

Bachelor's Degree in F&B and Hospitality Management

Full time training or Apprenticeship-based

TYPE OF DIPLOMA

Three-year Program certified by the French Ministry of Higher Education

PARTNERS

- ESCP Business School
- Campus du Lac - CCI Bordeaux Gironde
- CCI Ile-et-Vilaine

LEVEL OF EDUCATION

Level 6

DURATION OF THE PROGRAM

3 years

FREQUENCY FOR FULL-TIME TRACK

Academic period and compulsory internships in France and abroad (3 to 4 months on 1st year; 4 to 5 months on 2nd and 3rd year)

FREQUENCY APPRENTICESHIP

2 weeks at school/
2 weeks in the company

LOCATION

Paris campus

ACCESS FOR THE DISABLED

Training sites are accessible to people with reduced mobility.

ADMISSION CONDITIONS

- High School diploma
- Foreign diploma equivalent to the French High School diploma / Parallel admission in the second and third years under the conditions of ECTS point and professional experience in the hotel and catering sector.

NEXT INTAKE

September 2024

Parallel registration from November 17, 2023 to May 17, 2024.

APPLICATION PROCESS

- Be under 30 years old on January 1st of the year of registration.
- Application through Parcoursup for French and European students
- International students can apply to join the Bachelor in the 1st, 2nd or 3rd year through the website.
- Admission process (1st year : preselection on documents, online multiple choice exercise, online interview ; 2nd and 3rd year : online interview only).
- After admission, the candidate file is confirmed and created.

LANGUAGES : Full English of bilingual track

OBJECTIVES

- Define and understand the basic concept and fundamentals tools of business management.
- Use these concepts and tools to put together a coherent and socially responsible business plan.
- Use these skills to develop a business unit.
- Master the fundamentals and techniques of reception and customer service with international clients.
- Know how to work in an intercultural team in a respectful way, no matter your role.
- Adapt, analyze and improve operational and relational behavior depending on the situation.
- Understand your role and your responsibilities as a professional when it comes to sustainable development in a business environment.

EDUCATIONAL CONTENT (non-exhaustive list)

- Year 1 : Administrative and accounting management, Management, Pack Office exercises, Hotel and Tourism economy, Marketing, Customer relations services, Professional practice in restaurants, Discovery of the business hotel environment, organization of a hotel
- Year 2 : Finance, Human Resources Management, Marketing and development, Hotel management, Hotel and catering operations management, Event project management, Oenology / Year 3 :
- Entrepreneurial finance, Business development, CSR policy, Revenue management, Statistics, E distribution, management and leadership, Luxury sales.

METHODS AND USED MEANS

- Support in finding internships (career center)
- Theoretical courses and practical work
- Masterclasses by professionals of the sector
- Quizzes, role-playings, challenges, group projects, research work
- Real-life professional situations, case studies
- Creation of business plan

ASSESSMENT METHODS

- Continuous assessment of acquired knowledge in each module and/or final exams
- Written tests, practical tests, oral tests
- Réalisation de dossier(s)
- Memorandum presentation and entrepreneurial project

VAE

This training is accessible through the Validation of Acquired Experience (VAE).
vae-ferrandi@ferrandi-paris.fr
For prices, check our website.

RNCP CODE AND LINK TO THE SHEET

[36267](#)

CERTIFICATION WORDING

Manager dans l'hôtellerie restauration

NAME OF CERTIFIER

FERRANDI-CCI PARIS
ILE DE FRANCE/MINISTERE
DE L'ENSEIGNEMENT SUPERIEUR ET
DE LA RECHERCHE

REGISTRATION DUE DATE

31/08/2026

ACHIEVED RESULTS

93,8%

Exam pass rate in 2023

Presentation rate for the
2023 exam: 100%

89,7%

Overall satisfaction rate of outgoing learners in
2022

88,2%

7-month integration rate
for outgoing learners in
2022

Integration rate in the
targeted profession of
learners leaving in 2022:
100%

CAREER PROSPECTS

The diploma holder can access different positions in a restaurant as a chef, pastry chef, restaurant manager, project manager in hotel/restaurant development/agri-food industry, culinary consultant, ect.

After a few years, it is possible to be in charge of one or many establishments or join the general management of a group.

FURTHER TRAINING

MSc in Hospitality Management at FERRANDI Paris

ADMISSION FEES

Year 1, 2 and 3 : 13 900 euros per year

To know more about additional costs, refer to the 2024 financing and recruitment terms and conditions.

CONTACT

Maylis Baussay

Recruitment Manager MSc & Bachelor –
Paris campus

01 49 54 17 12

gcoppere@ferrandi-paris.fr