



Centro Superior
de Hostelería de Galicia

Estrada Santiago-Noia, km 1
15896 - A Barcia · **Santiago de Compostela** · A Coruña (Spain)
Tel.: (+34) 981 542 519 · **Fax:** (+34) 981 542 590
info@cshg.es
www.cshg.es




Your education,
at the highest level



Centro Superior
de Hostelería de Galicia



Centro Superior
de Hostelería de Galicia



90% of the students who graduate at the “Centro Superior de Hostelería de Galicia”
(Hotel Management School of Galicia)
find a job right after graduation. Do you want to know how they manage to do this?



Centro Superior
de Hostelería de Galicia



Welcome to the CSHG

The CSHG is an educational institution for hotel and kitchen managers which follows a modern, effective methodology that allows students to obtain the highest levels of knowledge in their future careers.

The design of the CSHG and its curriculum were originally based on the assessment of the prestigious "Ecole Hôtelière de Lausanne" in Switzerland. Today the School keeps close ties with the University of Santiago de Compostela (USC), which grants the CSHG diploma as part as their own programs.


The CSHG campus is in Santiago de Compostela, a Unesco World Heritage city located in the North-West part of Spain, known for being the end of the way of St. James and home of one the oldest hotels in the world with a long standing tradition for receiving visitors and pilgrims.

The School is being managed by Turgalicia, the public company for the Tourist Marketing and Promotion of Galicia, and it started with the objective of satisfying the ever increasing demand for qualified professionals in the tourism and hospitality industry in Spain and worldwide.

Do you want to be one of them?

Over 1000 graduated students are working nowadays in hotel establishments in 90 countries, enjoying a career with a promising future.





What can you
study?

DIPLOMA IN HOSPITALITY BUSINESS MANAGEMENT

After this three year degree the student is ready to become a professional manager working in any department in a hospitality business.

The courses lasts eight months, starting in October and ending the first two weeks in June. Every year, the students have three-month hands-on practices, starting in mid June, so that they have a total of 28 weeks of hands-on practices in three years.

In the last term they have develop and pitch a management feasibility project.

PROFESSIONAL OPPORTUNITIES

Intermediate and top positions in hotel business departments such as Finance, Sales and Marketing, Human Resources, Food and Beverage, etc...

ENTRY REQUIREMENTS

Student candidates must have finished the second year of high school and have passed the Spanish University Entry test or a course of Technical School.

It is also necessary to pass a series of tests at the School which take place at different times between April and September:

- English
- Mathematical calculation

The candidates must also take an aptitude test and a personal interview.

SCHOLARSHIPS AND STUDENT AID

The CSHG grants scholarships to up to 10% of the registered students. Two factors are taken into account at the time of granting a scholarship: the average marks at high school or equivalent studies, and also the personal income level.

Students with the best grades are granted a scholarship.

WHEN TO REGISTER

When the entry tests have been passed, the future students can pre-register. Official registration opens in September. The number of students per class is limited and entry depends on the time the registration was made.



COURSE STRUCTURE

1st Module: Management I and Services

- Practical Catering, Banqueting & Restaurant Services
- Service Operations Management
- Wine Science and Alcoholic Beverages
- Hospitality Facilities Management
- Business Mathematics
- Psychology and Communication
- Economics I
- Accounting I
- French or German I
- Computing Science I

Stage (work placement)

2nd Module: Management II & Cooking

- Culinary Practice
- Culinary Theory
- Cooking Demonstration
- Food Hygiene, Nutrition and Dietetics
- Financial Mathematics
- Business Management I
- Management and Control of Food and Beverages (F & B) I
- Tourism Market Structure and Analysis
- Hospitality Business & Tourism Law I
- Economics II
- Accounting II
- English II or Advanced English
- French II or German II
- Computing Science II

Stage (work placement)

3rd Module: Management III and Lodging

- Hotel Reception Procedures
- Floor Management
- Laundry
- Hotel Management
- English III or Advanced English
- French III or German III
- Control and Management of F & B II
- Hospitality Business & Tourism Law II
- Human Resource Management
- Business Management II
- Accounting III
- Marketing
- Computing Science III
- Business Feasibility Project

Stage (work placement)



HIGHER DIPLOMA IN HOSPITALITY BUSINESS MANAGEMENT & ADMINISTRATION

This course lasts two years. The Higher Diploma in Hospitality Business Management & Administration prepares the student to become a manager of large hotel and tourism firms, or to work at top managerial positions in hotel chains.

The modules last six months each, and they start in November and end in May. Upon completion, the students do hands-on practices for 5 months at different firms, (a total of 44 weeks in two years).

PROFESSIONAL OPPORTUNITIES

Join the headquarters of any large tourism corporation and international hotel chain. Work at managerial positions in large size hotels, resorts and tourist complexes.

ENTRY REQUIREMENTS

Candidates must have attained the Diploma in Hospitality Business Management.



COURSE STRUCTURE

4th Module: Management I - Balance Analysis

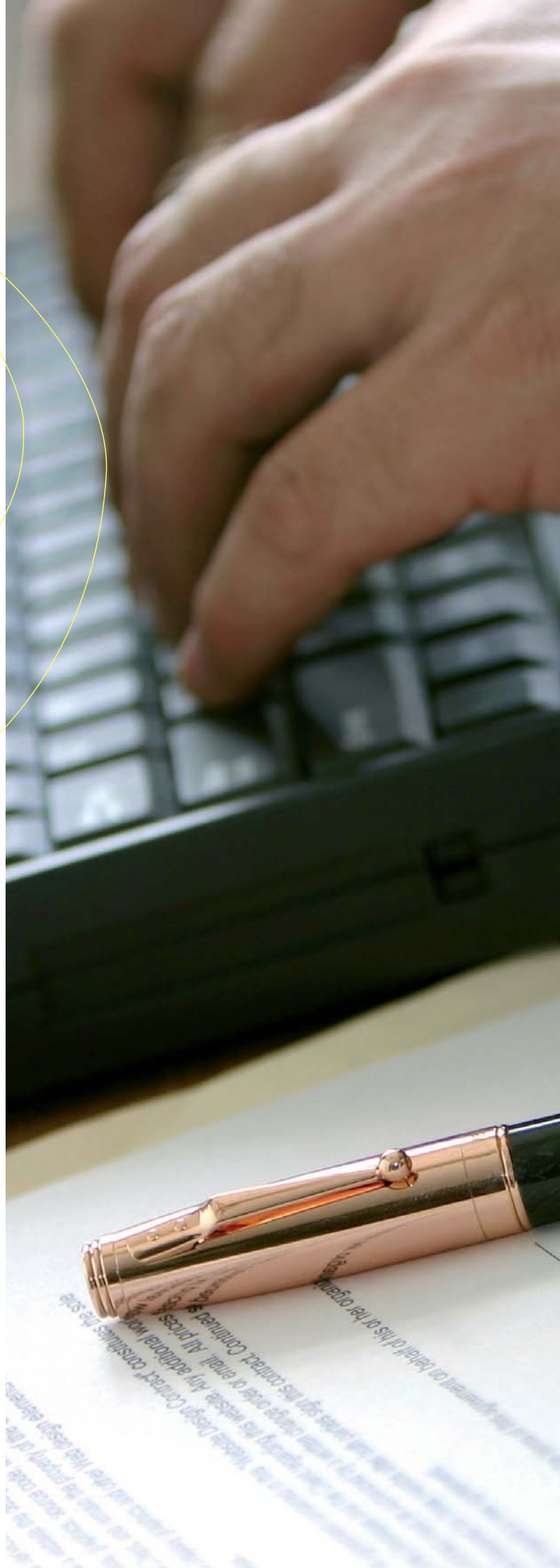
- Balance Analysis
- Fiscal Management
- Economics
- Higher English I or Higher Advanced English I
- Higher French I or Higher German I
- Marketing Management I
- Human Resource Management I
- Monographic Modules
 - Communications and Public Relations in the hospitality business
 - Hotel Business Plan
 - Management Skills I

Stage (work placements)

5th Module: Management II

- Internal Control
- Cost Analysis
- Quality Management, Systems and Processes
- Proficient English II or Proficient Advanced English II
- Proficient French II or Proficient German II
- Marketing Management II
- Human Resource Management II
- Monographic Modules:
 - Advance Accountancy
 - Balance Scorecard
 - Competitive simulations
 - Management skills

Stage (work placements)



RESTAURANT MANAGEMENT & FOOD PREPARATION CERTIFICATE

After two years of studies and practices, the student is prepared to be a cook or to run a restaurant business.

The eight-month modules start in October and end in the first two weeks of June. The students have the opportunity to have hands-on practices at hospitality firms for three months starting the last two weeks in June for a total of 18 weeks in two years.

PROFESSIONAL OPPORTUNITIES

Hotel, restaurant or catering kitchen chef or independent restaurant entrepreneur.

ENTRY REQUIREMENTS

Student candidates must have finished the second year of High School or a course of Technical School.

It is also necessary to pass a series of tests at the School which take place at different times up between April and September:

- English
- Mathematical calculation

The candidates must also pass an aptitude test and a personal interview.

SCHOLARSHIPS AND STUDENT AID

The CSHG grants scholarship to up to 10% of the registered students. Two factors are taken into account at the time of granting a scholarship: the average grades at High School or equivalent studies, and also the personal income level.

Students with the best grades are awarded a scholarship.

WHEN TO REGISTER

When the entry tests have been passed, the future students can pre-register; the official registration period is in September. The number of students per class is limited and entry depends on the time the registration was made.



COURSE STRUCTURE

1st MODULE: Management I and Food Preparation I

- Culinary Practice I
- Culinary Theory and Culinary Demonstration
- Food Hygiene, Nutrition and Dietetics
- Business Mathematics
- Psychology and Communication
- Food and Beverages Control and Management I
- Business Finance I
- Marketing I
- English I
- Hotel Business & Tourism Law
- Computing Science I

Stage (work placement)

2nd MODULE: Management II and Food Preparation II

- Culinary Practice II
- Food and Beverages Control and Management II
- Service Operations: Theory and Practice
- Marketing II
- Human Resource Management
- Business Finance II
- English II
- Wine Science and Alcoholic Beverages
- Computing Science II
- Business Feasibility Project

Stage (work placement)



REGIÓN DE MÁRketing II

MATRIZ BOSTON CONSULTAS

CONTRATOS	CONSEJA	INFEROCANTE
VACA		TRONCO

Concepto de Segmentación

Es un proceso encaminado a la identificación de aquellos consumidores con similares necesidades a las que resulta posible establecer para ellos una oferta comercial o una estrategia opuesta al marketing de masas.



CSHG

Method

Teaching is up-to-date and personalized (classrooms do not have more than 24 students, half the number in practice sessions). Theoretical studies of Management, Marketing, Human Resources, Economics, Finance and Language usage in Spanish, English, French and German, are combined with practical hospitality operations in Services, Food Preparation and Lodging, and also with the development of managerial skills such as Leadership, Negotiation, Decision Making, Teamwork, Analytical Skills and Adaptability.

During the school modules, the students alternate one week of theory with one week of practice.

The stage (work placement at a firm) is considered like any other subject the students must pass every year, after being introduced first-hand to business organizational and operational systems, they have the chance to assume tasks and responsibilities that force them to make real-life decisions. It is recommended to take one internship abroad, and one in a coastal area in Spain.

Computer skills are a basic for everyday work. All classrooms are equipped with the latest multimedia and computer hardware and software, as well as modern teaching tools such as electronic blackboards that interacts with the student laptops. The whole campus has its own Wi-Fi network.



Centro Superior
de Hostelería de Galicia



The Campus

The CSHG boasts its own 50,000 square meter campus, with green areas, car park and five buildings: **classrooms and library, buffet and a-la-carte restaurants, residence-hotel and sport facilities.**

The school is located at short distance from Santiago de Compostela city center.

The residence can offer accommodation to up to 200 students, in single and double rooms. Each room is equipped with en-suite bathroom and study area. Sports facilities comprise: 2 tennis courts, indoor and outdoor multi sports arena and a complete fitness gym.



Are you willing to have a great experience?

If you are interested in coming to visit us, you can arrange a visit with our marketing department, a CSHG career adviser will answer your questions and will guide you in your decision about your professional future in the hospitality industry.

Furthermore the CSHG holds several open-door events throughout the year where you can see how is life and study at the campus. Please check our web for coming events and dates.



Centro Superior
de Hostelería de Galicia

Marketing Department

Tel.: (+34) 981 542 519

Fax: (+34) 981 542 590

info@cshg.es

www.cshg.es

Estrada Santiago-Noia, km 1
15896 - A Barcia · Santiago de Compostela · A Coruña (Spain)



Centro Superior
de Hostelería de Galicia

