

## Learning & Teaching

The MAHM programme 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 creators of research that holds practical relevance for industry practitioners.

The MAHM programme prepares graduates to meet the challenges of a multidisciplinary, customer centred, results focused, and entrepreneurial hospitality sector.

## Programme Structure & Curriculum

### WHAT ARE THE COURSES IN THE PROGRAMME, AND ARE THERE ELECTIVES?

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

### IS THERE A BALANCE BETWEEN THEORETICAL KNOWLEDGE & PRACTICAL APPLICATION?

Yes, the programme combines academic theory with real-world case studies, practical projects, and the semester long industry internship to ensure students are well-prepared for leadership roles.

### ARE THERE ANY SPECIALISATION OPTIONS WITHIN THE PROGRAMME?

While the programme focuses on advanced hospitality management, the internship allows students to tailor their studies toward specific interests for example: event management, kitchen management, or sustainable tourism.

### WHAT TEACHING METHODS ARE USED?

We use a mix of lectures, workshops, case studies, group projects, industry guest speakers, and field trips to create a dynamic and engaging learning environment. Classes are all face to face.

### ARE THERE OPPORTUNITIES TO WORK ON REAL-WORLD INDUSTRY PROJECTS OR RESEARCH?

Yes, students will have the opportunity to engage in industry-related research projects and collaborations with hospitality organisations.

### WHAT ARE THE HOURS OF STUDY PER WEEK?

On average a total of 35 learning hours per week: approximately 13 face to face teaching hours each week, and 22 self-directed study hours.

## The Applied Hospitality Management Project (internship)

### THREE COMPONENTS

- SUPERVISED WORK PLACEMENT (INTERNSHIP) MIN 300 HOURS •
- AN APPLIED RESEARCH PROJECT •
- PRESENTATION OF A SEMINAR •

Through a selected and vetted work placement, students will be given the opportunity to apply and integrate their knowledge from previous courses to a supervised work environment, enhancing and solidifying their competence in the field of hospitality management. The applied research project allows students to apply their theoretical knowledge and skills in the investigation of a workplace issue or problem related to hospitality. The seminar enables them to share their research findings with their fellow students.

Students are required to undertake a professionally supervised, internship experience in a hospitality-related setting. The interpretation of the setting is broad, and may include hotels, restaurants, tourism and event organisations, as well as not-for-profit service providers that have a hospitality component, such as services for the underprivileged or disabled. Students will be required to present their research project findings in seminar form at the end of the course.

## Academic Support & Faculty

### WHO ARE THE FACULTY MEMBERS, AND WHAT IS THEIR INDUSTRY EXPERIENCE?

Our faculty members are highly qualified academics with extensive global hospitality experience.

### WILL THERE BE ACADEMIC SUPPORT AVAILABLE, SUCH AS TUTORING OR MENTORING?

Yes, students have access to one-on-one academic mentoring, as well as workshops on study skills and research methods. There is also pastoral support available to all learners.

### ARE THERE OPPORTUNITIES TO COLLABORATE WITH FACULTY ON RESEARCH PROJECTS?

Yes, students can collaborate with faculty on research projects that align with their interests and career goals.

## Career & Industry Connections

### WHAT KIND OF CAREER SUPPORT DOES THE PROGRAMME OFFER?

Career support includes personalised career counselling, CV writing workshops, interview preparation, and networking events with industry professionals.

### ARE THERE INTERNSHIP OPPORTUNITIES, AND ARE THEY ARRANGED BY THE SCHOOL?

Yes, the programme includes a 6 month internship, and we work closely with industry partners to arrange placements.

### WHO ORGANISES THE INTERNSHIP AND IS IT PAID?

Assistance is provided to the student (if required) in gaining a placement. All costs associated with travel and accommodation are met by the student. It is expected that it will be a paid placement/internship but there may be instances when this is not possible. For international students, visa requirements will be met (a student visa may require a variation to allow for a paid internship), assistance will be provided to gain this.

### HOW DOES THE PROGRAMME CONNECT STUDENTS TO THE HOSPITALITY INDUSTRY IN NEW ZEALAND AND INTERNATIONALLY?

Through our extensive industry partnerships, guest speakers, and alumni network, students gain exposure to both New Zealand and global hospitality leaders.

### IS THERE A FOCUS ON DEVELOPING ENTREPRENEURIAL SKILLS FOR STARTING MY OWN BUSINESS?

Absolutely. The programme includes papers on entrepreneurship and innovation to help students develop the skills needed to launch and manage their own ventures.

## Programme Logistics

### WHAT IS THE TUITION FEE, AND ARE PAYMENT PLANS AVAILABLE?

The tuition fee is NZ\$55,000. A payment plan can be arranged for domestic students.

### ARE SCHOLARSHIPS OR FINANCIAL AID OPTIONS AVAILABLE FOR STUDENTS?

Financial aid is not available through Study Link presently. Scholarships may be available

### IS THERE FLEXIBILITY FOR ONLINE OR HYBRID LEARNING?

Not at present.

### IS RECOGNITION OF PRIOR LEARNING CREDIT TRANSFER, CROSS CREDIT POSSIBLE?

Yes, up to 90 credits may be credited to the 180 credit MHMA programme: Students must complete the Research Methods paper unless a similar course at the same level has been successfully completed prior. Students must complete the Applied Hospitality Management Project.

### CAN I STUDY PART TIME?

If a student wishes to complete the MAHM on a part-time basis, an individual learning contract will be discussed and agreed for that student. Visa requirements need to be considered for all international learners. The programme must be completed in 3 years.

### IS THE INTERNSHIP COMPULSORY?

Yes, in order to graduate with the MAHM you will need to complete your 6 month internship.

### WHAT IS THE POST STUDY WORK VISA DURATION FOR MHMA GRADUATES?

If you complete the Master of Applied Hospitality Management, you'll be eligible for a three-year Post Study Work Visa.

### CAN I BRING MY FAMILY WHILE STUDYING?

While studying the MAHM you can support a visitor visa for your partner and dependent children, you can also support a work visa for your partner.

We provide general visa information from INZ website to support your understanding; however, please note that we are not licensed immigration agents and cannot offer professional immigration advice.\*

## Programme Outcomes

### HOW DOES THIS PROGRAMME PREPARE STUDENTS FOR LEADERSHIP ROLES IN THE HOSPITALITY INDUSTRY?

The curriculum focuses on strategic leadership, decision-making, and business acumen, equipping graduates to excel in senior management roles.

### WHAT IS THE UNIQUE VALUE OF PURSUING THE MAHM AT LE CORDON BLEU NEW ZEALAND?

Our programme combines the prestige of the Le Cordon Bleu name with New Zealand's innovative and sustainable approach to hospitality, providing a truly global perspective.

### HOW IS THE PROGRAMME DESIGNED TO ADDRESS EMERGING TRENDS IN HOSPITALITY, SUCH AS SUSTAINABILITY AND TECHNOLOGY?

The programme integrates courses on sustainability, digital transformation, and innovation to ensure graduates are equipped to lead in a rapidly evolving industry.