
  - Green
  - Culinary Arts Society
  - Les Roches Gives Back (charity)
  - SGA (Student Governance Association)

- **Events**
  - Les Roches Got Talent
  - Green Dinner
  - Open Mic Night
  - Cultural Night
  - World of Wines Expo
  - Future of Hospitality Summit

- **Sports**
  - Skiing and snowboarding
  - Tennis and yoga
  - Mountain karting
  - Golf
  - Rugby

The Marketplace
- Buffet
- Roots Restaurant: Farm-to-table concept
- Roots Bar: Evening drinks

Food with a purpose
As you’d expect from a hospitality management school, we take our food — and our commitment to food sustainability — very seriously indeed.

At Roots, the philosophy is farm to table, with most fine-dining ingredients sourced within a 100km radius. At Restaurant Lab, students are firmly in the driving seat, creating unique and innovative restaurant concepts from a blank sheet of paper. Across the campus, we’re working hard to eliminate food waste, and have introduced food-composting and waste-separation facilities to our kitchens.

You can enjoy healthy meals and delicious drinks at all these places (and you’ll also get to work in them):

- The Marketplace
- Roots Restaurant
- Roots Bar

“Everyone knows each other here. It’s one big family.”

- Felix Sze
  - USA/Hong Kong
  - BBA, Class of 2018
Experience the best of Europe

From Crans-Montana, the punctual Swiss trains will quickly connect you to major cities in Switzerland and beyond. Better still, from Geneva or Zurich international airport, you can reach anywhere in Western Europe within two hours or so.

By train from Sierre:

**Montreux**
(1hr 30mins)

**Geneva**
(2hrs 40mins)

**Jungfraujoch**
(2hrs 30mins)

**Milan**
(3hrs 10mins)

**Don’t miss:**

- Cheese and chocolate factories of La Gruyère
- Vineyards of Lavaux
- Interlaken and the Jungfrau region
- The cosmopolitan flair of Zurich
- Zermatt and the Matterhorn
- The Olympic Museum in Lausanne
- Luxury boutiques and hotels of Geneva
- The great Aletsch Glacier

Sierre is the nearest train station to Crans-Montana.

Michelin-starred restaurants
The highest density in Europe

5
Bordering countries
Hop over to Austria, France, Germany, Italy and Liechtenstein
“Living here is where your destiny begins. From luxurious hospitality establishments and year-round sunny weather to a friendly, international community – everyone should experience this glamorous city by the Mediterranean Sea.”

Jose Emmanuel Soler
Philippines
Director of Student Services & Operations
Class of 2001
Immerse yourself in one of Europe’s luxury tourist destinations

The jewel of the Costa del Sol offers year-round sunshine, golf resorts, cultural attractions, and the delights of Mediterranean cuisine. For hospitality management students, it’s a living classroom.

The surrounding region of Andalusia is also home to some of Spain’s most famous cities, including Seville, Granada and Cordoba.

With its rich cultural heritage, lively towns, enviable weather, and world-class gastronomy, it’s no wonder Spain is the world’s second most visited country. The country’s high-speed rail network is also impressive. It is the largest in Europe and the second largest in the world and is the perfect way to explore your new home.
Live that Mediterranean lifestyle
The Les Roches Marbella campus is perfectly placed between the city center, the marina and the luxury shopping district of Puerto Banús. Most students choose to share double rooms with en-suite bathrooms, but single rooms are also available.

A modern campus
This is sun-kissed innovation. Our Marbella campus features four professional kitchens – tailored to different resort restaurant concepts – as well as a demonstration bar, front office, housekeeping office, and hotel room. Other learning facilities include a state-of-the-art classroom with Apple technology, Mac lab, and a traditional and digital library.

The campus auditorium features global connectivity technology, which allows you to participate in shared lectures taking place on our campus in Switzerland.

The student life
Join a club. Take up a sport. Run an event. Dive into something new. These are just a few of the ways you can get involved at Les Roches Marbella:

<table>
<thead>
<tr>
<th>Clubs</th>
<th>Events</th>
<th>Sports</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail</td>
<td>Theme nights</td>
<td>Kayaking</td>
</tr>
<tr>
<td>Reading</td>
<td>Sports days</td>
<td>Football</td>
</tr>
<tr>
<td>Running</td>
<td>Stage Fair (student internship fair)</td>
<td>Tennis</td>
</tr>
<tr>
<td>Sustainability</td>
<td>House of Colors Bistro</td>
<td>Beach volleyball</td>
</tr>
<tr>
<td>Nutrition and Wellbeing</td>
<td>Fine dining</td>
<td>Stand-up paddle</td>
</tr>
<tr>
<td>Golf</td>
<td>Cancer Research Dinner</td>
<td>Yoga</td>
</tr>
<tr>
<td></td>
<td>Concordia Gala Dinner</td>
<td>Crossfit</td>
</tr>
</tbody>
</table>

As a Les Roches Marbella student, you have free access to the Manolo Santana Racquets Club – including the tennis courts, gym and pool. It’s just a few minutes’ stroll from campus.

Fine dining
As you’d expect from a hospitality management school in a country with more than 170 Michelin stars, we take our food very seriously indeed. You can enjoy healthy meals and delicious drinks at the following campus spots:

<table>
<thead>
<tr>
<th>Dining</th>
<th>ONE: Origin Nature Essence</th>
</tr>
</thead>
<tbody>
<tr>
<td>Le Marché Buffet</td>
<td>International fusion cuisine</td>
</tr>
<tr>
<td>House of Colors Bistro</td>
<td>ONE: Origin Nature Essence</td>
</tr>
<tr>
<td>Light meals and snacks</td>
<td>ONE: Origin Nature Essence</td>
</tr>
</tbody>
</table>

As a Les Roches Marbella student, you have free access to the Manolo Santana Racquets Club – including the tennis courts, gym and pool. It’s just a few minutes’ stroll from campus.
Spain is just the start

With Málaga’s airport and train station a short hop away, you can reach the rest of Spain and Europe in a couple of hours. Enjoy weekend city breaks in Barcelona, Madrid, Valencia or Bilbao – or cross the border to explore France, Andorra and Portugal.

By train from Málaga:
- Cordoba (50mins)
- Madrid (2hrs 35mins)
- Barcelona (1hr 30mins)
- Lisbon (2hrs 35mins)

By plane from Málaga:
- Paris (2hrs 35mins)
- Barcelona (1hr 30mins)

Don’t miss:
- The Pompidou and Picasso Museums in Málaga
- The Alhambra in Granada
- The cathedral and alcázar in Seville
- Beaches along the Mediterranean
- The region’s vineyards
- Wind sports in Tarifa
- Winter skiing in the Sierra Nevada mountains
- The art and architecture of Barcelona

Bordering countries
Explore Gibraltar, Andorra, France, Portugal and Morocco

UNESCO World Heritage sites in Spain
- 48
“The culture is so different from anything I’ve experienced before. Living here is the only way to truly understand it.”

Jan Niklas Kürschner  
Germany  
BBA, Class of 2020
For the economic heart of Asia, look no further than Shanghai

A global giant of culture and finance, it’s also home to an ever evolving hospitality landscape, where east meets west and tradition blends seamlessly with modernity. One of the world’s most populous cities, Shanghai is truly a place that never sleeps.

Shanghai is a place of surprises – a city of dazzling contrasts. Traditional marketplaces operate alongside luxury shopping centers; new, cutting-edge architecture rises every day; and street food merges with haute cuisine. With its rich mix of tourism destinations and a full calendar of international events, Shanghai is the perfect environment for your hospitality studies – and a unique opportunity to be immersed in Chinese culture.
Capital of the new world

Peace can be found in even the busiest cities. Our students live in the calm and convenient Palm Beach residence, a 10-minute shuttle-bus ride from the main campus building. Most share two-bedroom apartments, choosing from shared double or single rooms. All enjoy free access to the onsite gym and swimming pool.

A modern campus

Located on the spacious campus of Shanghai Normal University, Les Roches Jin Jiang offers the latest facilities and technology in a traditional university setting. This includes digitally optimized classrooms, custom-built demonstration areas, a library, two computer classrooms, and communal study spaces for group collaboration.

The student life

Join a club. Take up a sport. Run an event. Dive into something new. These are just a few of the ways you can get involved at Les Roches Jin Jiang:

<table>
<thead>
<tr>
<th>Clubs</th>
<th>Events</th>
<th>Sports</th>
</tr>
</thead>
<tbody>
<tr>
<td>Badminton</td>
<td>Charity dinners</td>
<td>Running</td>
</tr>
<tr>
<td>Boxing Fit</td>
<td>Chinese Art and Design Competition</td>
<td>Swimming</td>
</tr>
<tr>
<td>Photography</td>
<td>Cultural Day</td>
<td>Table tennis</td>
</tr>
<tr>
<td>Chinese Apps</td>
<td>Dragon Boat Festival</td>
<td>Soccer</td>
</tr>
<tr>
<td>Mandarin</td>
<td>LRJJ Talent Show</td>
<td>Yoga</td>
</tr>
<tr>
<td>Basketball</td>
<td>LRJJ Olympics</td>
<td>Dance</td>
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<tr>
<td></td>
<td></td>
<td>Tai-chi</td>
</tr>
</tbody>
</table>

Fine dining

As you’d expect from a hospitality management school, we take our food very seriously indeed. You can enjoy healthy meals and delicious drinks at the following campus spots:

<table>
<thead>
<tr>
<th>Lily</th>
<th>Flavour</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Banquet dining</td>
</tr>
<tr>
<td></td>
<td>Buffet</td>
</tr>
</tbody>
</table>

As a student at Les Roches Jin Jiang, you’ll have full access to the indoor and outdoor sports and leisure facilities of Shanghai Normal University.
A whole continent to explore

Discovering everything China has to offer would take a lifetime, but Shanghai also opens the door to the rest of Asia. With the country’s high-speed rail network and Shanghai’s two international airports, you're free to lose yourself in some of the world's most iconic cities.

By train from Shanghai:
- Hangzhou (50 mins)

By plane from Shanghai:
- Seoul (1hr 55mins)
- Tokyo (2hrs 55mins)
- Hong Kong (2hrs 40mins)
- Beijing (2hrs 15mins)
- Hong Kong

Don't miss:
- The Bund
- Shanghai Tower
- Yu Garden
- Oriental Pearl Tower
- Jade Buddha Temple
- Shanghai's nightlife and shopping
- The classical gardens and canals of Suzhou
- West Lake in Hangzhou
- The Forbidden City and Great Wall in Beijing
- Terracotta army in Xi'an
- Victoria Harbor, Hong Kong

55
UNESCO World Heritage sites in China

50+
Five-star hotels in Shanghai alone
Our undergraduate programs

Bachelor of Business Administration (BBA) in Global Hospitality Management

Gain the knowledge, skills and qualifications you need to launch your hospitality management career or build a foundation for graduate studies.

Available at our Swiss and Spanish campuses, our flagship program combines academic theory and hands-on experience, to deliver a well-rounded management education. Opportunities to study abroad and specialization options allow you to customize your undergraduate experience.

Duration: 3.5 years
Total US credits: 120
Intakes: February and September of each year

Diploma in Global Hospitality Management

Only available on our Shanghai campus, the Diploma in Global Hospitality Management covers the first two-and-a-half years of the BBA program, offering you a foundation in essential hospitality skills and knowledge.

This program prepares you for entry-level supervisory roles in the hospitality industry. As a Diploma student in Shanghai, you can also earn your BBA degree by continuing your studies in Switzerland or Spain during semesters six and seven, and specializing in one of the four options available.

Duration: 2.5 years
Total US credits: 86
Intakes: March and September of each year

Postgraduate and summer experience opportunities at Les Roches

We offer a comprehensive range of hospitality-focused postgraduate education, featuring programs at Postgraduate Diploma, Master’s and MBA level. We also operate a well-established and highly successful Summer Program series, with one-week and two-week experiences that provide an exciting immersion into the world of hospitality. Visit our website for more details.

* Subject to eligibility criteria
<table>
<thead>
<tr>
<th>Semester 1</th>
<th>Semester 2</th>
<th>Semester 3</th>
<th>Semester 4</th>
<th>Semester 5</th>
<th>Semester 6</th>
<th>Semester 7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Innovation, Entrepreneurship and Communication</td>
<td>Professional immersion: 6-month internship</td>
<td>Hospitality Financial Accounting</td>
<td>Digital Marketing and Sales</td>
<td>Professional immersion: 6-month internship</td>
<td>Revenue and Pricing Management</td>
<td>Specialization courses or General Management track electives (see Specializations on page 48)</td>
</tr>
<tr>
<td>From Farm to Table</td>
<td>Communicating Effectively</td>
<td>Marketing for the Hospitality Industry</td>
<td>Fundamentals of Economics</td>
<td></td>
<td>Hospitality Financial Management</td>
<td>Dissertation (honors degree only)</td>
</tr>
<tr>
<td>Guest Relations and Hotel Operations</td>
<td>Fundamentals of Data Analysis and Visualization</td>
<td>Fundamentals of Data Analysis and Visualization</td>
<td>Rooms Inventory and Control Management</td>
<td></td>
<td>Models for Problem-solving and Decision-making</td>
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<tr>
<td>Skills and Techniques in F&amp;B</td>
<td>Managing Diversity in the Global Workplace</td>
<td>Managing Diversity in the Global Workplace</td>
<td>Hospitality Managerial Accounting</td>
<td></td>
<td>People and Talent Management</td>
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<tr>
<td>Restaurant Lab</td>
<td>Principles of Sustainability and Innovation</td>
<td>Hotel Operations in the Global Workplace</td>
<td>Food and Beverage Management</td>
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<td>Customer Relationship Management</td>
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<td></td>
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<td></td>
<td>Hospitality Facilities Management</td>
<td></td>
<td>Data analytics for business optimisation</td>
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<td>Leading Teams to Success</td>
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<td>Languages</td>
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<td>Essential English</td>
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<td>OR one foreign language</td>
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<td>French</td>
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<td>German</td>
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<table>
<thead>
<tr>
<th>Languages</th>
<th>Languages</th>
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</thead>
<tbody>
<tr>
<td>Choose one foreign language:</td>
<td>Choose one foreign language:</td>
</tr>
<tr>
<td>French</td>
<td>Mandarin</td>
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<tr>
<td>Spanish</td>
<td>Italian</td>
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<tr>
<td>German</td>
<td>French</td>
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<tr>
<td></td>
<td>Spanish</td>
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<tr>
<td></td>
<td>German</td>
</tr>
</tbody>
</table>

**Electives**
- One course from the following:
  - Culture, Society and Diversity
  - Ethics in Society
  - Aesthetic Expressions
  - Words and Images
  - Research Methods
  - Events Management
  - Sustainable Development in a Globalized World

**Electives**
- One or two courses from the following:
  - The Science and Culture of Gastronomy
  - Strategic Human Resources
  - Professional Development and Networking
  - People Conflict and Negotiation
  - Responsible Global Citizen
  - Politics and International Affairs
  - Socially Responsible Organizations
  - Spaces Symbols, and Relationships
  - Managing Change & Digital Transformation
  - Sustainable Tourism
  - Convention and Trade Fair Planning
  - Health and Wellness Management
  - Events Operations
BBA Specializations

Select a specialization in your final year to gain in-depth knowledge of a particular field – or take the General Management track to build your own curriculum of elective courses.

Entrepreneurship
Gain the skills you need to bring innovation to large hotel chains or to start your own business. You’ll plan and develop your own hospitality business concept and learn how to turn ideas into reality.

- Crans-Montana
  - Innovation in Hospitality
  - Project Management, Ethical and Legal Considerations
  - Digital Marketing and Content Creation
  - Hospitality Forecasting and Modeling
  - Entrepreneurship Capstone

- Marbella
  - SME Business Planning
  - SME Business Management
  - Maximising Return on Investment
  - Advanced Finance and Budgeting

Digital Marketing Strategies
Learn how to market your brand in the digital world. You’ll develop a deep understanding of digital and social media marketing, consumer behavior, and cross-cultural communication.

- Crans-Montana
  - Marketing 4.0 (IMC)
  - Innovative Sales Strategies
  - Brand Management
  - Digital Marketing and Content Creation
  - Digital Marketing Capstone

- Marbella
  - Marketing 4.0
  - Innovative Sales Strategies
  - Brand Management
  - Digital Marketing and Content Creation

Financial Performance Management
Develop essential business skills including financial analysis and accounting, problem-solving and fact-based decision-making. Finance is critical to all hospitality functions and often serves as a gateway to senior management positions.

- Crans-Montana
  - Hospitality Performance Management
  - Corporate Financial Decision-Making
  - Global Financing and Risk Management Strategies
  - Hospitality Forecasting and Modeling
  - Finance Capstone

- Marbella
  - Resort Management and Operations
  - Introduction to Golf Club Management
  - Spa, Health and Wellness in Resorts
  - Project Management in Resort Properties

Resort Development and Management
Build the skills you need to manage luxury resorts and related businesses. You’ll develop your understanding of the tourism business industry – particularly the challenges involved in managing large, recreational properties.

Entrepreneurship & Business Development
Gain the skills you need to bring innovation to large hotel chains or to start your own business. You’ll plan and develop your own hospitality business concept and learn how to turn ideas into reality.

- Crans-Montana
  - Innovation in Hospitality
  - Project Management, Ethical and Legal Considerations
  - Digital Marketing and Content Creation
  - Hospitality Forecasting and Modeling
  - Entrepreneurship Capstone

- Marbella
  - SME Business Planning
  - SME Business Management
  - Maximising Return on Investment
  - Advanced Finance and Budgeting
## Diploma in Global Hospitality Management

<table>
<thead>
<tr>
<th>Semester 1</th>
<th>Semester 2</th>
<th>Semester 3</th>
<th>Semester 4</th>
<th>Semester 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>From Farm to Table</td>
<td>Hospitality Financial Accounting</td>
<td></td>
<td>Digital Marketing and Sales</td>
<td></td>
</tr>
<tr>
<td>Guest Relations and Hotel Operations</td>
<td>Communicating Effectively</td>
<td></td>
<td>Food and Beverage Management</td>
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<tr>
<td>Skills and Techniques in F&amp;B</td>
<td>Marketing for the Hospitality Industry</td>
<td></td>
<td>Leading Teams to Success</td>
<td></td>
</tr>
<tr>
<td>Restaurant Lab</td>
<td>Fundamentals of Data Analysis and Visualization</td>
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<td></td>
</tr>
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<td></td>
<td>Managing Diversity in the Global Workplace</td>
<td></td>
<td>Hospitality Managerial Accounting</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Consumer Behavior</td>
<td></td>
<td>Rooms Inventory and Control Management</td>
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</tr>
<tr>
<td>Electives</td>
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<td>Electives</td>
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<td>One course from the following:</td>
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</tbody>
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Les Roches reserves the right to modify the list of courses at any time and without notice. Please refer to the Academic Catalog for the latest course information.
Admission requirements

Les Roches students want to become future business leaders – to travel and study abroad, and to seek an education that allows them to experience it all.

As well as academic rigor, they demonstrate leadership and entrepreneurial qualities, and personal achievements – including service and team work - from extracurricular activities.

Keen to work in a dynamic, international industry, they come highly recommended by a counselor, coach or industry professional.

To maintain its world-leading reputation for excellence, Les Roches takes a holistic approach to student admissions, evaluating a range of criteria.

### Academic requirements

Senior high school diploma or equivalent; and official high school transcripts are required. Documents are accepted in English for all campuses. Additionally, in French, German and Italian for our Swiss campus; and Spanish, Italian, French and Portuguese for our Spanish campus. Otherwise, an official notarized translation in English will be required. Additional credentials (A-Levels, SAT/ACT scores, AP or International Baccalaureate courses and programs) are highly encouraged, but not required.

#### Minimum age

17 years and 6 months by program entry date.

#### Resume

To include up-to-date personal profile, academic qualifications, languages spoken, work experience, extra-curricular activities, travel, and leadership qualities.

#### Study/post-study plan

A 300-word essay, signed and dated, highlighting experiences, leadership, areas of development, and future aspirations for a career in the hospitality experience industry, and why you want to study with Les Roches.

#### Admission assessment

By written exercise and interview. Prospective students should acquaint themselves with some aspect of the hospitality business - through internships, shadow opportunities, industry-related employment or informational interviews - before applying.

#### English language

Must be proficient enough for higher education studies. English language exam scores (issued in the last 12 months prior to the intended intake) are required for non-native speakers, or those who have not spent the last two years in full-time English education.

#### Minimum age

17 years and 6 months by program entry date.

#### Resume

To include up-to-date personal profile, academic qualifications, languages spoken, work experience, extra-curricular activities, travel, and leadership qualities.

Minimum English language exam scores:

<table>
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<tr>
<th>Test</th>
<th>TOEFL</th>
<th>IELTS Academic</th>
<th>Cambridge***</th>
</tr>
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<tr>
<td>Diploma</td>
<td>525 (paper-based)</td>
<td>6.5 in each component</td>
<td>B2-C1</td>
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<tr>
<td></td>
<td>550 (internet-based)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diploma</td>
<td>800 (paper-based)</td>
<td>Average 5.5 and minimum 5.0 in each component</td>
<td>FCE-Grade C</td>
</tr>
<tr>
<td></td>
<td>820 (internet-based)</td>
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</tbody>
</table>

*The Les Roches Switzerland TOEFL testing code number is 9627

**IELTS Academic has four components (writing, reading, speaking, listening)

***Cambridge: First Certificate Exam (FCE) – please also provide statement of results

Help with your English

Those marginally below the stated official English level can take additional English support pre-sessionial programs prior to the intended program.

Application process

With such high demand for places, we recommend getting your application in as early as possible.

For more information, head to: lesroches.edu/apply

1. **Submit your application**
   - We strongly recommend to all students to apply early.
   - If you need a visa, please be sure to allow enough time between your application and the start of the semester.

2. **Prepare for your admissions assessment**
   - Within 2 days of submitting your documents
   - After submitting your application and relevant documents you will be contacted to schedule your admissions assessment.

3. **Receive a letter of offer**
   - Within 1-2 weeks
   - If your application is successful, you will receive a letter of offer.

4. **Confirm place**
   - Within 15 days of receiving your Letter of Offer
   - To confirm your place at Les Roches Crans-Montana/Marbella, you must make the downpayment on your tuition fees as outlined in your Letter of Offer. This also confirms your acceptance to Les Roches’ terms and conditions.
   - You will then be sent a complete acceptance package that contains:
     - Official Acceptance Letter
     - Invoice for the first semester
     - Pre-arrival guide
     - Visa Attestation (if required)

5. **Pre-arrival support**
   - Until your program starts
   - To help you prepare for your program, we provide:
     - Visa support services
     - Arrival assistance
     - New student Facebook group

6. **Arrival on campus**
   - Your first week on campus, all activities compulsory
   - On official arrival days, we will welcome you with:
     - Welcome booth at airport and transfer to campus
     - Check-in and registration
     - Live Instagram Q&As
     - Pre-departure webinar

...
Our immersive teaching
Nothing teaches better than doing

Our students graduate with more than just a degree in hospitality management. They leave us with a way of looking at the world that shapes their way of thinking forever. Our immersive approach to teaching makes sure of that.

See the complete picture
At Les Roches, we teach the theory and the practice of hospitality – so you’ll get to see the complete picture.

Learning from our world-class faculty, you’ll develop expertise in all the key hospitality departments, including rooms division, food and beverage, and event management. You’ll work with real-life case studies, enjoy immersive field trips to stunning locations and create meaningful relationships with key industry players.

Our undergraduate programs also offer two industry internships. These are your chance to develop resourcefulness and discover the secrets of the best, and most innovative, hospitality companies.

Designed for a globalized world
You’ll be joined on this journey by classmates from all over the world. The global theme continues with the curriculum, too. Throughout your time here, you’ll have opportunities to live, study and work in multiple countries. It all adds up to a global outlook that will serve you well in your career.

Something worth working for
It won’t be easy; the most rewarding things rarely are. But if you’re up for a challenge and prepared to leave your comfort zone, the Les Roches learning experience has the power to transform your life.
Become the complete ‘you’

Academic excellence
Great careers are built on a foundation of soft skills and hard knowledge. That’s why a comprehensive academic education remains the bedrock of all our programs.

We’ll teach you how business works. How money is made and spent. How you can make a difference through marketing, innovation, entrepreneurship and applying cutting-edge technologies.

You won’t just be sitting taking notes, though. You’ll undertake research projects on your own and in groups, propose solutions to real-world problems, and present in front of audiences.

Be inspired. Every day

Our faculty members are hand-picked for their expertise in their chosen fields — and with a student to staff ratio of just 15:1 you’ll have plenty of one-on-one time to soak up their knowledge.

The inspiration extends beyond the classroom, too. Each semester, we welcome leading figures from hospitality and related sectors to share their insights with our students.

Our previous speakers

“Les Roches enlists the best in the industry to serve as full-time teachers and frequent lecturers.”

Les Roches enlists the best in the industry to serve as full-time teachers and frequent lecturers.

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers

Our previous speakers
Practical immersion

To lead the way in hospitality, you must first understand all aspects of the business – and not just in a theoretical sense. Our Swiss-approach hospitality education puts an emphasis on practical learning, giving you first-hand knowledge of industry standards and the different, crucial roles within the sector.

During your first semester, you’ll experience the pace of working in service, the pressure of the kitchens, and the attention to detail needed in the rooms division. It will be challenging – but you’ll emerge with a deeper understanding of how to manage teams and businesses.

Service

Learn how to deliver excellent service while working in different campus venues - including fine dining, banquet and fast-service situations.

Make cocktails and build your understanding of bar and beverage principles through mixology and oenology classes. These are the skills you need to run a real restaurant.
Kitchen
Go beyond cooking lessons and experience the heat of the kitchen. Learn how to handle stressful situations with grace and professionalism, and get a better understanding of running a professional kitchen under the guidance of our instructors.

Develop your knowledge of food preparation, safety measures and hygiene standards as you prepare meals for various campus outlets. You’ll also master the making of chocolate and pastries – and even devise your own restaurant concepts on our Restaurant Lab course.

Rooms division
Discover what five-star hospitality really means. Experience life as a clerk or front-office manager in realistic simulations in our purpose-built front-office counter.

Practice the art of making guests feel welcome, and master industry software programs, planning tools and yield-management techniques.
Intern at the biggest names in hospitality

Internships play a key role in your Les Roches education. Exciting and challenging, they’re a chance to apply everything you’ve learned, grow your network and gain invaluable career experience – all before you’ve graduated.

Spread your wings
Hospitality is an international business, so we help you secure internships all over the world that match your ambitions and personality. While your visa requirements may impact where you can work, we always encourage our students to travel. Immersing yourself in a new culture is the best way to develop your language skills and broaden your global outlook.

Find the right fit
The type of internship you choose will depend on your program and interests. It could be food service, rooms division, business administration, or marketing. Or perhaps there’s a certain brand with which you really want to work? Whatever you go for, you’ll take on new responsibilities and experience life in different departments.

Our outstanding reputation means we have a long list of international companies eager to take on interns from Les Roches. You’ll have no shortage of options. Your career counselor will be on hand to help you polish your CV, hone your interview skills and choose the perfect internship for your career.
A world of opportunities

Diana Xing Wang
Singapore
BBA, Class of 2019
Choose your path or carve your own

New technology and the rise of the sharing economy have ushered in a new era for hospitality and tourism.

For inquiring minds
It takes a certain type of personality to seize the opportunities on offer. This is a field for the brave and the curious – those who embrace new cultures and enjoy being challenged by different perspectives. These traits, combined with a Les Roches degree, will open doors to high-flying careers with the giants and disruptors of hospitality and tourism.

Your passport to global careers
An undergraduate qualification from Les Roches is your passport to a global career. Not just in hospitality, but in any industry where empathy, creativity, leadership, and cultural fluency are prized assets. Which is pretty much all of them.

It's this mix of hard and soft skills that makes our graduates so incredibly employable – why 94% of our job-seeking graduates leave us with at least one job offer in their pocket.

Here is just a flavor of the career options you’ll have after studying with us:

Travel and tourism • Events Marketing • Digital technology Health & wellness • Retail International finance • Media

“It’s like Picasso said – learn the rules like a pro so you can break them like an artist... I share that drive for innovation with Les Roches.”

Jose Fernandez
Spain
General Manager at La Granja Ibiza
Class of 2009

(Full story ➔ p76)
“Owners often forget about people and just focus on numbers. We saw a big opportunity – and the agency was formed.”

Maria Ines Corra Cobar & Gabriela Gonzales Rubio
Guatemala
Founders of Destinadas
Class of 2012
(Full story → p76)
Learn from the best.
Work for the best

The Les Roches name is known and trusted the world over. We’re your unfair advantage in the job market.

Dare to disrupt
When studying at Les Roches, you quickly realize it’s not just about where a degree in hospitality management can take you – it’s about where you can take your hospitality education. That could be leading an international company, driving innovation for your favorite brand, or starting the next era-defining business.

Recruited by leading companies
The biggest brands in hospitality and beyond come to us when they need fresh talent. Around 200 of them visit our campuses every year to recruit students for internships and full-time roles.

“We know that Les Roches has a very strict recruitment process; it is looking for the same qualities and skills that we, the business, are looking for as well.”

Carolina Korody
Human Resources Manager
Relais & Châteaux

“We see the skill set that the students from Les Roches have is a very good match for what we look for.”

Bruno Bassani
EMEA Global Customer Support Team Leader
Bloomberg

“Tap into experience
To help you find your perfect role, you’ll have access to expert career counselors – each responsible for different world regions. As well as guiding and supporting you, they’ll set up interviews, help you prepare, and give you advice on your options.

Some of the brands that have recruited Les Roches students and alumni:

- The Ritz-Carlton
- MSC
- SOHO HOUSE & CO
- Rosewood
- Marriott
- IHG
- Booking.com
- Wework
- Bloomberg
- TESLA
- Moncler
- Hublot
- HVS
- InterContinental

“It’s been really nice to meet Les Roches students. I think they are our future leaders, have a great entrepreneurial spirit, they are confident, they are thinking outside of the box, and they are really problem-solving.”

Kerry Robins
Director of Talent Acquisition
Jumeirah Group
Our global family

There’s no such thing as a boring Les Roches reunion. Our alumni are a fascinating mix of high-achievers who’ve gone on to forge careers and businesses around the world.

With 13,000 members spanning generations and continents, the Les Roches Global Alumni Association is a valuable networking resource – and proof that a hospitality degree opens all the right doors.

“Networking for me is everything. And there’s no better network than Les Roches alumni. I’ve had access to Presidents of countries, CEOs of Fortune 500 companies, Foreign Ministers, Attorney Generals, and so many more influencers and decision-makers – all directly from alumni contacts.”

Nicholas Allen
Australia
Executive Director, Illuminate Plus
Class of 1992

Discover successful Les Roches alumni from around the world at:
lesroches.edu/success-stories
Jose Fernandez  
Class of 2009

"It's like Picasso said – learn the rules like a pro so you can break them like an artist."

I graduated from Les Roches Marbella and Crans-Montana, so I had plenty of opportunities to master the rules. That second part has always been important to me too, though. I share that drive for innovation with Les Roches.

"When I launched The Slow as General Manager, I was always thinking: how can we do things differently? How can we add that bit of Picasso magic? My education at Les Roches gave me the confidence to be bold and inventive with my ideas – it still does.

"In Bali, I found a really active community of Les Roches alumni. It's incredible to see just how strong our network actually is. In fact, all my previous positions in London, New York, and the Turks and Caicos Islands were all through Les Roches connections. This family looks after its own!

"Now I'm on another beautiful holiday island: Ibiza. I'm General Manager of a very exciting concept, La Granja, which combines sustainable, biodynamic farming with a collection of beautifully designed guestrooms."

"My education at Les Roches gave me the confidence to be bold and inventive with my ideas – it still does."
“Never underestimate the power of experience.

“Maria and I met in high school in 2005, in Guatemala. Straight away we bonded over a shared love of travelling and hotels. This passion took us all the way to Les Roches - and then on to starting our own business together, Destinadas.

“Destinadas is a customer service consulting agency. Our focus is on helping businesses improve their employee care and the service they offer clients.

“At Les Roches, a focus on the small moments that matter most is engrained in every student.”

“Destinadas is a customer service consulting agency. Our focus is on helping businesses improve their employee care and the service they offer clients.

“At Les Roches, a focus on the small moments that matter most is engrained in every student. We realized that, in Guatemala, customer service isn’t a priority in the same way. Owners often forget about people and just focus on numbers. We saw a big opportunity - and the agency was formed.

“We both understand the power of ‘the experience’ when creating lasting stakeholder relationships. That’s what our business is built on. It doesn’t matter how nice your store is or how beautiful your products are – if your service isn’t great, customers won’t come back. One more lesson from Les Roches that continues to serve us well.”
“My passion for travel and hospitality was sparked at an early age. As my father was a diplomat, we were constantly on the move throughout the world. I’ve always believed that the best hotels are those that connect to their local cultures and communities. It’s something I try to emphasize in my current role with Rosewood.

“I graduated from Les Roches in 1982. I like to think of it as the ‘Ivy League’ of hotel schools. It was the place where you could learn your craft: the skills of the trade. For people who took hospitality seriously, Les Roches was the place to go.

“Since graduation, I’ve enjoyed a 30-year career in luxury hospitality. I started in London with one of the most famous names in the hotel business – The Savoy – before joining Four Seasons, Intercontinental and then Four Seasons again. During my second career with Four Seasons, I added another iconic hotel to my resume, as I had the honor to be General Manager of the Beverly Wilshire in Los Angeles, USA, as well as being the company’s Regional Vice-president.

“I joined Rosewood in 2011. Since then, it has been a thrill to play my part in relaunching the brand and expanding our footprint globally, including opening our first hotel in Asia, Rosewood Beijing, in 2014. I’ve also had the privilege of launching two iconic properties within our brand: the re-opening of the historic Hôtel de Crillon, a Rosewood Hotel, which – within its first year - earned the coveted ‘Palace’ distinction; and, most recently, our new global flagship, Rosewood Hong Kong, which has set a new standard for ultra-luxury properties globally.

“We now operate in 15 countries and are rightly considered to be among the world’s leading luxury hotel groups. I’m very thankful to Les Roches for giving me such a great start to my journey in hospitality.”
#lesrocheswayoflife

lesroches.edu
lesroches.edu/apply
info@lesroches.edu

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LinkedIn
Les Roches Crans-Montana
Global Hospitality
Youtube
Les Roches Crans-Montana
Switzerland

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Twitter
@lesroches_es
LinkedIn
Les Roches Marbella
Global Hospitality
Youtube
Les Roches Marbella

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Instagram
@lesrochesshanghai
Twitter
@lesroches_en
LinkedIn
Les Roches Jin Jiang
International Hotel Management
Youtube
Les Roches Shanghai
WeChat
lesrochesjinjiang

Awards and accreditations

Accredited by the New England Commission of Higher Education (NECHE)

Affiliate member of the United Nations World Tourism Organization (UNWTO)

Member of Swiss Association of Student Organisations for Sustainability

Recognized by the Educational Collaborative for International Schools (ECIS)

Member of International Association supporting Hospitality and Tourism Education and Training (EURHODIP) (Les Roches Marbella)

Recognized as a degree-awarding institution by the education department of the Canton of Valais (Les Roches Crans-Montana)

Awards and accreditations

Awards and accreditations

Awarded the X Prize to Andalusian Excellence, granted by the Junta de Andalusia (Les Roches Marbella)

Accredited by the Shanghai Education Evaluation Association (SEEA) (Les Roches Jin Jiang, Shanghai)

Member of Swiss Learning

Member of Slow Food Switzerland

Member of the Council on Hotel Restaurant and Institutional Education (CHRIE) and EUROCHRIE (Europe)

Member of World Association for Hospitality and Tourism Education and Training (AMFORHT / WAHTT)

Member of International Hotel & Restaurant Association (IHRA)
Where will Les Roches take you?

Print:
All inks and varnishes used in this print are vegetable-based ingredients, free of harmful volatile organic compounds (VOCs), and are cured using ultraviolet (UV) light.

All our UV inks and varnishes are made from non-toxic, non-mutagenic, non-carcinogenic and non-reproductive-toxic raw materials, which are safe in all probable end-of-life scenarios.

UV inks and varnishes do not dry without UV light, so they are 100% recyclable when they are wet and you do not need cleaning procedures (no need for VOCs and no creation of waste).