

Bachelor Hotel Management



Vives Bruges



Bachelor Hotel Management

A dynamic bachelor programme with lots of practice, a solid economic foundation, languages, ICT and project work.

3 years - 180 credits
3 internships

Dutch Programme



Specialisatie
Hospitality-
management

Specialisatie
Culinary arts

Gezamenlijke managementvakken

Alle lessen in het Nederlands, behalve de specifieke vakken Culinary Arts (in English)

English Program



Specialisation
Hospitality
Management

Specialisation
Culinary arts

Joint management courses

All courses in English

Courses & projects

Joint programme

Economics | Law | Accounting | ICT

Human Resources | Sales & Marketing | Revenue Management

Choose 2 languages: Dutch, French, German, English, Spanish
(native language excluded)

International Case

Project Café CuiZien with studytrip

Study Further!
You can follow an extra Bachelor's year, or opt for a linking year and a master's program

All courses
Culinary arts take place in Restaurant De Karmeliet***, in cooperation with Hotelschool Ter Duinen

Hospitality Management

Hotel Organisation | Food & Beverage | Introduction to Wine
3th Language

Introduction to Kitchen and Restaurant Practice
(Spermalie)

Company Visits

Project Trends in Hospitality with study trip

Elective topic in 3th year:

Operational Management
OR Strategic Management

Culinary Arts

History, Fundamentals & Future | products | Technic
French & Belgian Cuisine

Visits & Guest Lectures

F&B Operations | Food Microbiology & Hygiëne | WSET
level 1&2 (Qualification Wine)

Food Process Engineering | Culinary Research & Development
Star Cuisine

Internships

Specialisation Hospitality Management

- 1 1 Week | Hospitalityweek | company of your choice
- 2 6 Weeks | Operational internship | hotel in Belgium
- 3 18 Weeks | Management internship | International Hospitality Business

Specialisation Culinary Arts

- 1 1 Week | Running the restaurant | Restaurant De Karmeliet***
- 2 6 Weeks | Running the restaurant | Restaurant De Karmeliet***
- 3 18 Weeks | Managementstage | International renowned Restaurant

Our Strengths



100% Job Security



Active student organization
Sorhoma



Unique specialisation Culinary Arts
in Restaurant De Karmeliet***



Strong reputation



Close contact with lecturers



Small Class Groups



Lots of study guidance

Discover More!



<https://www.vives.be/hotel>

<https://www.studyculinaryarts.com>



@hotelmanagement.vives

@flandersculinaryartscenter



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lode.vanwildemeersch@vives.be

Visit our
campus
More info
www.vives.be

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