

IN A Multidisciplinary INDUSTRY, WHERE CULTURE, CUISINE, AND BUSINESS MEET.

LEADERS REQUIRE Vision,
BUILT FROM CONFIDENCE
AND UNDERSTANDING.

The MAHM program embodies a mindset of management excellence tailored for the hospitality industry. It is grounded in evolving bodies of knowledge, including people leadership and culture, managerial finance, and supply chain management within an international hospitality context. Graduates of the program will contribute to these knowledge domains, as informed consumers, critical reviewers, and through internship, creators of research that holds practical relevance for industry practitioners.

### Programme Structure & Curriculum

There are no electives, the courses are:

- People, Leadership and Culture
- Managing Hospitality in the International Context
- · Hospitality Managerial Finance
- Entrepreneurship in Hospitality
- Applied Hospitality Management Project (internship)
- Research Methods
- Strategic Pricing and Customer Management
- Risk Management
- Food and Beverage Supply Chain Management



## PROGRAMME Benefits

### HOSPITALITY LEADERSHIP

Enhance your leadership, management, and entrepreneurial skills. Gain advanced knowledge of global hospitality trends and business strategies.

#### WORLD CLASS FACULTY

Benefit from the extensive expertise our lecturers have developed through years of experience in the hospitality and business industries. Combine academic theory with real-world case studies to strengthen your competence in hospitality management.

#### **INDUSTRY PLACEMENT**

Undertake a professionally supervised, internship experience in a hospitality-related setting for 6 months. Leverage our connections with industry leaders to contribute to project development and gain hands-on experience, preparing you to lead in the global hospitality sector.

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### STUDY & WORK IN NEW ZEALAND

Aotearoa, New Zealand, is a socially and environmentally conscious country that boasts its safety and high standards of living. Gain a 3 year Post Study Work Visa on successful completion.

# Programme OVERVIEW

The Master of Applied Hospitality Management at Le Cordon Bleu New Zealand is designed for aspiring leaders and professionals in the hospitality and tourism sectors. It blends theoretical knowledge with practical applications to prepare graduates for executive roles in this dynamic industry.

# Key INFORMATION

**INTAKE DATES** 

**FORMAT** 

**DURATION** 

**PRICE** 

February & August

1 year on-campus & 6-month Industry Internship

18 months full-time

NZD 55,000

### **PREREQUISITES**

- Bachelor's degree (or equivalent) in business, management or a related hospitality area, with at least a B- grade average at level 7 (or higher).
- Degrees in other disciplines may be considered if the applicant has at least three years relevant hospitality experience at a supervisory level, or equivalent.
- English proficiency IELTS Academic score of 6.5 with no band score lower than 6 (or equivalent).

### POSSIBLE CAREER OPPORTUNITIES

- hotel department head
- · hospitality consultant
- event director
- hospitality entrepreneur
- · regional operations manager
- business owner

# Why LE CORDON BLEU NEW ZEALAND?

- · Internationally recognized qualifications.
- Small class sizes with personalized attention.
- A focus on academic excellence and practical experience.
- Access to a global alumni network.
- Support visas for partners and dependent children.
- Student work rights and post study work rights on successful completion.

### Who

### IS THIS PROGRAM FOR?

- Hospitality graduates aiming to advance their careers.
- Industry professionals seeking leadership roles.
- Entrepreneurs passionate about the hospitality industry.





### **LE CORDON BLEU NEW ZEALAND**

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