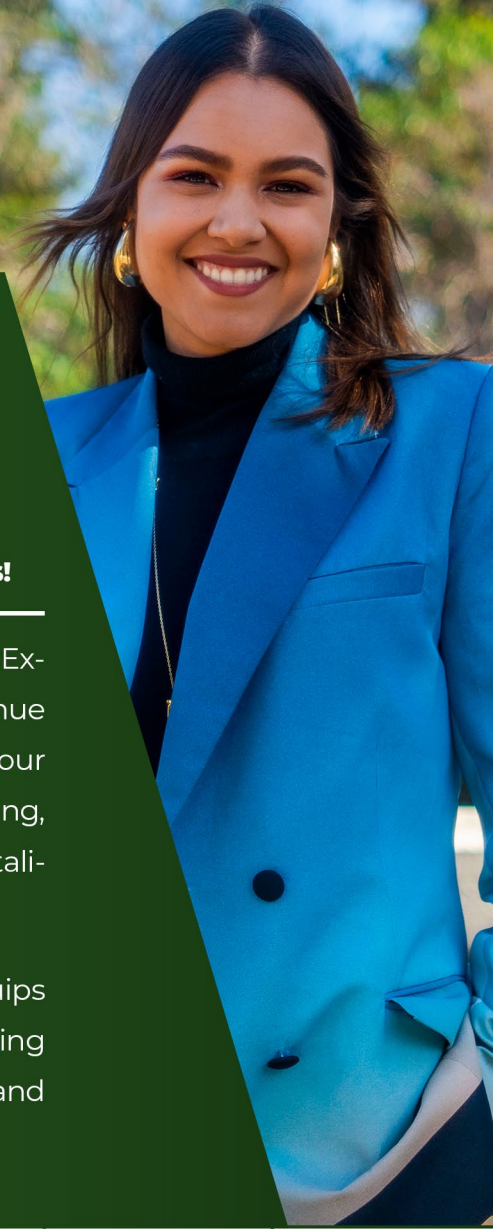


# MASTER / MBA IN TOURISM & HOSPITALITY MANAGEMENT

**Elevate your career in tourism and hospitality with the latest industry trends!**

Transform your passion for travel and hospitality into a rewarding career. Explore industry trends and gain practical skills in hotel operations, revenue management, guest relations, events, and entrepreneurship. Enhance your career opportunities with tailored training in emerging trends, marketing, and HR management, perfectly suited for the dynamic tourism and hospitality sector.

Our comprehensive Master in Tourism and Hospitality Management equips you with essential skills in adaptability, leadership, and innovation, ensuring success in this thriving industry. Join us to embark on a rewarding journey and become a leader in the global tourism and hospitality sector.



## Discover exciting career paths

- Hotel Management and Operations Manager
- Hospitality Entrepreneur
- Destination Manager
- General Manager
- Revenue Manager
- Event Manager
- Front Desk Manager
- Brand Manager for a Hotel Chain
- Global Tourism Consultant
- MICE Coordinator
- PR Manager for Hospitality
- Travel Agency Manager

**100%**  
Students

Enhanced their  
Professional  
Profiles

**95%**  
Students

Satisfied with  
ESEI Experience

**90%**  
Students

Found Jobs within  
6 months after  
graduation

**64%**  
Alumni

Have Management  
Positions today



100% IN  
ENGLISH



ON-CAMPUS  
BARCELONA



OCTOBER/MARCH  
INTAKES

## Experience our unique curriculum

**Tailored Skill Development:** Master hotel management, revenue, CRM, events, entrepreneurship, branding, and global trends in tourism.

**Industry-Relevant Curriculum:** Stay updated with revenue management, experiential travel, sustainability, and digital marketing in tourism.

**Immersive Learning Experiences:** Engage with industry professionals for insights through interactive learning walks and guest speakers.

**Career Readiness:** Build a strong international network through project-based learning and business simulations, gearing up for a rewarding career.



ESEI Telephone  
**+34 934 174 677**



Email: [info@esei.es](mailto:info@esei.es)  
Web: [www.eseibusinessschool.com](http://www.eseibusinessschool.com)



Location: Montevideo, 31  
08034 Barcelona, Spain

**MORE PROGRAMME  
INFO HERE**



# PROGRAMME PATHWAYS

SELECT A PATHWAY TO START YOUR DEGREE JOURNEY TODAY!

	UCAM CATHOLIC UNIVERSITY OF MURCIA		KEYCE ACADEMY COLLEGE DE PARIS*	
	Master of Professional Development	International MBA	Master Spécialisé (MS)	MBA International
<b>Degree Type</b> Tailor your degree to your goals. ESEI grants a private degree upon programme completion. To obtain the partner university's degree, you must meet their admission criteria.				
<b>Specialisation Modules</b> Unlock essential skills and knowledge vital for your field with 10 focused 6-week modules, employing a project-based approach for effective learning.	<b>Hotel Management And Operations</b> , Revenue Management, <b>Customer Experience Management</b> Event Management And MICE Tourism, <b>Digital Tools For Hotel Management</b> Food And Beverages, <b>Global Tourism</b> , Branding And Marketing For Tourism <b>Strategic Communications Management &amp; Pr</b> , Innovation In The Hospitality Industry			
<b>Impact Labs</b> Acquire practical skills for your career journey through Impact Labs, fostering career readiness and professional development.	✓	✓	✓	✓
<b>Professional Development</b> Blend academic learning with a 3-month internship to cultivate practical skills, understand workplace dynamics, and refine professional communication.			✓	✓
<b>Sustainability and Social Impact</b> Engage in Sustainability workshops to spearhead global CSR projects, forging connections with organisations for hands-on learning experiences.		✓		✓
<b>Agile Methodology</b> Embrace Agile principles to accelerate product development, emphasising communication, collaboration, and accountability for results-driven projects. Includes ICP Certification.		✓		✓
<b>Career Coaching</b> Enhance your career progression through personalized coaching, refining your personal brand, overcoming obstacles, and charting a roadmap for success.		✓		✓
<b>Thesis Final Project</b> Apply learned skills in a thesis project, fostering critical thinking and practical application to explore career-relevant topics in depth.	✓		✓	✓
<b>Capstone Project or Elective Modules</b> Opt for a Group Capstone project to launch a business idea or delve into elective modules to explore diverse interests and expanding your knowledge base.		✓ Capstone and Electives are required		✓
<b>ECTS Credits</b>	60 ECTS	90 ECTS	90 ECTS	120 ECTS
<b>Government Recognition</b>	Spanish Título Propio	Spanish Título Propio	French Official Degree	French Official Degree
<b>Duration</b>	1 Year	1 - 1.5 Year(s)	1 Year	1.5 - 2 Years
<b>Total Tuition Fee</b>	10,500€	14,500€	15,100€	20,100€

\*Keyce Academy – College de Paris pathway available from Spring 2025.

## BEYOND THE CLASSROOM

Explore diverse extra-curricular activities, industry visits and learning expeditions offered during the programme: ESEI Talks, TEDxESEISchoolBarcelona, Women in Sports, visits to N26, Travel Perk, Semrush, Oracle NetSuite, SAP, Tripadvisor, Microsoft, Salesforce, and more. Engage in enriching experiences, study trips to Dublin, Madrid, Valencia, and Malaga, and learn from leading global companies and international organisations.

(Activities and company visits may vary each year. Extra costs related to visits, such as accommodation and transportation, are not included in tuition.)

## ADMISSION REQUIREMENTS

- 1/ Bachelor Degree and Transcripts
- 2/ Proof of English Proficiency
- 3/ Impact Statement
- 4/ Updated C.V
- 5/ One Reference Letter
- 6/ Copy of ID / Passport

Additional Requirements may apply for UCAM or Keyce Academy - College de Paris Degrees

[MORE INFO HERE](#)



*ESEI has been a stepping stone for me to succeed professionally in the hospitality industry. During my studies, I got the opportunity to work in the F&B divisions in various luxurious hotels in Spain and apply the knowledge I got from my classes.*

**ARAVIND SURYANARAYANAN**  
ESEI Student & Food and Beverage Intern at Hotel Arts Barcelona