Master's in Hospitality, Entrepreneurship and Innovation





DURATION

1.5 years; 2 academic semesters plus Business Research Project or a 6-month internship





LOCATIONS

Glion and Bulle campuses, Switzerland



INTAKES & CREDITS

Spring and Fall

ECTS* 90 US 45

*European Credit Transfer and Accumulation System



BUSINESS FIELD TRIP

Experience innovative thinking first hand. During this immersive, specially curated trip, meet pioneering companies and strengthen your professional network.



OTHER HIGHLIGHTS

Innovation Week - experiential and immersive learning

Hospitality Immersion Program 4 weeks (optional) Glion

Semester 1

Glion or Bulle*

Semester 2

Glion or Bulle*

Semester 3 Internship or Business Research Project *To enable you to experience student life at both our Swiss campuses, you will spend the fall semester on Bulle campus and the spring semester on Glion campus.



Introducing the program



Hear from a student



Discover more in



Discover Innovation Week

Benefits

- Learn how to lead in hospitality and enhance your business skills
- Understand technology's potential in the industry
- · Network and learn from industry leaders
- Develop your own business ideas during the program
- Real-world experience during your internship or business research project

Designed for

- Aspiring or current entrepreneurs
- · Professionals who own a family business
- Career switchers

Courses

OPTIONAL PRE-SESSION

Hospitality Immersion Program

SEMESTER 1

Hospitality Operations, Disruptions and Talent Management

Industry Fundamentals and Complexity Trends, Disruptive Models and

Entrepreneurial Mindset Hospitality Operations

F&B Management and Value Delivery

Leadership, Team Building and Intercultural Management

Innovation and Entrepreneurship: From Idea to Business Model

Creativity and Innovation in Hospitality Design Thinking and Startup Creation Process

Business Model Identification: Lean Startup and Traction Methods

Partnerships and Ecosystem Management Strategy and Governance

Protecting Your Brand and Your Business

+ Business Field Trip

SEMESTER 2

Scaling Your Business: Digitalization and Go-to-market Strategy

Marketing, Branding and Insights Foundations Sales and Contract Negotiation

Talent Management

Revenue Management and Digital Distribution Strategy

Digital Technologies in the Hospitality Industry Digital Marketing and Growth Hacking

Financial Lifecycle and Funding

Fundraising and Financial Strategies Mergers and Acquisitions Family and Small Businesses Sustainability and Entrepreneurship Project Life Cycle for New Business Launches

+ Innovation Week - experiential and immersive learning

SEMESTER 3

6-month internship or Business Research Project

Fees for 2024 intakes

SWITZERLAND

MSc S1 + S2	Compulsory expenses in CHF
Application fee	275
Tuition fees	53,600
Learning resources	1,400
Insurance	2,550
Administrative fees	980

OPTIONAL HOSPITALITY IMMERSION 4-WEEK PRE-SESSION PROGRAM IN CHF

Tuition fees	4,400
Insurance	255
F&B prepaid	930
Lodging	1,300

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Interns & graduates: where are they now?



MSc in Hospitality, Entrepreneurship and Innovation

Internship examples (2022 & 2023)



Juan AREVALO SALAZAR

INCOME AUDITOR TRAINEE Hotel Arts Barcelona, Spain

Hospitality



Dimitris MYTILNIS

IT TECH RECRUITER

TekSystems, Amsterdam, Netherlands

Recruitment



Tanguy LEMAITRE

Brussels, Belgium

Belgian

CHANGE MANAGEMENT INTERN
Degroof Petercom

Bankina



Sahana NALAGATLA

India

FINANCE INTERN

La Ville Hotel & Suites City Walk Dubai, United Arab Emirates

Hotels

First jobs after graduation (2023)



Tong LIN

FRONT OFFICE GUEST RELATIONS OFFICER Four Seasons Hotels & Resorts Guangzhou, China

Hospitality



Audrey OLLER

SALES EXECUTIVE

Hotel du Louvre, Paris, France

Hospitality



Clara VARROY

French

MARKETING COORDINATOR Ardentis Cliniques Dentaires, Puidoux, Switzerland

Medical



Sebastian ARMENTANO

Czech

DUTY MANAGER Bulgari Hotels & Resorts, Rome, Italy

Hospitality



Camille HAYEK

French

JUNIOR ASSISTANT F&B MANAGER Sofitel New York, USA

Hospitality



Matteo GIONFRIDDO

Italian

GUEST EXPERIENCE MAKER Six Senses, Crans-Montana, Switzerland

Hospitality

CONTACT US

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