Designing Hotel and Restaurant Concepts

F EHL

ON-SITE COURSE



Credentials Certificate of Achievement, Credits: 2.5 ECTS / 1.5 US



Duration Online sessions + 3 full days on campus

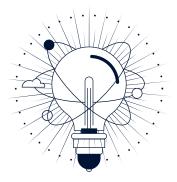


Language Taught in English

Course Content

The course will focus on presenting, illustrating and discussing what hospitality concepts are exactly, how to design and implement them. Class activities will include presentations from the professor and from guest speakers, case studies, workshops and participants groups' presentations.





Learning objectives

Identify the key challenges and opportunities of hospitality concept development in a fast-moving world.
Identify the seven essential components that are part of every hotel or restaurant concept and understand their interconnectivity.
Develop a positioning strategy that goes beyond products and services and translate it into an operational experience.
Apply notions of graphic and interior design to bring a hospitality concept to life.
Develop a high-level event and communication plan to support the opening/operations of a property.



Understand the contextual and commercial implications of hospitality concept development (including hotels, private clubs and F&B

Learn about the seven essential components that are part of every hotel concept with the Hotel Concept FrameworkTM

Understand the importance of lifestyle segmentation to launch and reposition hospitality concepts, from hotel to F&B operations

Use the *Brand Story Canvas™* to craft stories that go beyond products and services

Translate a brand story into an operational experience

Apply notions of graphic design and interior design to bring a hospitality concept to life

Develop an editorial guideline to bring a concept to life through media content

Discover real-life case studies about hospitality concepts in Europe, US and Asia