



Prospectus

2024-2025



MALTA AIRPORT
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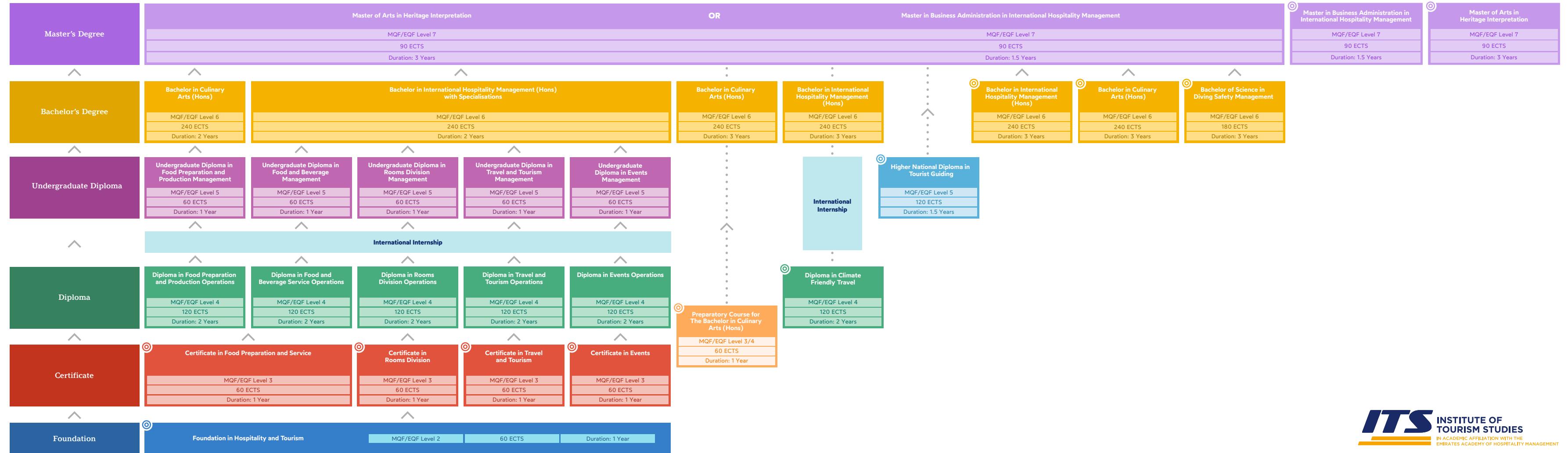
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Progress Chart

🎯 Prospective students who meet the requirements can enter this programme here

Progression Levels



Welcome to the Institute of Tourism Studies

Founded in 1987, the Institute of Tourism Studies (ITS) stands as Malta's main educational institution for tourism and hospitality. Renowned for our commitment to excellence, ITS boasts a diverse range of meticulously crafted study programmes delivered by experienced and dedicated lecturers. Our campus is equipped with state-of-the-art specialised labs and kitchens, providing students with a comprehensive blend of theoretical knowledge and practical skills.

With two campuses, one located in close proximity to the Malta International Airport, and complemented by our sister campus in Qala, Gozo, ITS offers a spectrum of programmes ranging from Foundation level (MQF Level 2) to Master's Degree level (MQF Level 7). As a testament to our global outlook, ITS has an academic affiliation with The Emirates Academy of Hospitality Management (EAHM), a globally top-ranked institution in tourism and hospitality management.

In our commitment to international exposure, ITS has established collaborations with leading universities and institutions worldwide. Notable partnerships include the esteemed Haaga-Helia University of Applied Sciences in Finland and Institut Lyfe (formerly known as Institut Paul Bocuse) in France. These collaborations, alongside our affiliation with EAHM, provide ITS students with unparalleled opportunities to broaden their horizons, fostering a more comprehensive educational experience and ensuring they graduate with skills aligned with international standards.

At the heart of our curriculum are the Bachelor in International Hospitality Management and Bachelor in Culinary Arts programmes, developed in collaboration with Haaga-Helia University of Applied Sciences and Institut Lyfe, respectively. For those aspiring to pursue advanced studies, ITS proudly offers a range of Master's degree programmes, including an MBA in International Hospitality Management in academic affiliation with The Emirates Academy of Hospitality Management (EAHM) and a Master of Arts in Heritage Interpretation.

Additionally, ITS is at the forefront of innovation, collaborating with SUNx Malta to offer the first and only course of its kind, the Diploma in Climate Friendly Travel. Furthermore, in partnership with DAN Europe, ITS presents the first and only course of its kind worldwide, the Bachelor of Science in Diving Safety Management.

ITS takes pride in offering students hands-on experience through our training restaurants, kitchens, and hospitality laboratories. Our commitment to practical learning extends to the Local Industrial Trade Practice (LITP) and the International Internship Trade Practice (IITP), integral components of our students' study programmes, providing them with additional opportunities for skill development.

With a wide array of programmes catering to various levels and encompassing the core needs of the tourism and hospitality industry, ITS ensures that students have the optimal opportunity to specialise in areas aligned with their abilities and interests. Choose ITS for an education that goes beyond the ordinary, preparing you for success in the dynamic world of tourism and hospitality.

Message

From the Chairman of the Board of Governors

Dear Students,

As Board of Governors and Management of ITS, there's nothing more gratifying than seeing students joining to pursue their studies and develop their dream career, graduate and eventually become leaders in one of the most dynamic and fast-growing industries – the Tourism and Hospitality industry.

In recent years, ITS has achieved high standards with distinctive international features. Our Institute is successfully positioning itself on the international platform of Tourism and Hospitality Education. All of these are attributed to the joint efforts, support, synergies amongst the management, members of staff and Government. Our commitment and dedication will always remain to support the growth and development of individuals within the tourism and hospitality industry.

In planning the development of ITS, we draw from experience, keeping in mind what our predecessors have built and treasuring our achievements. Through torch-relay, we will constantly take steps forward and strive for excellence and innovation. At ITS, we remain attentive to the diverse perspectives of stakeholders both within and beyond the Institute, ensuring that our students receive comprehensive education, training, and preparation aligning with industry expectations. We will continue

to formulate strategies to pursue distinction, refine our education and make ITS impactful internationally. Our vision is to develop a world-class Institute for Tourism Studies in the Maltese Islands. A world-class institute calls for an excellent academic environment and that's what the new ITS Campus in Smart City will provide.

The fundamental pursuit of a world-class educational institution is to provide education of the highest calibre. At ITS we constantly explore the unknown, which is key to making it influential and prestigious. Alongside the efforts to strengthen the overall academic standards of the Institute, we will focus on our priorities and enhance research quality, so that we can carve out niches in research.

Going through this prospectus we encourage you to pursue your dreams in the arts of Hospitality and Tourism at the ITS.



Edward Zammit
ITS Chairman

Message

From the Chief Executive Officer

Dear Students,

In the evolving tourism and hospitality industry, we find ourselves amid an extraordinary resurgence, marked by record-breaking arrivals. In this dynamic landscape, we grasp, more profoundly than ever, the indispensable role this industry plays in shaping our economic destiny.

Our journey at the Institute of Tourism Studies has been remarkable marked by significant milestones. Apart from our traditional courses we proudly present avant-garde courses at MQF/EQF Level 6 and 7, akin to the heights of a Bachelor's and Master's degree, empowering students to soar to new intellectual altitudes. Crafted in collaboration with esteemed global hospitality institutions and universities, these programmes ensure a holistic exposure to both local and international professional standards.

Embracing a global vision, our footprint extends beyond borders, with satellite campuses abroad fostering diverse learning environments. The inaugural success of our campus in Switzerland last year welcoming the first students, is the prelude to a new chapter as we prepare to welcome students to our satellite campus in Shanghai, China, this academic year.

Each passing academic year is a symphony of pride as we celebrate our students' accomplishments. Beyond academic excellence and internships, our students consistently shine in various competitions throughout the year, a testament to their unwavering dedication.

A crowning achievement in our history unfolds as the Institute of Tourism Studies attains a self-accrediting status up to Level 7 of the European/Maltese Qualifications framework, validated through rigorous audits by esteemed foreign panels. This milestone is a resounding endorsement of the exceptional education we provide, reflecting our commitment to excellence.

The horizon of possibilities expands with the construction of our visionary campus in Smart City, Kalkara, Malta. This transformative project signifies our commitment to propelling the Institute of Tourism Studies to unprecedented heights, offering tailored facilities to meet the diverse needs of our educational community.

Over three decades, our institute has nurtured some of the brightest talents that have left a mark on the tourism and hospitality industry globally. This legacy stands as a testament to our ability to impart knowledge, skills, and competencies crucial for your future success. As you embark on this educational journey, I extend my warmest wishes for success and eagerly anticipate personally welcoming you to our campuses, where your growth and achievements will echo those who have come before you. Your journey with us promises not just education but the transformation of potential into extraordinary accomplishments.



Pierre Fenech
ITS CEO

Our Vision

The Institute of Tourism Studies will lead the transformation of **tomorrow's international tourism industry** by directing its resources to:

Create comprehensive and systematic knowledge through high-quality research;

Develop innovative and relevant higher and further education and training programmes combining technical, generic, and behavioural skills;

Deliver such programmes through a student-centred and inclusive

learning environment, integrating theory and practice whilst promoting modern leadership approaches;

Provide expert advice to established players;

Mentor entrepreneurs in successfully commercialising innovative business concepts in the tourism industry.

Our Mission

Our mission is to shape excellence and innovation in tourism, through teaching and learning, quality research, advice, and the realisation of innovative business concepts, where:

By shape, we mean that we will be proactive and lead the change process in the tourism industry;

By excellence, we mean that we shall be at the forefront in ensuring that we support professionals, business concepts, and the industry in obtaining the highest levels of quality in what they do;

By innovation, we mean that we shall instigate creativity, entrepreneurship, and key

fundamental attributes in the tourism industry;

By teaching and learning, we mean that we shall remain committed to the core in providing high-quality education and training programmes to our students that are relevant to the current and future needs of the industry;

By quality research, we mean that we will transition from a teaching-based institution to a research-lead

institution, where we will strive to generate relevant comprehensive and systematic content, concepts, and publications;

By advice, we mean that we shall support and assist the tourism industry in improving its management, standards,

processes, and systems with a view to enhancing excellence and the operational and financial performance; and

By realisation of innovative business concepts, we mean that we shall provide assistance to promising start-ups in the tourism industry to develop and implement their business ideas.

The MFHEA is licensing the Institute of Tourism Studies (licence number: 2017-008) as a Higher Education Institution. Therefore, ITS is licensed to provide higher education programmes.

Research

Education

Innovation

Advisory

Why the Hospitality & Tourism Industry?

The hospitality and tourism industry thrives in a fiercely competitive environment, presenting abundant opportunities for students aspiring to embark on careers within this dynamic international sector. Within this exciting industry, you will have the chance to connect with new people and potentially explore diverse corners of the world. Your journey will involve delving into various cultures and backgrounds, fostering a broadened perspective on life. This career path is both captivating and inspiring, offering the flexibility to explore different facets of the industry. Despite the inherent challenges and demands that come with the territory, the hospitality and tourism industry is an exhilarating diverse field that ultimately offers highly rewarding experiences.

Despite its small size, Malta boasts a remarkably healthy and thriving economy, resilient to the upheavals that may affect the broader financial landscape. This resilience can be attributed to the economy's diversification, where any downturn in one sector is offset by sustained strong performance in others. At the core of Malta's economic framework lies tourism, a sector that consistently contributes to the nation's growth year-round, distinguishing itself from being merely seasonal. The tourism industry stands as the backbone of Malta's economic vitality, presenting continuous opportunities for those ready to embark on a rewarding journey in this resilient and ever-evolving field.

References: Trade Commissioner (2015) GAC. Available at: <https://www.tradecommissioner.gc.ca/malta-malte/market-facts-faits-sur-le-marche/0000980.aspx?lang=eng> , Climatechangepost.com. Available at: <https://www.climatechangepost.com/malta/tourism/> (Accessed: February 16, 2023). , NSO (2024). Available at: <https://nso.gov.mt/inbound-tourism-december-2023> (Accessed: 14 February, 2024).

27.1%

Tourism constitutes 27.1% of the GDP in Malta, representing the main economic source for the country (Trade Commissioner, 2015)

25%

The tourism and hospitality Industry accounts for more than 25% of total employment in Malta (climatechangepost.com)

2.9m

Around 2.9 million inbound tourists during 2023 (NSO, 2023)

€2.7bn

Around €2.7 billion in total tourist expenditure during 2023 (NSO, 2023)

Why the Institute of Tourism Studies?

Internationally-Recognised Qualifications

Attain qualifications that hold global recognition, positioning you for success on the international stage.

Education Beyond the Classroom

Immerse yourself in a hands-on learning experience through our training restaurants, hospitality laboratories, practical sessions within the industry, and local and international internships, providing practical skills alongside theoretical knowledge.

Collaboration with Renowned Institutes and Universities

Engage in selected courses developed in collaboration with top-tier institutes and universities, broadening the scope and excellence of your education.

Individual Attention in Most Courses

Benefit from personalised education with low student cohort populations, ensuring focused attention for your academic development.

Strong Industry Relationships

Develop valuable connections with both local and international industries, fostering opportunities for networking and career advancement.

Proven Employment Track Record

Join a community of students with a demonstrated track record of securing employment before graduation, showcasing the effectiveness of our programmes in the professional realm.

Quality Education

Established in 1987: A longstanding institution with a rich history in delivering quality education.

No.1

No. 1 Tourism and Hospitality Institution: Recognised as a leader in the field, providing top-notch education and training.

75%

Almost 75% of ITS graduates following a higher degree feel that the acquired ITS qualification improved their employment prospects and that job promotions generally followed after completion of their chosen course.

93%

Over 93% Employability Rate: Experience a high employability rate, ensuring that you are well-positioned for success in your chosen field.

International Opportunities

The majority of recent higher level graduates work in local workplaces, around 2% work in the European regions, whilst 10% work outside of Europe.

8,000 Graduates

Nearly 8,000 Graduates in the Past 10 Years: Join a community of nearly 8,000 successful graduates!

Living in Malta

The Mediterranean Lifestyle

Nestled in the heart of the Mediterranean, Malta is a charming island that offers a unique blend of modernity and tradition. Comprising the main island of Malta, along with the picturesque islands of Gozo and Comino just a short ferry ride away, the country embodies a bilingual spirit with Maltese and English as its official languages. The locals, known for their friendliness and warmth, create an immediate sense of belonging. Embrace the perfect temperate climate, boasting an average of 300 days of sunshine annually.

Mouth-watering Cuisine

Explore the diverse Maltese cuisine, influenced by Italian, Spanish, French, and British culinary traditions. Whilst embracing these international flavours, Malta retains its culinary identity with delectable specialties like rabbit stew, braġjoli (beef olives), and timpana (baked macaroni).

The Island Life

Embark on a journey through Malta's rich culture and history by visiting architectural marvels such as the ancient Ġgantija temples, or exploring the fortified cities of Mdina and Valletta. With an abundance of beautiful beaches and a variety of outdoor activities like hiking, biking, rock climbing, scuba diving, parasailing, and windsurfing, Malta is a haven for adventure enthusiasts. The island also boasts a vibrant nightlife scene, with numerous nightclubs and bars. Throughout the year, Malta hosts various festivals featuring world-renowned artists. Moreover, with its strategic location, Malta is just a few hours away from major European cities like Rome and Paris, offering direct flight connections from its well-connected airport.

3 Habitable Islands

2 Official Languages



300
Days of
Sunshine

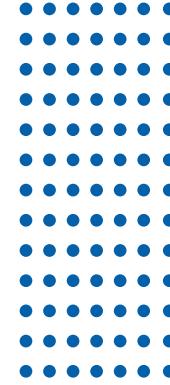
535,000 Population of
Around 535,000

3 UNESCO World Heritage Sites

300 km² Around 300km² in Size

Affiliation & Partners

Over the years, the Institute of Tourism Studies has been dedicated to realising its vision of preparing individuals for the future of the tourism and hospitality industry. ITS has established meaningful partnerships with both local and international entities, fostering ongoing collaborations throughout the year.



Affiliation

In 2019, the Institute of Tourism Studies entered in an agreement with The Emirates Academy of Hospitality Management. This led to the launch of the first Master's Degree Programme in International Hospitality Management, along with all courses being offered in academic affiliation with EAHM.



International Satellite Campuses

Throughout the years, ITS has launched a number of satellite campuses globally, delivering courses in renowned international Institutions and Universities, encouraging diverse learning, and fostering cross-cultural collaboration.



Collaborative Institutes

ITS has successfully established collaborations with distinguished International Institutions and Universities. Through these collaborations, courses are jointly offered to enrich its global footprint and provide students with a broader and more internationalised educational experience.



Partners



Services Offered on Campus

ITS's Support Services

The Institute of Tourism Studies allocates a substantial amount of resources towards the provision of student support services. The Student Support Services Department consists of a committed team of staff members who are constantly available to provide various support services to all students.

Please contact the Student Support Services Department via their general email address, studentservices@its.edu.mt, for more information.

Student Support

This service is available to all ITS students seeking to engage in discussions pertaining to their academic programme and other relevant matters during their time at ITS or during their work placement.

The student support officer at ITS proactively reaches out to incoming students and conducts follow-up sessions with students who are already using the service. We consider this feature to be crucial to the service, since ongoing follow-up, care, and monitoring provide essential assistance to our students.

Please contact the Student Support Services Department at studentsupport@its.edu.mt for more information.

Wellbeing Services

ITS provides wellbeing sessions to all students, either in-person or online, to facilitate open and confidential discussions about any concerns or personal issues that may be impacting their wellbeing. This service is also extended to all students who are currently undertaking their overseas internships through online platforms. The purpose of these sessions is to improve the students' overall wellbeing, enabling them to become successful individuals not only in their professional lives but also in their personal lives and relationships.

Please contact the Wellbeing Services team at wellbeing@its.edu.mt for more information.

Career Guidance

ITS's current and prospective students have the option to participate in individualised guidance sessions if they need help in selecting the appropriate course and career trajectory. These sessions can take place through several mediums, including face-to-face interactions, virtual platforms, telephone conversations, or email correspondences.

Additionally, students receive support in developing their interview skills and crafting their curriculum vitae as part of this service. Furthermore, ITS provides orientation visits to all secondary and post-secondary schools on campus. The visit encompasses an informative presentation and a guided tour of the campus, with the option of having lunch at one of ITS's training restaurants.

Learning Coaches

ITS possesses a specialised group of learning coaches who provide assistance to students with special needs, learning issues, and/or specific obstacles throughout their educational journey. The team's support encompasses inclusive methods that direct students towards achievement and empowerment. The learning coaches play a crucial role in imparting the essential skills of learning how to learn, which ultimately empower the students to take complete ownership of their knowledge. Through cultivating constructive and reliable connections, they enable the students to effectively achieve their ultimate objective of employability.

Please contact the Learning Coaches team at lhc@its.edu.mt for more information.

The ITS Library

The library houses both physical and digital resources pertaining to the academic disciplines covered by the available study programmes. The primary objective of the library is to facilitate the teaching and research endeavours of ITS by offering comprehensive academic materials, cutting-edge technologies, and user assistance services. The library offers a wide range of printed books and online journals, as well as computers and laptops that are easily accessible to students. This creates an environment that encourages and facilitates their study and completion of tasks.

The library's staff is ready to assist students in organising both physical and digital collections, addressing reference enquiries, guiding them to specific research materials, offering guidance on using electronic resources, and providing assistance on copyright matters.

Enter the ITS Library, a place where knowledge meets accessibility, and where students are equipped to confidently navigate the academic terrain. The ITS Library is not just a regular library, but rather a fundamental and essential component of academic greatness.



Work-Based Learning

Work-based learning refers to a form of education or training that takes place in a professional work environment, where individuals acquire knowledge and skills through practical experiences and real-world tasks.

Local & International Internships

The purpose of the Local Industrial Trade Practice (LITP) and the International Internship Trade Practice (IITP) is to provide students with the opportunity to apply their theoretical knowledge in a practical work setting. Additionally, these training programmes aim to foster connections between students and influential figures in the industry. These contacts have the potential to result in employment offers upon the students' successful completion of their studies at the Institute of Tourism Studies.

Local Industrial Trade Practice (LITP)

The Local Industrial Trade Practice (LITP) is a fourteen-week hands-on learning opportunity in the tourism and hospitality sector inside one's own nation. Full-time students must complete their LITP during the summer months in departments that are relevant to their field of study. The successful fulfilment of the LITP is compulsory for all study programmes that include it in their curriculum.

International Internship Trade Practice (IITP)

The International Internship Trade Practice (IITP) is a compulsory training programme that lasts for 1 year for Diploma students and fourteen weeks for Bachelor's degree students. It provides practical experience in the tourism and hospitality industry. ITS students undertake the IITP in a foreign country, which can be either in Europe or outside of Europe. This opportunity is available to international students, as long as the country is not their native country.

The LITP and the IITP form a mutually agreed partnership, offering students numerous advantages, such as:

- earning academic credit;
- receiving a basic salary;
- gaining practical experience in disciplinary skills;
- being exposed to professional practices;
- fostering personal growth;
- having the opportunity to fulfil civic responsibilities;
- expanding social and professional networks; and
- building a career.

The specific dates for the LITP and the IITP depend on the academic calendar, which varies each academic year.

LITP and IITP Conditions, Costs, and Remuneration

The terms of employment and compensation provided to students during the LITP and the IITP will adhere to the employment rules of the respective nation.

The students are allowed to suggest establishments for their work placement, provided that these establishments comply with employment standards and receive approval from the Institute of Tourism Studies. Students undertaking their international internship are responsible for arranging their own travel and insurance.

The CEO and the Student Cases Board within the Institute of Tourism Studies have the authority to make the final decision on the placement arrangements.

Practicum

The practicum is aimed at providing students with the opportunity to participate in hands-on experiential training within the heritage industry. Students pursuing the Higher National Diploma in Tourist Guiding and the Master of Arts in Heritage Interpretation are required to complete this work experience in line with their area of study. This will not only allow them to put into practice the theoretical aspects of their education, but will also provide them with a comprehensive understanding of the requirements that control the local heritage industry, especially in relation to interpretation and visitor satisfaction.



Recognition for Prior Learning

Recognition of Prior Learning (RPL) is an assessment method that acknowledges the skills, knowledge, and competences that students have gained from past training, education, employment, and/or general life experience. Upon successfully completing of the evaluation process, students may be excused from attending the corresponding module lectures as part of their study programme.

Seeking Guidance Prior to RPL

Individuals can seek guidance from the Institute's designated RPL coordinator by sending an email to rpl@its.edu.mt. Please visit ITS's website for further information.

Recognition of Voluntary Work

ITS highly values and recognises the voluntary work carried out by its students, providing them with the opportunity to obtain academic credits (ECTS) through engaging in voluntary activities. Its main objective is to foster and inspire voluntary contributions to society at large.

Therefore, students can choose to submit their voluntary work hours for review by the Curriculum and Accreditation Department at curriculum@its.edu.mt. The department has the authority to award 1 ECTS for every 25 hours of confirmed voluntary work, with a maximum limit of 5 ECTS per academic year.

More information may be acquired from the policies and procedure found on the ITS website.



The ITS Training School

In response to the ever-evolving demands of the tourism and hospitality industry, the Institute of Tourism Studies has taken significant strides to foster continuous learning and professional development. Recognising the importance of lifelong learning, ITS has established the ITS Training School, a dedicated business unit committed to upskilling and reskilling industry professionals.

The ITS Training School offers a range of customisable, industry-driven training programmes tailored to meet the specific needs of companies. This initiative ensures that professionals within the tourism and hospitality industry can stay ahead of industry trends, enhancing their skills and adapting to the dynamic landscape.

In addition to these tailored programmes, the ITS Training School presents a diverse selection of ready-made short scheduled courses throughout the year. With a calendar featuring a diverse range of courses, professionals and enthusiasts alike can explore various fields, aligning programmes with specific areas of interest.

For those seeking short and customisable training, the ITS Training School website is accessible at trainingschool.its.edu.mt and may be contacted by email on trainingschool@its.edu.mt.

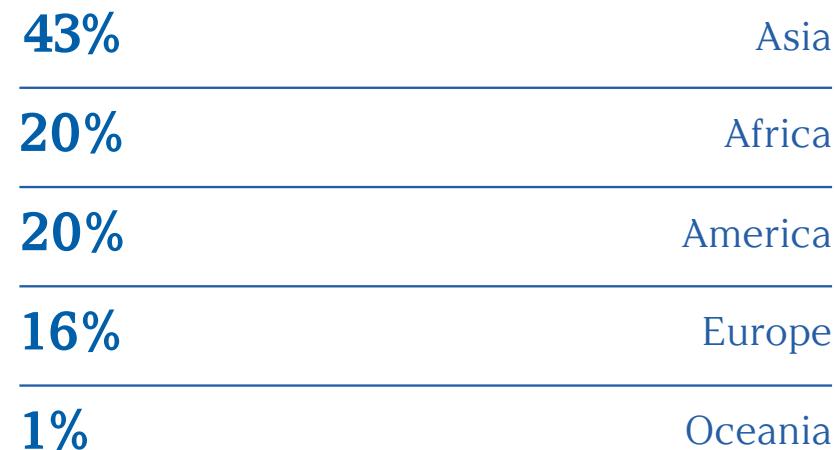


International Students

We are Diverse

Apart from Maltese students, a large number of international students enrolled at ITS during the academic year 2023-2024, most of whom were Italian, Chinese, Philippines, Ukrainian and Bulgarian.

25% of students are from **55** different countries.



Prospective students holding international qualifications are required to get in touch with the Malta Qualifications Recognition Information Centre (MQRIC) in order to have their qualification recognised.

ITS offers a range of services to support international students in matters like visas, applications, and campus integration.

Visa Application

The International Office at ITS provides guidance to international students who need a visa. The primary objective of the International Office is to receive overseas students at ITS and facilitate their adaptation to life in Malta. Our office provides assistance to overseas students through a variety of means.

Prior to the Student's Arrival in Malta

The International Office creates letters that initiate the students' visa procedure and assists the students in finding accommodation by providing them with helpful contacts.

Additionally, it communicates with Identità to ensure that the entity is informed about new visa applications pertaining to ITS students and the embassies from which these students would be travelling.

Upon the Student's Arrival in Malta

The International Office facilitates the adaptation of students to Malta and maintains regular communication with them to address their specific requirements.

Application Process

The students initially submit their applications online via ITS's website. Upon receiving approval, the Registrar's Office then sends them the acceptance letter. Subsequently, the International Office sends an email comprising the students' fundamental details, enabling them to initiate the application process at the embassy.

After the students pay the first semester fees, the International Office sends a comprehensive letter to both Identità and the student. Upon the students' arrival in Malta, the International Office provides them with a guided tour of the campus and assists them in locating the nearest amenities to their accommodation. A few weeks later, the International Office initiates contact with non-European foreigners and assists them in the process of obtaining a student visa.

Additional Relevant Information for International Students

Accommodation

The International Office will be able to help you in finding the right accommodation in Malta. You may contact them on internationaloffice@its.edu.mt. Kindly note that the Institute will be needing your Maltese address in order to send you the visa letter.

Alimentary Costs

Food-related expenses depend on the students' individual purchasing decisions. Malta boasts a plethora of convenience shops, and ITS provides a canteen where ITS students can enjoy their meals.

Transportation

The various travel expenses can be found on the Malta Public Transport's website.

Healthcare

International students seeking a one-year student visa must submit an application that includes a one-year private health coverage. You can obtain a quotation online by visiting a Maltese private insurance provider.

Entry Requirements

As part of their entry requirements, international students must verify the European Qualifications Framework (EQF) level of their qualifications. The process can be completed through either a written declaration and/or certification from the educational institution that awarded the qualification/s, or by submitting their qualifications to Malta Qualifications Recognition Information Centre (MQRIC) for evaluation.



Tariffs and Fees

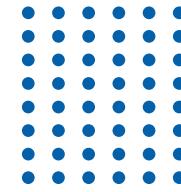
As stated on ITS's website, applicants from non-EU countries must pay both a registration fee and the fees for the course they are pursuing.

English Language Requirements

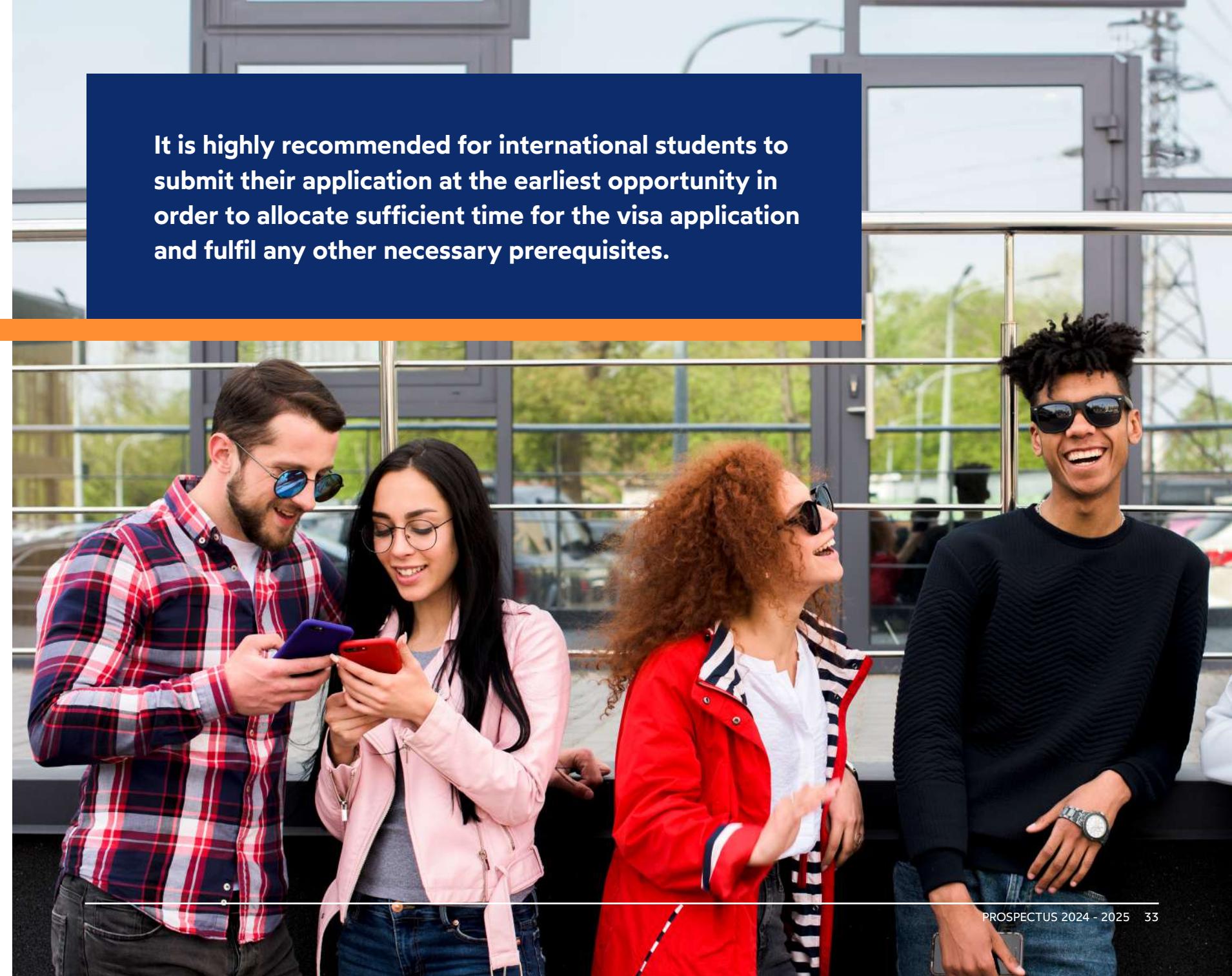
Proficiency in English language skills, including writing, speaking, listening, and reading, is crucial at ITS since English is the language of instruction. International students applying to study at ITS must demonstrate their English competence by having obtained a minimum score in at least one of the following:

		IELTS (Overall)	TOEFL (Overall)	CEFR
Foundation	MQF/EQF Level 2	3.0 - 3.5	20 - 31	A2
Certificate	MQF/EQF Level 3	3.0 - 3.5	20 - 31	A2
Diploma	MQF/EQF Level 4	4.0 - 5.0	32 - 59	B1
Higher National Diploma	MQF/EQF Level 5	5.5 - 6.5	60 - 93	B2
Bachelor's Degree	MQF/EQF Level 6	5.5 - 6.5	60 - 93	B2
Master's Degree	MQF/EQF Level 7	6.5 - 8.0	94 - 109	C1

In lieu of the above, individuals holding international Degrees and/or Diplomas may provide evidence for consideration that their course leading to their qualification was delivered in English.



It is highly recommended for international students to submit their application at the earliest opportunity in order to allocate sufficient time for the visa application and fulfil any other necessary prerequisites.



The Future of ITS

Works have now started on the new ITS campus at Smart City, Kalkara. This campus will provide an exceptional educational experience for ITS students. The campus will offer state-of-the-art facilities supporting the delivery of more specialised courses, equipping future workers with the necessary skills and knowledge to meet the demands of the tourism and hospitality industry in Malta and globally. The new campus has been specifically designed to accommodate a total of 2,500 students, which is twice the current enrolment capacity.

Encompassing one of the biggest investments in human resources in the tourism and hospitality sector to date, this investment will offer a greater range of facilities and amenities for ITS to deliver specialised courses that are necessary for the industry.

Campus Facilities will include

Classrooms

Indoor Pool

Bars & Cafeteria for Training

Specialised Laboratories

Hall

Training Restaurants

Library

Sports Centre

Dormitory

This campus will serve as the preferred training centre for aspiring industry professionals, as well as for those already employed in the industry seeking to enhance their education and training.

Application Dates for Prospective Students

For Programmes of Studies Starting 30 September 2024.

International and non-EU

18th March till 31st May

Maltese and EU

17th June till 12th August

Late applications EU Malta
MATSEC/SEC Resits

23rd September till
28th September

Applications are typically processed within 15 business days from the date when all necessary and accurate documents are received.



Scan the QR Code or visit
www.its.edu.mt to Apply Now



Enrolment with ITS

To obtain guidance in completing the application form, please contact the Registrar's Office at registrar@its.edu.mt.

To obtain support and details on the courses, please contact our Career Guidance Officer at guidance@its.edu.mt.

Every application must undergo approval in accordance with ITS's Admissions Policy and/or by the Board of Governors. ITS has the ultimate authority to determine acceptance.

Applicants may undergo an English proficiency assessment and/or an interview. ITS reserves the right to communicate with the applicants and/or their legal guardians (in instances involving underage applicants) in order to assess the propensity of said applicants. ITS may also propose alternative programmes and/or levels of assistance in situations where applicants may be vulnerable in terms of health and safety, and/or may be applying for a programme that could be harmful to their growth. Additional details regarding the Admissions Policy can be accessed on ITS's website.

Conduct

Every enrolled student, regardless of their enrolment status (full-time or part-time), must comply with ITS's Rules and Regulations. These rules can be accessed on ITS's website.

General Provisions

Students must adhere to the timetables established by ITS and may be required to attend courses in the morning, afternoon, and/or evening. Additionally, they may be required to participate in sessions taking place outside of regular working hours, including public holidays and weekends. Students enrolled in study programmes involving food handling must successfully complete a Food Hygiene course in compliance with the latest Health and Hygiene Regulations.

Successful applicants, if necessary, will be required to have a medical examination conducted by a medical professional at a clinic of their choosing and complete a medical questionnaire, which will be included with the acceptance letter. This medical questionnaire is required to verify their eligibility for enrolment in a study programme at ITS.

English Language Requirements

Proficiency in English language skills, including writing, speaking, listening, and reading, is crucial at ITS since English is the language of instruction.

Grade Point Equivalences for Level 5 & Level 6 (Matrix)

To meet the requirements, the student must have a minimum of three (3) subjects at advanced and intermediate level, with at least one subject being an A-Level pass at MQF/EQF Level 4. The total score must be at least 44 points, as indicated by the following matrix.

Advanced Level

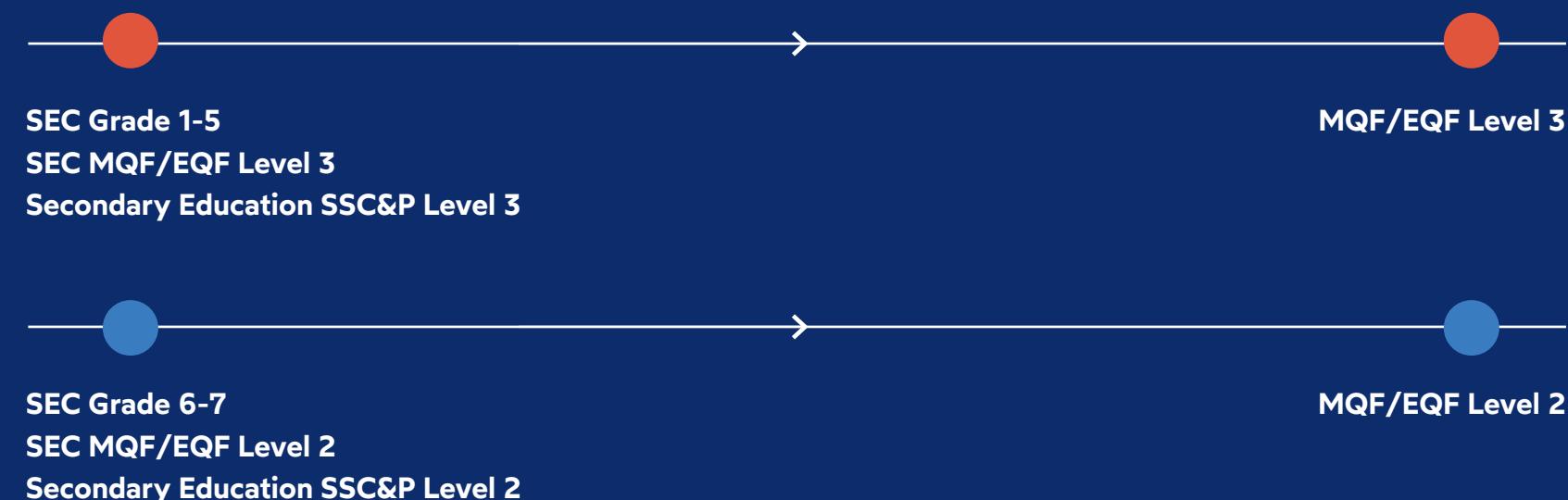
Grade A	30 Grade Points
Grade B	24 Grade Points
Grade C	18 Grade Points
Grade D	12 Grade Points
Grade E	6 Grade Points

Intermediate Level

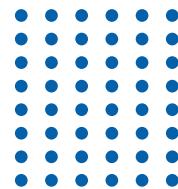
Grade A	10 Grade Points
Grade B	8 Grade Points
Grade C	6 Grade Points
Grade D	4 Grade Points
Grade E	2 Grade Points

MQF/EQF Levels In Correspondence With SEC Grades

The following table explains the levels of the Malta Qualifications Framework (MQF) and their corresponding SEC grades, as outlined in the Referencing Report written by the National Commission for Further and Higher Education (MFHEA).



Study Programmes



ITS offers a diverse range of study programmes, starting from Foundation level (MQF/EQF Level 2) and going up to Master's Degree level (MQF/EQF Level 7). Students can advance from Level 2 to Level 7 upon acquiring the necessary qualifications. Prospective students may apply for courses which are designated with an entry point  and current ITS students may apply for courses which are not designated with an entry point .

Key



Entry Point

This programme is open to prospective students who meet the necessary requirement(s) and are eligible to enrol.



Internal Progression

This programme is open to current students who wish to advance to the next level of their education.



MQF/EQF Level



ECTS

European Credit Transfer and Accumulation System



Programme Duration



Triple Accreditation



On Campus Learning

Lectures are held On Campus



Online Learning

Lectures are solely held online.



Blended Learning

Lectures are held both online and in person.

1 Foundation

MQF/EQF Level 2

2 Certificate

MQF/EQF Level 3

3 Preparatory Course

MQF/EQF Level 3/4

4 Diploma

MQF/EQF Level 4

5 Undergraduate Diploma

MQF/EQF Level 5

6 Higher National Diploma

MQF/EQF Level 5

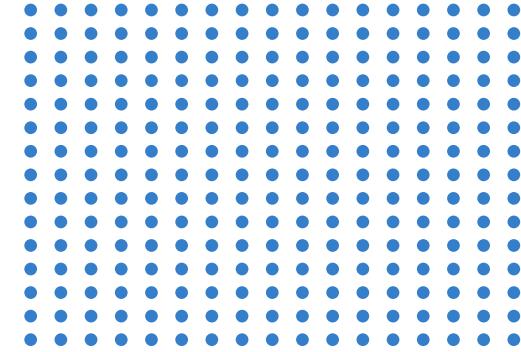
7 Bachelor's Degree

MQF/EQF Level 6

8 Master's Degree

MQF/EQF Level 7

1 Foundation

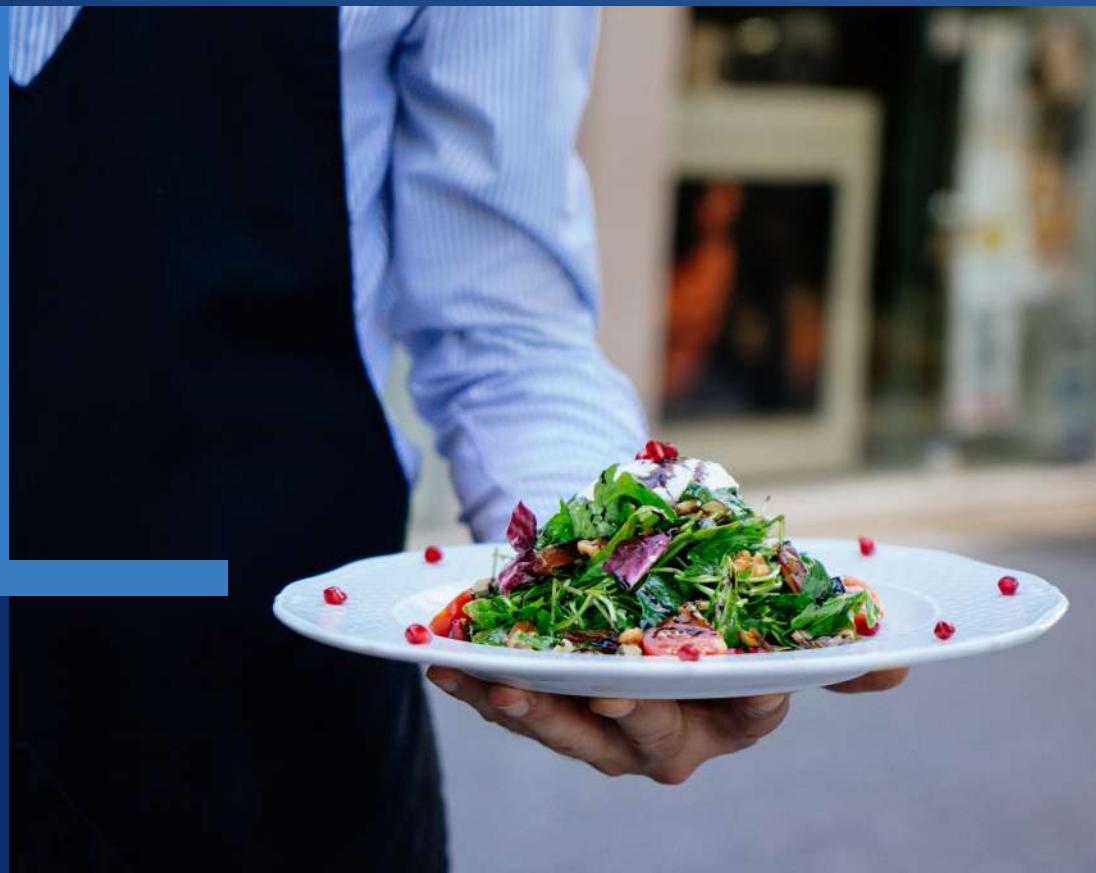


Foundation in Hospitality and Tourism
Course Code: F-HT



Course Code: F-HT

Foundation in Hospitality and Tourism



 **Entry Point**

 **MQF/EQF Level 2**

 **60 ECTS**

 **2 Semesters + LITP (after semester 2)**
Course Duration: 1 Year

 **On-Campus Learning**

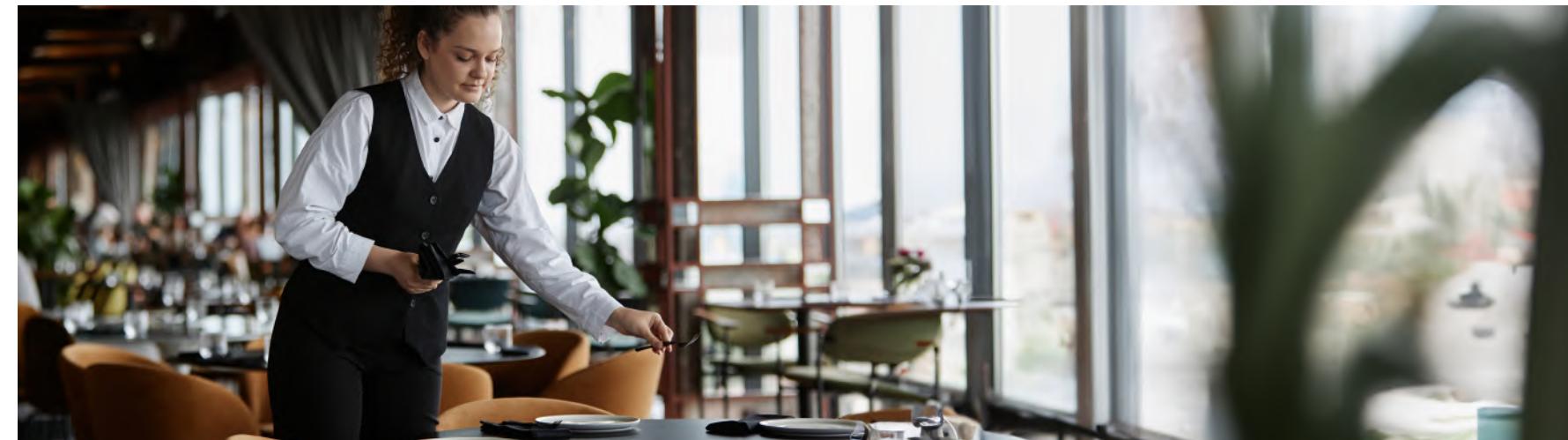
Programme Learning Outcomes

Provide a basic understanding of tourism and hospitality sectors.

Use a range of skills in hands-on modules of study.

Develop essential skills required for the tourism and hospitality industry.

Prepare for a smooth progression into the Certificate level.



Entry Criteria

A successful completion of a compulsory education.

OR

A successful completion of the Alternative Learning Programme (ALP).

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Students are required to provide a Food Handling License in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Note

Applicants for the Foundation in Hospitality and Tourism study programme must be at least 16 years old by the end of December of the current academic year and should not be older than 22 years by the start of the academic year.

For information on English language requirements for international and mature students, please refer to the 'International Students' page.



Malta's #1 Radio Show

Bay Breakfast
with Daniel and Ylenia

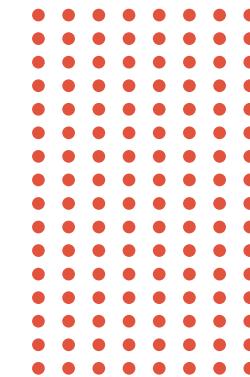


Malta's way to Drive Home

Bay Drive
with Jamie and Taryn



2 Certificate



Certificate in Events
Course Code: C-EL

Certificate in Food Preparation and Service
Course Code: C-FPS

Certificate in Rooms Division
Course Code: C-RD

Certificate in Travel And Tourism
Course Code: C-TT

Course Code: C-EL

Certificate in Events



 Entry Point

 MQF/EQF Level 3

 60 ECTS

 2 Semesters + LITP (after semester 2)
Course Duration: 1 Year

 On-Campus Learning

Programme Learning Outcomes

Understand the fundamental theories and processes involved in personal events planning.

Apply knowledge and skills to communicate effectively with customers and colleagues in a professional manner.

Understand different event elements, including food and beverage service, design, and entertainment.

Adhere to legal requirements regarding safety, health, and hygiene.

Apply fundamental sales and marketing principles to guarantee the success of an event.

Entry Criteria

A successful completion of the Foundation in Hospitality and Tourism (MQF/EQF Level 2).

OR

A minimum of five (5) O-Level subjects, of which two (2) O-Level subjects must be Hospitality, Mathematics, Maltese, English Language, and/or Home Economics at grade 5 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2).

OR

A minimum of four (4) O-Level subjects, of which one (1) O-Level subject must be Hospitality or Home Economics at grade 3 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2), including English Language. Non-Maltese applicants have the option to substitute the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality must preferably be one of the chosen vocational subjects.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Successful completions of The Prince's Trust programme, the full ECDL programme, the Sports Career Development Programme, a SEAC (Level 3), and the C3 Programme are considered as equivalent to one O-Level each.

Possible Career Opportunities

- Events Personnel and Service
- Events Assistant
- Events Crew
- Events Sales Assistant

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Students are required to provide a Food Handling License in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Applicants must be at least 16 years old by the end of December of the current academic year.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.



Course Code: C-FPS

Certificate in Food Preparation and Service



 **Entry Point**

 **MQF/EQF Level 3**

 **60 ECTS**

 **2 Semesters + LITP** (after semester 2)
Course Duration: 1 Year

 **On-Campus Learning**

Programme Learning Outcomes

Understand and evaluate theoretical knowledge related to kitchen, bar, and restaurant operations.

Create and maintain strong customer and staff relationships through the use of efficient communication techniques.

Comply with legal requirements regarding safety, health, and hygiene.

Entry Criteria

A successful completion of the Foundation in Hospitality and Tourism (MQF/EQF Level 2).

OR

A minimum of five (5) O-Level subjects, of which two (2) O-Level subjects must be Hospitality, Mathematics, Maltese, English Language, and/or Home Economics at grade 5 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2).

OR

A minimum of four (4) O-Level subjects, of which one (1) O-Level subject must be Hospitality or Home Economics at grade 3 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2), including English Language. Non-Maltese applicants have the option to substitute the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality must preferably be one of the chosen vocational subjects.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Successful completions of The Prince's Trust programme, the full ECDL programme, the Sports Career Development Programme, a SEAC (Level 3), and the C3 Programme are considered as equivalent to one O-Level each.

Possible Career Opportunities

- Kitchen Porter
- Commis de Rang
- Commis Chef de Partie
- Commis de Bar

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Students are required to provide a Food Handling License in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Applicants must be at least 16 years old by the end of December of the current academic year.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.



Course Code: C-RD

Certificate in Rooms Division



Entry Point

MQF/EQF Level 3

60 ECTS

2 Semesters + LITP (after semester 2)
Course Duration: 1 Year

On-Campus Learning

Programme Learning Outcomes

Advise guests regarding on-site amenities and nearby attractions.

Apply knowledge and skills to communicate effectively with guests and colleagues in a professional manner.

Assess the needs and requirements of various customer segments.

Promote in-house facilities.

Implement effective housekeeping practices.

Adhere to legal requirements regarding safety, health, and hygiene.

Entry Criteria

A successful completion of the Foundation in Hospitality and Tourism (MQF/EQF Level 2).

OR

A minimum of five (5) O-Level subjects, of which two (2) O-Level subjects must be Hospitality, Mathematics, Maltese, English Language, and/or Home Economics at grade 5 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2).

OR

A minimum of four (4) O-Level subjects, of which one (1) O-Level subject must be Hospitality or Home Economics at grade 3 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2), including English Language. Non-Maltese applicants have the option to substitute the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality must preferably be one of the chosen vocational subjects.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Successful completions of The Prince's Trust programme, the full ECDL programme, the Sports Career Development Programme, a SEAC (Level 3), and the C3 Programme are considered as equivalent to one O-Level each.

Possible Career Opportunities

- Guest Service Centre Operator
- Room Attendant
- Linen Attendant
- House Officer
- Public Area Attendant
- Porter

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Applicants must be at least 16 years old by the end of December of the current academic year.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.



Course Code: C-TT

Certificate in Travel and Tourism



 Entry Point

 MQF/EQF Level 3

 60 ECTS

 2 Semesters + LITP (after semester 2)
Course Duration: 1 Year

 On-Campus Learning

Programme Learning Outcomes

Understand the principles and practices of the tourism and hospitality industry.

Collaborate with tourists and colleagues in a professional manner.

Understand the needs and requirements of different types of tourists.

Provide recommendations for tourists to engage in sociocultural activities that will enhance their overall tourism experience.

Understand Malta's marketing concept as a tourist destination.

Entry Criteria

A successful completion of the Foundation in Hospitality and Tourism (MQF/EQF Level 2).

OR

A minimum of five (5) O-Level subjects, of which two (2) O-Level subjects must be Hospitality, Mathematics, Maltese, English Language, and/or Home Economics at grade 5 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2).

OR

A minimum of four (4) O-Level subjects, of which one (1) O-Level subject must be Hospitality or Home Economics at grade 3 or better (SSC&P Level 3), and any other three (3) O-Level subjects at grade 7 or better (SSC&P Level 2), including English Language. Non-Maltese applicants have the option to substitute the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality must preferably be one of the chosen vocational subjects.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Successful completions of The Prince's Trust programme, the full ECDL programme, the Sports Career Development Programme, a SEAC (Level 3), and the C3 Programme are considered as equivalent to one O-Level each.

Possible Career Opportunities

- Tourist Information Clerk
- Ticket Selling Agent
- Tour Operator Airport Handling
- Tour Operator Representative
- Tour Operations Clerk
- Excursion Sales Agent

Additional Information

A profiling interview upon admission may be conducted in order to better assist the students with their learning process. Admissions of special cases will be referred to ITS's Admissions Board.

Applicants must be a minimum of 16 years of age by the end of December of the current academic year.

Note

For more information on the English language requirements for international and mature students, refer to the 'International Students' page.



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NitroB

1 BLADE IN SPECIAL NITROGEN STAINLESS STEEL
= *PEAK*

2 PIECE BY PIECE LASER CONTROLLED FINAL SHARPENING, FOR A LONG LASTING CUTTING EDGE

3 SEMI-POLISHED BLADE FINISHING

4 LONG-LASTING LASER PRINTED LOGO, WITH TRACEABILITY SYSTEM

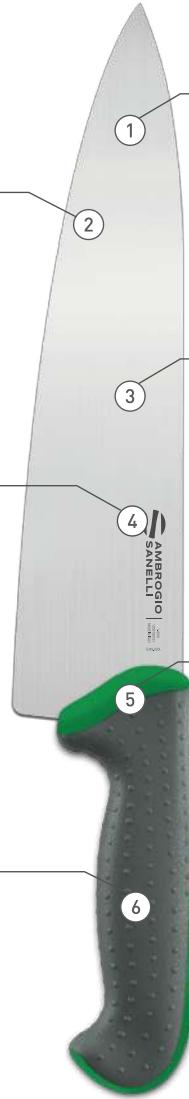
5  SMOOTH GUARD FOR BETTER HYGIENE

6 SEBS HANDLES WITH PROFESSIONAL ADVANCED GRIP

7 ANTIBACTERIAL ADDITIVE

NSF Products Tested and Certified by NSF International

TECNA



NitroB

1 BLADE IN SPECIAL NITROGEN STAINLESS STEEL
= *PEAK*

2 PIECE BY PIECE LASER CONTROLLED FINAL SHARPENING, FOR A LONG LASTING CUTTING EDGE

3 SEMI-POLISHED BLADE FINISHING

4 LONG-LASTING LASER PRINTED LOGO, WITH TRACEABILITY SYSTEM

5 INSIDE PP CORE, STRONGLY CONNECTED WITH THE STAINLESS STEEL

6 EXTERNAL PART IN SOFTER SEBS, COVERED WITH MICROSPHERES TO ENHANCE ANTI-SLIP PROPERTIES

Maitre



NitroB

1 BLADE IN SPECIAL NITROGEN STAINLESS STEEL

2 PIECE BY PIECE LASER CONTROLLED FINAL SHARPENING, FOR A LONG LASTING CUTTING EDGE

3 LONG-LASTING LASER PRINTED LOGO, WITH TRACEABILITY SYSTEM

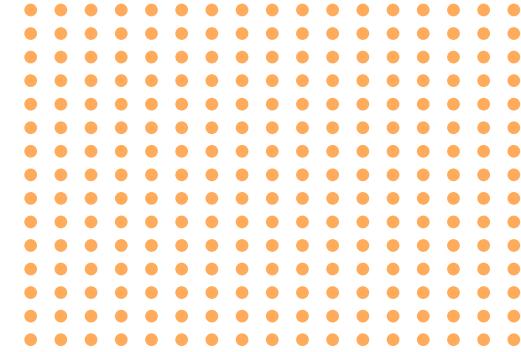
4 FORGED FROM A SINGLE PIECE OF STEEL, THE FULL TANG GIVES THE KNIFE THE BEST RESISTANCE AND PERFECT BALANCE

5 STAINLESS STEEL RIVETS

6 HIGH-QUALITY POM HANDLES AND PERFECT CONNECTION BETWEEN RESIN AND RIVETS

HANDMADE FINISHED

3 Preparatory Course



**Preparatory Course for the
Bachelor In Culinary Arts (Hons)**
Course Code: CD-PCBCA

Course Code: CD-PCBCA

Preparatory Course for the Bachelor in Culinary Arts (Hons)



Entry Point

 MQF/EQF Level 3/4

 60 ECTS

 2 Semesters + LITP (after semester 2)
Course Duration: 1 Year

 On-Campus Learning

Programme Learning Outcomes

Thoroughly prepare for advanced studies and further education in the culinary arts field.

Comprehensively understand the fundamental principles required to adhere to social, scientific, cultural, and ethical values throughout the process of collecting, analysing, applying, and reporting data in the field.

Thoroughly prepare to apply and use information and communication as required in this area of study.

Become equipped with academic skills that align with a MQF/EQF Level 6 education.

Entry Criteria

A successful completion of the Diploma in Travel and Tourism Operations, Rooms Division Operations, Food and Beverage Service Operations, or Events Operations at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

A successful completion of one of ITS's Undergraduate/Higher National Diplomas at MQF/EQF Level 5 with a minimum of 60 ECTS (or a comparable qualification).

OR

(i) A combination of a minimum of two (2) subjects at advanced and intermediate level, of which one (1) must be an A-Level pass (MQF/EQF Level 4). These must add up to 22 points as per the provided matrix; and (ii) passes at grade 5 or better in the English and Mathematics SEC examinations (SSC&P Level 3).

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Additional Information

Students are required to provide a Food Handling License in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

For information on the Grade Point Equivalent, please refer to the 'Additional Information' page.



We are ITS

“ Observing my father cook and experiment with ingredients always sparked my excitement, prompting me to eagerly assist him. My culinary journey commenced at the age of 16 when I enrolled in the Foundation level. This one-year course not only delved into the intricacies of the catering industry but also provided me with a comprehensive understanding of the tourism sector, experience in silver service within public restaurants, and foundational cooking skills. It's an excellent choice for students still uncertain about their future paths.

Currently, I have completed my summer work placement at the Grand Hotel Excelsior, which offered me invaluable insights into the bustling industry and prepared me for a smooth transition to Level 3. I am enthusiastic about continuing to pursue my career, eager to discover what life has in store for me. ”



Michaela Farrugia

Current Certificate in Food Preparation & Service Student

“ From my secondary school days, organising events has been a passion that defines me. In every activity or event, I've found myself deeply involved in planning and execution, deriving immense satisfaction from seeing them come alive and succeed. My journey began by organising events for a local animal care centre, fuelled by my profound love for animals.

Yearning for formal qualification in events, I enrolled with ITS and pursued their events course. This decision led to an enriching year-long internship in London with the Malta Tourism Authority, where I discovered my passion for marketing. ITS places significant importance on work-based learning, enabling me to effectively balance my professional commitments with academic studies. This approach underscores the integration of practical experience with theoretical training.

Currently employed in a concept-driven restaurant, I integrate my studies seamlessly, recognising the symbiotic relationship between marketing and events. To continue growing in this dynamic field, I acknowledge the need for constant learning, staying updated, and accumulating experience. ”



Sean Galán

Marketing and Events

“ My passion for cooking ignited during my early years, spending quality time with my busy father in the kitchen. This early exposure sparked my keen interest in food. As soon as I reached a suitable age, I joined the ITS to pursue their Culinary Arts course. Throughout my studies, I had the opportunity to work in Michelin-starred restaurants across different countries, overcoming my fear of travel and being away from home.

Recently, I relocated to Australia, where I now serve as a personal chef. The comprehensive tools and knowledge imparted by the Institute of Tourism Studies have been instrumental in shaping my successful career. The school not only fuelled my culinary passion but also equipped me with the skills needed to thrive in the culinary world. ”



Anton Curmi

Chef

“ Thanks to ITS and their Tourist Guiding course, my long-standing dream has finally come true, and I am now a licensed tourist guide. Balancing studies with a full-time job and family commitments was always a challenge, but the part-time course offered by ITS allowed me to achieve my Higher National Diploma in just three years. The joy of realising a dream I've harboured for the past 15 years is indescribable. I extend a heartfelt thanks to the fantastic tutors at ITS who consistently motivated all students to strive for excellence.

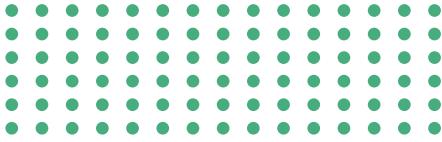
Our group, consisting of around 20 students, was one of the largest ever, and I'm proud to share that every one of us graduated, with many achieving the highest grades. In the wake of the challenging post-Covid-19 years, the profession of tourist guiding has once again gained distinction. I wholeheartedly encourage anyone interested in the tourism sector to enrol in this course, as the array of job opportunities available is truly splendid. ”



Marina Stevancevic

Tourist Guide

4 Diploma



Diploma in Climate Friendly Travel

Course Code: D-CFT

Diploma in Events Operations

Course Code: D-ELO

Diploma in Food and Beverage Service Operations

Course Code: D-FBSO

Diploma in Food Preparation and Production Operations

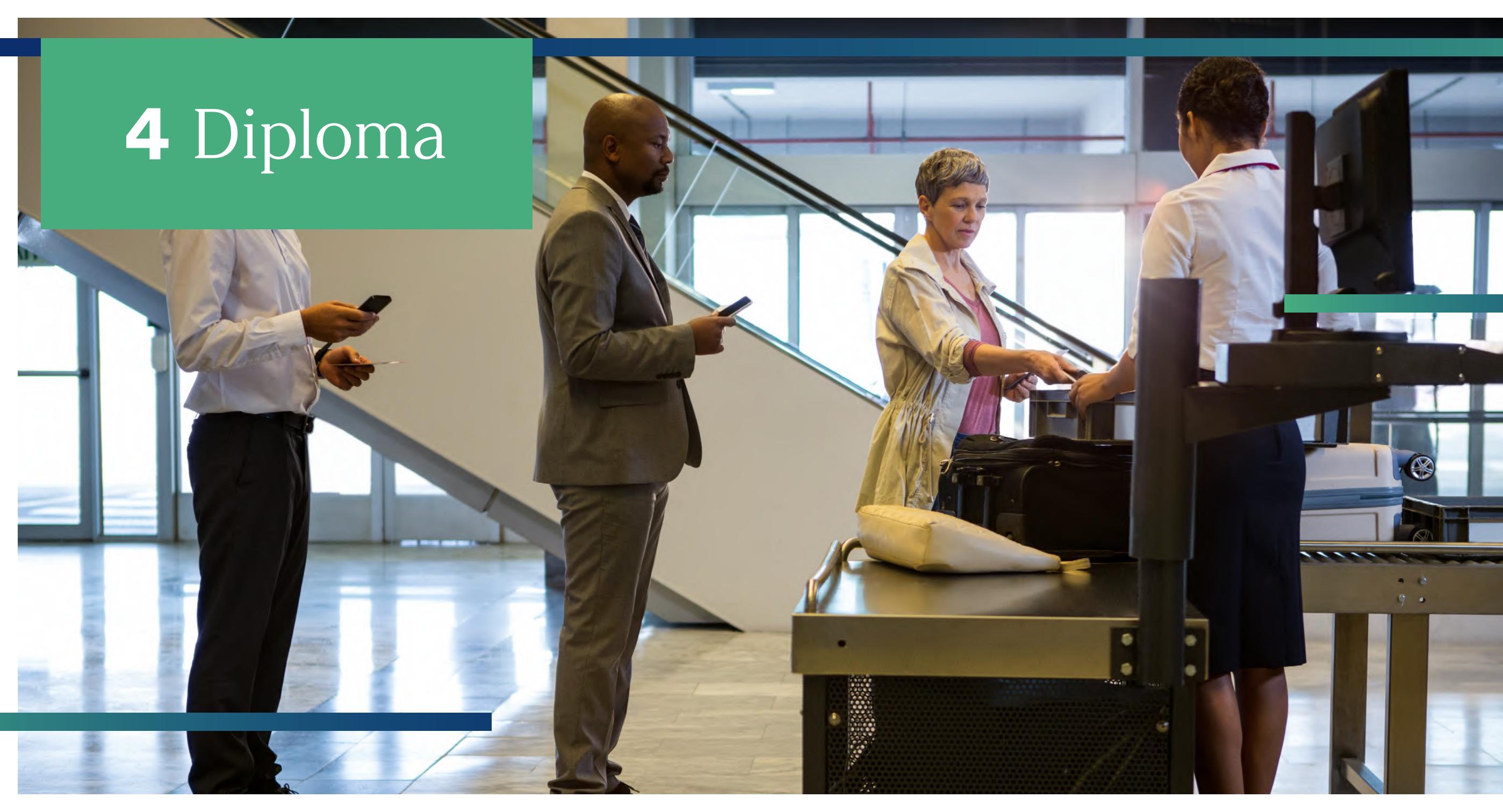
Course Code: D-FPPO

Diploma in Rooms Division Operations

Course Code: D-RDOP

Diploma in Travel and Tourism Operations

Course Code: D-TTO



Course Code: D-CFT

Diploma in Climate Friendly Travel



 **Entry Point**

 **MQF/EQF Level 4**

 **120 ECTS**

 **2 Semesters + 1-year LTP** (after semester 2)
Course Duration: 2 Years

 **Online Learning**

Programme Learning Outcomes

Identify why climate change has become a significant concern on the global agenda and acknowledge its profound influence on the travel and tourism industry.

Review the historical development and scientific evidence to better understand how climate change impacts the travel ecosystem, mobility, communities, and hospitality services, and how these factors, in turn, affect climate change.

Use effective cognitive and practical skills to inspire and drive the growth of future leaders, empowering them to adopt environmentally conscious policies and become advocates for sustainable travel.

Understand sustainability by exploring the concepts of climate-friendly travel and the key elements outlined in the 2050 long-term strategy, as presented in the STGs and the Paris Agreement.

Entry Criteria

A successful completion of one of ITS's Certificate Study Programmes (MQF/EQF Level 3).

OR

A minimum of five (5) O-Level subjects at MQF/EQF Level 3 (SSC&P Level 3), of which: (i) English Language is compulsory, (ii) two (2) O-Level subjects must be Geography, Environmental Studies, Chemistry, Biology, Physics, Mathematics, and/or Hospitality.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Successful completions of The Prince's Trust programme, the full ECDL programme, the Sports Career Development Programme, a SEAC (Level 3), and the C3 Programme are considered as equivalent to one O-Level each.

Possible Career Opportunities

- Climate-Friendly Travel Trainer
- Sustainability Officer
- Corporate Social Responsibility Officer

Additional Information

Applicants must be at least 16 years old by the end of December of the current academic year.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.



In Collaboration with SUNx Malta

Plan For Our Kids



Course Code: D-ELO

Diploma in Travel and Tourism Operations



 Internal Progression

 MQF/EQF Level 4

 120 ECTS

 2 Semesters + 1-year IITP (after semester 2) Course Duration: 2 Years

 On Campus Learning

Programme Learning Outcomes

Demonstrate a sense of responsibility in supervising a specific operational section within a hotel, particularly in organising events and other functions.

Implement modern systems and theories pertaining to the administrative and operational aspects within this sector.

Demonstrate a strong commitment to ethical conduct in the workplace, along with exceptional leadership abilities and strong interpersonal skills.

Evaluate and resolve various operational challenges that may arise in a hotel or catering organisation.

Apply accounting and budgeting knowledge and skills to effectively supervise event operations.

Deliver operational performance in a manner that is both economically viable, efficient, effective, and environmentally conscious.

Entry Criteria

A successful completion of the Certificate in Events (MQF/EQF Level 3).

Possible Career Opportunities

- Events Coordinator
- Events Supervisor
- Food and Beverage Coordinator
- Event Sales Executive



Course Code: D-FBSO

Diploma in Food and Beverage Service Operations



 Internal Progression

 MQF/EQF Level 4

 120 ECTS

 2 Semesters + 1-year IITP (after semester 2)
Course Duration: 2 Years

 On-Campus Learning

Programme Learning Outcomes

Demonstrate a strong commitment to ethical conduct in the workplace, along with exceptional leadership abilities and strong interpersonal skills.

Apply knowledge and skills towards contemporary systems and theories related to the administrative and operational areas in food and beverage.

Take charge of supervising an specific area of the food and beverage department in a hotel and/or catering organisation.

Take responsibility for addressing various operational issues that may arise within a hotel or catering organisation.

Deliver operational performance in a manner that is both economically viable, efficient, effective, and environmentally conscious.

Entry Criteria

A successful completion of the Certificate in Food Preparation and Service (MQF/EQF Level 3).

Possible Career Opportunities

- Chef de Rang
- Junior Maître d'Hôtel
- Banqueting Supervisor
- Bar Supervisor
- Bartender



Course Code: D-FPPO

Diploma in Food Preparation and Production Operations



 Internal Progression

 MQF/EQF Level 4

 120 ECTS

 2 Semesters + 1-year IITP (after semester 2)
Course Duration: 2 Years

 On-Campus Learning

Programme Learning Outcomes

Maintain health and safety practices in a kitchen environment and effectively execute the required hygiene and safety procedures.

Prepare and produce dishes at the optimal temperature, using carefully selected ingredients and served with consistent quality.

Prepare a variety of cold and hot food options, along with sauces, desserts, and baked products.

Comprehensively grasp different national and ethnic cuisines, enabling the production of a wide range of culinary delights.

Implement recipe costing and Standard Operational Procedures.

Entry Criteria

A successful completion of the Certificate in Food Preparation and Service (MQF/EQF Level 3).

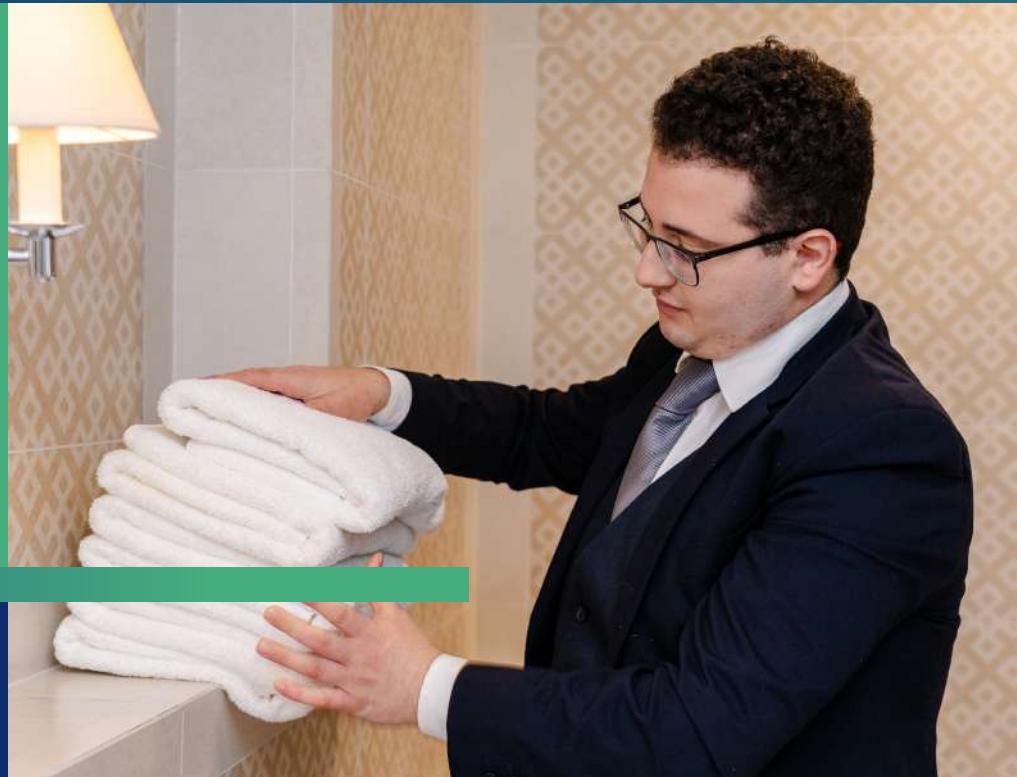
Possible Career Opportunities

- Chef de Partie
- Pastry Chef de Partie
- Chef Tournant



Course Code: D-RDOP

Diploma in Rooms Division Operations



 Internal Progression

 MQF/EQF Level 4

 120 ECTS

 2 Semesters + 1 Year IITP (after semester 2)
Course Duration: 2 Years

 On Campus Learning

Programme Learning Outcomes

Apply knowledge and skills to communicate effectively with guests and colleagues in a professional manner.

Generate a range of sales opportunities to optimise room sales and occupancy rates.

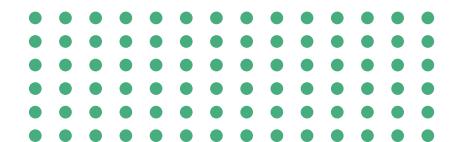
Perform operations processes in both front office and housekeeping. Ensure compliance with all relevant legal requirements in this area of study.

Entry Criteria

A successful completion of the Certificate in Rooms Division (MQF/EQF Level 3).

Possible Career Opportunities

- Guest Service Agent
- Receptionist
- Reservations Officer
- Junior Concierge
- Housekeeping Supervisor
- Junior Night Auditor
- Front Office Shift Leader



Course Code: D-TTO

Diploma in Travel and Tourism Operations



 Internal Progression

 MQF/EQF Level 4

 120 ECTS

 2 Semesters + 1 Year IITP (after semester 2)
Course Duration: 2 Years

 On Campus Learning

Programme Learning Outcomes

Understand travel agency operations.

Apply knowledge and skills to communicate effectively with guests and colleagues in a professional manner.

Evaluate the needs and requirements of various types of tourists.

Assist with the needs and requirements of incoming tourists.



Entry Criteria

A successful completion of the Certificate in Travel and Tourism (MQF/EQF Level 3).

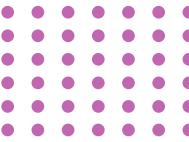
Possible Career Opportunities

- Travel Agency and Cruise Liner Agent
- Tour Operator and Tour Representative
- Tourist Information Agent
- Tourism Promotion Agent
- Travel Consultant



5 Undergraduate Diploma

In line with the MFHEA Referencing Report (2016) all former Higher National Diplomas comprising of less than 90 ECTS are now referred to as Undergraduate Diplomas.



Undergraduate Diploma in Events Management

Course Code: H-ELM

Undergraduate Diploma in Food and Beverage Management

Course Code: H-FBM

Undergraduate Diploma in Food Preparation and Production Management

Course Code: H-FPPM

Undergraduate Diploma in Rooms Division Management

Course Code: H-RDM

Undergraduate Diploma in Travel and Tourism Management

Course Code: H-TTM

Course Code: H-ELM

Undergraduate Diploma in Events Management



Programme Learning Outcomes

Successfully execute the essential operational and managerial responsibilities associated with hospitality events.

Effectively manage team members in a department related to hospitality events.

Address issues that may arise during the planning, organisation, and implementation of different hospitality events.

Suggest imaginative and inventive ideas for tailored hospitality events.

Successfully navigate a challenging work environment with effectiveness, efficiency, and ethical conduct.

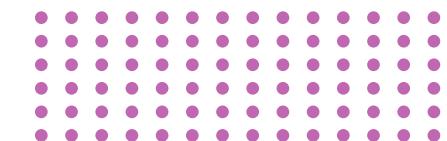
Plan and design an event that integrates project management and financial planning.

Entry Criteria

A successful completion of the Diploma in Events Operations (MQF/EQF Level 4).

Possible Career Opportunities

- Event Planner
- Event Manager
- Event Specialist
- Event Sales and Marketing Manager
- DMC Manager
- Fair and Convention Coordinator
- Conference and Banqueting Manager



 Internal Progression

 MQF/EQF Level 5

 60 ECTS

 2 Semesters
Course Duration: 1 Year

 On Campus Learning

Course Code: H-FBM

Undergraduate Diploma in Food and Beverage Management



Programme Learning Outcomes

Take responsibility of overseeing an operational department or section within hotels, catering establishments, or hospitality-oriented organisations at junior management level.

Comprehensively understand and effectively apply modern systems and theories in the administrative and operational aspects of the food and beverage industry.

Demonstrate a strong commitment to ethical conduct in the workplace, along with exceptional leadership abilities and strong interpersonal skills.

Assist in the development of business and/or departmental ideas by analysing economic and market situations, identifying trends, and exploring innovative solutions in hospitality practices.

Entry Criteria

A successful completion of the Diploma in Food and Beverage Service Operations (MQF/EQF Level 4).

Possible Career Opportunities

- Restaurant Manager
- Banqueting Manager
- Bars Manager
- Assistant Food and Beverage Manager

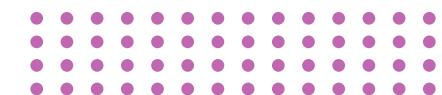
 Internal Progression

 MQF/EQF Level 5

 60 ECTS

 2 Semesters
Course Duration: 1 Year

 On Campus Learning



Course Code: H-FPPM

Undergraduate Diploma in Food Preparation and Production Management



 Internal Progression

 MQF/EQF Level 5

 60 ECTS

 2 Semesters
Course Duration: 1 Year

 On Campus Learning

Programme Learning Outcomes

Maintain health and safety practices in a kitchen environment and be able to follow and carry out effectively execute the necessary required hygiene and safety procedures.

Prepare and produce dishes at the optimal temperature, using carefully selected ingredients and served with consistent quality.

Prepare and present a diverse selection of intricate and innovative hot and cold dishes, desserts, centrepieces, and baked goods, including bread.

Comply and adhere to health and safety legislation and implementation actions.

Develop innovative and creative menus, implement recipe costings, and design and implement Standard Operating Procedures.

Implement cost-effective production processes and practise modern leadership approaches in a kitchen environment.

Entry Criteria

A successful completion of the Diploma in Food Preparation and Production Operations (MQF/EQF Level 4).

Possible Career Opportunities

- Head Chef
- Sous Chef
- Pastry Chef
- Food and Beverage Manager



Course Code: H-RDM

Undergraduate Diploma in Rooms Division Management



 Internal Progression

 MQF/EQF Level 5

 60 ECTS

 2 Semesters
Course Duration: 1 Year

 On Campus Learning

Programme Learning Outcomes

Demonstrate a strong commitment to ethical conduct in the workplace, along with exceptional leadership abilities and strong interpersonal skills.

Apply knowledge and skills to communicate effectively with guests and colleagues in a professional manner.

Take charge of addressing verbal and written complaints.

Take charge of essential operational processes in both the front office and housekeeping departments.

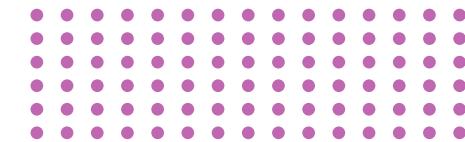
Apply revenue management theories to optimise revenues within budget constraints.

Entry Criteria

A successful completion of the Diploma in Rooms Division Operations (MQF/EQF Level 4).

Possible Career Opportunities

- Front Office and Guest Relations Manager
- Reservations Manager
- Executive Housekeeper
- Hospitality Customer Experience Manager
- Hospitality Establishment Manager
- Hospitality Guest Relations Manager
- Duty Manager
- Night Auditor
- Front Office Manager



Course Code: H-TTM

Undergraduate Diploma in Travel and Tourism Management



 Internal Progression

 MQF/EQF Level 5

 60 ECTS

 2 Semesters
Course Duration: 1 Year

 On Campus Learning

Programme Learning Outcomes

Demonstrate a strong commitment to ethical conduct in the workplace, along with exceptional leadership abilities and strong interpersonal skills.

Evaluate and anticipate customer needs and expectations.

Apply knowledge pertaining to the operation of a small business.

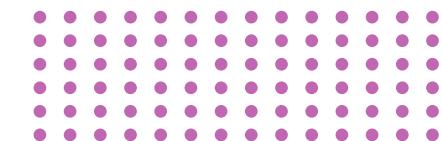
Showcase expertise in marketing Malta as a popular tourist destination.

Entry Criteria

A successful completion of the Diploma in Travel and Tourism Operations (MQF/EQF Level 4).

Possible Career Opportunities

- DMC Manager
- Tour Manager
- Tourism Product Manager
- Travel Agency Manager
- Airport Liaison Officer
- Travel Agent



NO BANK ACCOUNT?

#SIGNUPTODAY



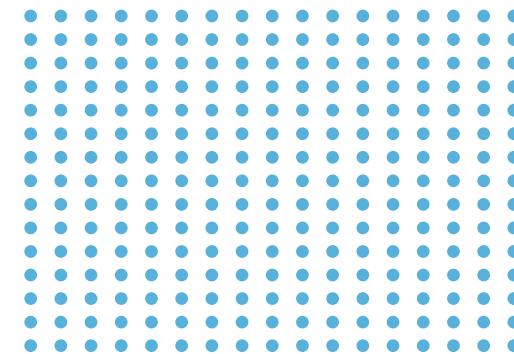
 @bovbankofvalletta

The BOV Savings Account is a core product forming part of the BOV Club package. The account is denominated in Euro and currently pays no interest. No minimum deposit amount is required to open the account and deposits can be withdrawn anytime. Terms and conditions apply.

Issued by Bank of Valletta p.l.c., 58, Triq San Żakkarija, Il-Belt Valletta VLT 1130. Bank of Valletta p.l.c. is a public limited company regulated by the MFSA and is licensed to carry out the business of banking and investment services in terms of the Banking Act (Cap. 371 of the Laws of Malta) and the Investment Services Act (Cap.370 of the Laws of Malta).

**BOV
CLUB**

6 Higher National Diploma



Higher National Diploma in Tourist Guiding

Full-Time Course Code: H-TG

Part-Time Course Code: PT5TG

Full-Time Course Code: H-TG

Part-Time Course Code: PT5TG

Higher National Diploma in Tourist Guiding



Entry Point

MQF/EQF Level 5

120 ECTS

Full-Time: 3 Semesters + Practicum
(after semester 2) Course Duration: 1.5 Years

Part-Time: 5 Semesters + 2 Practicums
(after semester 2 & 5) Course Duration: 2.5 Years
No tuition fees are required for placements.

Blended Learning

Programme Learning Outcomes

Understand the responsibilities of the tourist guide and effectively handle the intricacies of well-organised tours.

Be creative in the design and management of historical and thematic tours.

Evaluate and anticipate customer expectations throughout the implementation process of tourist guiding.

Understand the rich historical and cultural content found in different itineraries and sites, and effectively communicate this knowledge.

Oversee small tour groups, prioritising safety and ensuring customer satisfaction at all times.

Entry Criteria

(i) A combination of a minimum of three (3) subjects at advanced and intermediate level, of which one (1) must be an A-Level pass (MQF/EQF Level 4). These must add up to a minimum of 44 points as per the provided matrix.; and (ii) passes at grade 5 or better in the English and Mathematics SEC examinations (SSC&P Level 3).

OR

A successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Possible Career Opportunities

- Freelance Tourist Guide
- Gallery Site Officer
- Museum Interpretation Officer
- Tourist Information Centre Manager

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Students are required to provide a Food Handling License in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Applicants must be at least 16 years old by the end of December of the current academic year.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

For information on the Grade Point Equivalent, please refer to the 'Additional Information' page.

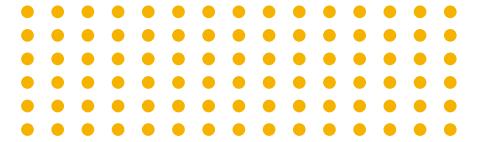
Full-Time



Part-Time



7 Bachelor's Degree



Bachelor in Culinary Arts (Hons)

Course Code: UG-CA

Bachelor in International Hospitality Management (Hons) with Specialisations

Course Code: UG-IHM

Bachelor of Science in Diving Safety Management (Hons)

Full-Time Course Code: UG-DSM

Part-Time Course Code: PT6DSM

Course Code: UG-CA

Bachelor in Culinary Arts (Hons)



Entry Point

 MQF/EQF Level 6

 240 ECTS

 **6 Semesters** including 1 Semester at Institut Lyfe
+ ITP (after semester 2)
& LTP (after semester 5)
Course Duration: 3 Years

 **On-Campus Learning**

Programme Learning Outcomes

Pursue advanced studies and continue to expand knowledge in the field of culinary arts.

Adhere to social, scientific, cultural, and ethical values throughout the process of collecting, analysing, applying, and reporting data in the field.

Apply and use information and communication as required in this area of study.

Develop and evaluate higher levels of skill in culinary arts and specific specialty areas of food production, keeping up with modern food production trends.

*In Collaboration with Institut Lyfe in France
(formerly known as Institut Paul Bocuse)*



Entry Criteria

(i) A combination of a minimum of three (3) subjects at advanced and intermediate level, of which one (1) must be an A-Level pass (MQF/EQF Level 4). These must add up to a minimum of 44 points as per the provided matrix.; (ii) passes at grade 5 or better in the English and Mathematics SEC examinations (SSC&P Level 3); and (iii) at least four (4) years of documented relevant experience or a pass in the following courses offered by ITS: (a) the Award in Basic Kitchen and Larder and the Award in Basic Pastry and Baking; and (b) the Award in Intermediate Kitchen and Larder and the Award in Intermediate Pastry and Baking.

OR

A successful completion of the Diploma in Food Preparation and Production Operations at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

A successful completion of the Undergraduate/Higher National Diploma in Food Preparation and Production Management at MQF/EQF Level 5 with a minimum of 60 ECTS (or a comparable qualification). Students with this entry criteria may immediately progress to the 2nd year of the Degree.

OR

A successful completion of the Preparatory Course for the Bachelor in Culinary Arts (Hons) at MQF/EQF Level 3/4.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. This programme requires: (i) at least 4 years of relevant documented experience in an industrial kitchen or a pass in the following courses offered by ITS: (a) the Award in Basic Kitchen and Larder and the Award in Basic Pastry and Baking; and (b) the Award in Intermediate Kitchen and Larder and the Award on Intermediate Pastry and Baking; or (ii) a successful completion of the Preparatory Course

for the Bachelor in Culinary Arts (Hons). Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also submit evidence of their English proficiency at Level B2.

Note: ITS offers a preparatory year for individuals who may not have prior experience in the field of culinary arts. Please refer to course code 'CD-PCBCA' for more information regarding the course details and entry requirements.

Possible Career Opportunities

- Chef de Cuisine
- Private Chef
- Executive Chef
- Food and Beverage Manager
- Culinary Director
- Food and Beverage Director

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Students are required to provide a Food Handling License in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

For information on the Grade Point Equivalent, please refer to the 'Additional Information' page.



Course Code: UG-IHM

Bachelor in International Hospitality Management (Hons) with Specialisations



 Entry Point

 MQF/EQF Level 6

 240 ECTS

 **6 Semesters** including 1 Semester at Haaga-Helia University of Applied Sciences
+ IITP (after semester 2)
& LITP (after semester 5)
Course Duration: 3 Years

 On-Campus Learning

Programme Learning Outcomes

Oversee hospitality operations on a global scale.

Understand both fundamental and complex theories in the management and leadership industry.

Thoroughly understand and effectively apply advanced marketing principles.

Adhere to social, scientific, cultural, and ethical values throughout the process of collecting, analysing, applying, and reporting data in the field.

Apply and use information and communication as required in this area of study.

Innovate operations to attract new business.

Entry Criteria

(i) A combination of a minimum of three (3) subjects at advanced and intermediate level, of which one (1) must be an A-Level pass (MQF/EQF Level 4). These must add up to a minimum of 44 points as per the provided matrix.; and (ii) passes at grade 5 or better in the Maltese, English, and Mathematics SEC examinations (SSC&P Level 3). Non-Maltese applicants have the option to substitute the Maltese O-Level with their native language O-Level.

OR

A successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

A successful completion of one of ITS's Undergraduate/Higher National Diplomas at MQF/EQF Level 5 with a minimum of 60 ECTS (or a comparable qualification).

OR

A successful completion of the Preparatory Course for the Bachelor in Culinary Arts (Hons) at MQF/EQF Level 3/4.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also submit evidence of their English proficiency at Level B2.

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

For information on the Grade Point Equivalent, please refer to the 'Additional Information' page.

*in collaboration with Haaga-Helia University
of Applied Sciences in Finland*



Areas of specialisation within the Bachelor in International Hospitality Management (Hons)



With Finance

Programme Learning Outcomes

Gain extensive expertise in the field of international hospitality management in a dynamic environment with a focus on finance.

Identify the complex and professional social, cultural, and environmental issues that pose challenges to the ever-changing international hospitality industry, particularly in the finance area.

Discuss various techniques used in different departments such as finance, spa and wellness, human resources, and food and beverage service and events.

Provide an overview of the responsibilities, regulations, protocols, and functions within the finance department.

Pursue further education in international hospitality management.

Demonstrate strong managerial skills within the finance department.

Possible Career Opportunities

- General Manager
- Financial Controller
- Finance Manager
- Hospitality Revenue Manager
- Property Manager
- Sales and Marketing Assistant
- Food and Beverage Manager
- Events Manager

With Food and Beverage Service and Events

Programme Learning Outcomes

Gain extensive expertise in the field of international hospitality management in a dynamic environment with a focus on food and beverage service and events.

Identify the complex and professional social, cultural, and environmental issues that pose challenges to the ever-changing international hospitality industry, particularly in the food and beverage and events areas.

Discuss various techniques used in different departments such as finance, spa and wellness, human resources, and food and beverage service and events.

Provide an overview of the responsibilities, regulations, protocols, and functions within the food and beverage and events departments.

Pursue further education in international hospitality management.

Demonstrate strong managerial skills within the food and beverage and events departments.

Possible Career Opportunities

- General Manager
- Property Manager
- Sales and Marketing Assistant
- Food and Beverage Manager
- Events Manager
- Event Organiser
- Food and Beverage Outlet Manager





With Human Resources

Programme Learning Outcomes

Gain extensive expertise in the field of international hospitality management in a dynamic environment with a focus on human resources.

Identify the complex and professional social, cultural, and environmental issues that pose challenges to the ever-changing international hospitality industry, particularly in the human resources area.

Discuss various techniques used in different departments such as finance, spa and wellness, human resources, and food and beverage service and events.

Provide an overview of the responsibilities, regulations, protocols, and functions within the human resources department.

Pursue further education in international hospitality management,

Demonstrate strong managerial skills within the human resources department.

Possible Career Opportunities

- Human Resources Manager
- Human Resources Senior Manager
- Employee Relations Manager
- Customer Relations Manager
- General Manager
- Property Manager
- General Manager
- Sales and Marketing Assistant

With Spa and Wellness

Programme Learning Outcomes

Gain extensive expertise in the field of international hospitality management in a dynamic environment with a focus on spa and wellness.

Identify the complex and professional social, cultural, and environmental issues that pose challenges to the ever-changing international hospitality industry, particularly in the spa and wellness area.

Discuss various techniques used in different departments such as finance, spa and wellness, human resources, and food and beverage service and events.

Provide an overview of the responsibilities, regulations, protocols, and functions within the spa and wellness department.

Pursue further education in international hospitality management,

Demonstrate strong managerial skills within the spa and wellness department.

Possible Career Opportunities

- General Manager
- Property Manager
- Spa Manager
- Spa and Wellness Supervisor
- General Manager
- Sales and Marketing Assistant



Full-Time Course Code: UG-DSM

Part-Time Course Code: PT6DSM

Bachelor of Science in Diving Safety Management



Entry Point

MQF/EQF Level 6

180 ECTS

Full-Time: 6 Semesters
+ 2 Work Placements

Course Duration: 3 Years

Part-Time: 8 Semesters
+ 2 Work Placements

Course Duration: 4 Years, *No tuition fees are required for placements.*

Blended Learning

Programme Learning Outcomes

Comprehensively understand risk assessment in relation to scuba diving and develop innovative strategies to minimise risks.

Thoroughly understand human physiology and its relationship to regular/frequent diving activity, including recreational, technical, and free diving.

Comprehend the various aspects of business, including how human resource management functions within the leisure industry.

Comprehensively understand the different components that comprise diving equipment, as well as the specific equipment used for various types of diving such as recreational, technical, and free diving, research diving, and other related activities.

Thoroughly identify diving related hazards/injuries and their treatment, including basic first aid and more advanced procedures like the use of the hyperbaric chamber.

Use established techniques to support and partner with recompression chamber facilities in training and emergency response.

Entry Criteria

(i) A combination of a minimum of three (3) subjects at advanced and intermediate levels, of which one (1) must be an A-Level pass (MQF/EQF Level 4). These must add up to a minimum of 44 points as per the provided matrix.; and (ii) passes at grade 5 or better in the English and Mathematics SEC examinations (SSC&P Level 3).

OR

A successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

A successful completion of one of ITS's Undergraduate/Higher National Diplomas at MQF/EQF Level 5 with a minimum of 60 ECTS (or a comparable qualification).

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also submit evidence of their English proficiency at Level B2.

OR

Apply as a mature student of at least 23 years of age by the beginning of the academic year applied for, and subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Applicants must also submit evidence of their English proficiency at Level B2.

Aside from the aforementioned entry requirements, applicants must also have an EN standard Level 2 diving certification (such as the PADI Rescue Diver or an equivalent certification from a recognised agency) and a minimum of thirty (30) logged dives. These requirements are mandatory due to the practical (diving) components of the course. It may be possible for candidates who do not meet both of these requirements to enrol, but they will need to provide evidence of meeting these requirements by the end of the first semester of the first academic year.

Note: Applicants are additionally required to complete and provide a Diver Medical Participant Questionnaire, which can be found on ITS's website.

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

For information on the Grade Point Equivalent, please refer to the 'Additional Information' page.

Full-Time



Part-Time



in collaboration with DAN Europe



We are ITS

“ My passion for customer service began approximately twenty-five years ago. The value-driven approach to exceeding customers' expectations and sales targets imparted value and quality to not only customers but also to me as an employee.

After 19 years in the manufacturing industry, it was time to branch out and look for a career that would allow me to combine my passion for the client on an entirely different scale. Moving into the airline sector provided new opportunities and challenges, igniting a strong desire to learn more about cultures, behaviours, and satisfaction. After considering my options, I decided to pursue a degree in International Hospitality Management at the Institute of Tourism Studies.

Going through this academic experience at the Institute of Tourism Studies was the ideal linking point to connect my

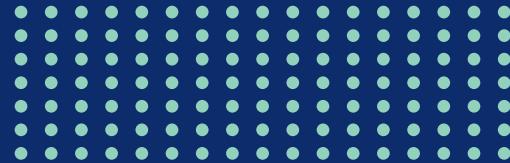


Olivia Galea Bugeja

*Bachelor Degree in International Hospitality Management Graduate
Inflight Manager*

job experiences and abilities. When it comes to preparing students for careers in hospitality and tourism, ITS is unlike any other college. I learned from instructors who were tremendously eager and passed on years of industry knowledge and experience. This one-of-a-kind environment inspired me to develop as a person while also taught me valuable skills. Graduating from ITS provided me with much more than a degree; it also provided me with a unique learning experience abroad, as well as rekindled my enthusiasm for learning, growing, and exploring.

Overall, this academic experience at ITS has altered my goals for my career. At last, I've discovered what I want to pursue and where I want to end up. The tourism and hospitality sectors offer more than just jobs; they also foster a vibrant atmosphere with real-world experiences. “



“ My adventure at ITS was unexpected. I can say that the pandemic changed my life completely.

Before the pandemic, I was a full-time manager in the nightlife industry, a position I kept for 10 years in a row. When the pandemic took over, I was in dire straits without a clue about what was going to happen. Furthermore, my primary hobby at that time, the gym, was in the same position as every establishment in the hospitality industry, closed. Luckily enough at that time, I saw an ITS advert on TV and I said to myself that this was the perfect opportunity to continue my studies, something that in my teenage times was not that popular. I applied with the help of the guidance office at ITS and I commenced my Bachelor Degree course. Immediately the course changed my point of view and how I see the industry around me. Three years passed and now I am a full-time marketing executive with MTA and I am enhancing my knowledge by undertaking the Master of Arts in Heritage Interpretation with ITS. Presently I consider myself lucky because I am doing what I like most, promoting our islands for their culture and heritage, a subject that I have had at heart since my teenage days. “



Donavin Borg

*Bachelor Degree in International Hospitality Management graduate and current Master of Arts in Heritage Interpretation Student
Marketing Executive with the Malta Tourism Authority*

“ Having served as a tourist guide for 40 years, I've witnessed the evolution of tourism. In the digital age, access to information is at tourists' fingertips, reshaping the guide's role into a bridge connecting them with the community. To enhance my skills and offer a memorable experience, I pursued a Masters in Heritage Interpretation at the Institute of Tourism Studies (ITS), graduating in December 2020. Despite my extensive background, this unique course provided valuable insights, contributing to my professional growth. ITS accommodated my commitments, acknowledging the dynamic nature of my work.

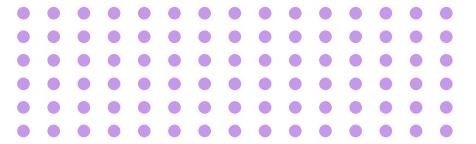
Before venturing into tourism, I worked as a secretary. Utilising my German language proficiency, I transitioned to tourism. The ever-changing nature of tourism, from one group to another, day to day, keeps me engaged and happy. My passion lies in showcasing Malta's natural beauty and lesser-known locations, turning tourism into an experiential journey filled with lasting memories for visitors. “



Anna Azzopardi

*Master of Arts in Heritage Interpretation Graduate
Tourist Guide*

8 Master's Degree



**Master in Business Administration in
International Hospitality Management**

Course Code: PG-MBA

Master of Arts in Heritage Interpretation

Course Code: PG-MAHI

Course Code: PG-MBA

Master in Business Administration in International Hospitality Management

 **Entry Point**

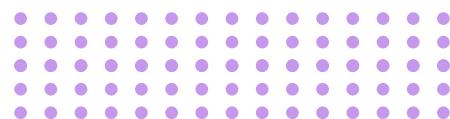
 **MQF/EQF Level 7**

 **90 ECTS**

 **3 Semesters**
Course Duration: 1.5 Years

 **Online Learning on a Part-time Basis**

 **Triple Accreditation**



Programme Learning Outcomes

Systematically devise innovative strategies for hospitality business operations. Efficiently oversee various hospitality operations on a global scale.

Implement best practices and apply complex theories of hospitality business management in the most efficient and effective ways.

Creatively apply advanced hospitality marketing principles.

Promote social, scientific, cultural, and ethical values throughout the process of collecting, analysing, applying, and reporting data in the hospitality business field.

Employ innovative techniques in hospitality business operations to maintain and attract new customers.

Entry Criteria

A relevant Bachelor's degree at MQF/EQF Level 6 with a minimum of 180 ECTS at second class or better.

OR

A Bachelor's degree at MQF/EQF Level 6 and a portfolio evidencing relevant work experience of at least three (3) years.

OR

A full qualification at MQF/EQF Level 5 in Tourism, Hospitality, Business, or Management, along with six (6) years of work experience at supervisory/management level. Applicants may also be requested to submit a portfolio showcasing their writing and analytical skills. This is to ensure that the prospective candidate can actively engage in the course.

OR

Ten years of proven work experience at supervisory/management level. Applicants may also be requested to submit a portfolio showcasing their writing and analytical skills. This is to ensure that the prospective candidate can actively engage in the course. Applicants must also submit evidence of their English proficiency at Level C1.

Possible Career Opportunities

- Senior Positions in Marketing, Human Resources, Accounting, and Sales
- Senior Property Manager
- Hospitality Revenue Senior Manager
- Destination Senior Manager
- Human Resources Senior Manager
- Senior Administration Manager/Director
- Customer Relations Director
- General Manager

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

in academic affiliation with The Emirates Academy of Hospitality Management in United Arab Emirates



Course Code: PG-MAHI

Master of Arts in Heritage Interpretation



Programme Learning Outcomes

Devise innovative strategies for heritage interpretation that can be used in various settings, especially in the realms of tourism and education.

Conduct thorough research and take the initiative to propose new studies in heritage interpretation that will make valuable contributions to both local and international heritage and tourism sectors.

Critically assess the stakeholders/audience/clients who will benefit from a well-designed heritage interpretation product, and develop research methods to segment the audience. This will ensure that a diverse range of clients can have the best heritage interpretation experience.

Comprehensively collaborate with ICT professionals during the development of heritage interpretation technology and carefully evaluate the entire process of planning, implementation, and review of this technology.

Critically review the existing methods of heritage interpretation found in heritage and tourism attractions.

Entry Criteria

A relevant Bachelor's degree at MQF/EQF Level 6 with a minimum of 180 ECTS at second class or better.

OR

A Bachelor's degree at MQF/EQF Level 6 and a portfolio evidencing relevant work experience of at least three (3) years.

OR

A full qualification at MQF/EQF Level 5 with a minimum of 120 ECTS and a portfolio showcasing the applicant's writing and analytical skills are required to ensure that the prospective candidate can actively engage in the course. Furthermore, a minimum of 5 years of work experience at professional and/or executive level is necessary. Applicants must also submit evidence of their English proficiency at Level C1.

Possible Career Opportunities

- Heritage Manager and Curator
- Docent
- Historical Interpretation Consultant
- Visitor Experience Executive/Consultant
- Exhibitions Manager
- Museum Collections Officer
- Multimedia Producer

Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Note

For information on English language requirements for international and mature students, please refer to the 'International Students' page.

 **Entry Point**

 **MQF/EQF Level 7**

 **90 ECTS**

 **5 Semesters + Practicum
Course Duration: 3 Years**

Tuition Fees are required for taught components (4 semesters)

 **Blended Learning
on a Part-Time basis**

Contact Details

Registrar's Office

For assistance during the application process.
registrar@its.edu.mt

International Office

For support and assistance to international students.
internationaloffice@its.edu.mt

Career Guidance

For assistance in choosing the right study programme.
guidance@its.edu.mt

Training School

For queries on industry-specific programmes.
trainingschool@its.edu.mt

Credits

Date Published
March 2024

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Compiled and Published by
The Marketing Department, Institute of Tourism Studies

Photography by
James Bianchi, Mediatoday Co. Ltd

Design and Layout by
Revo

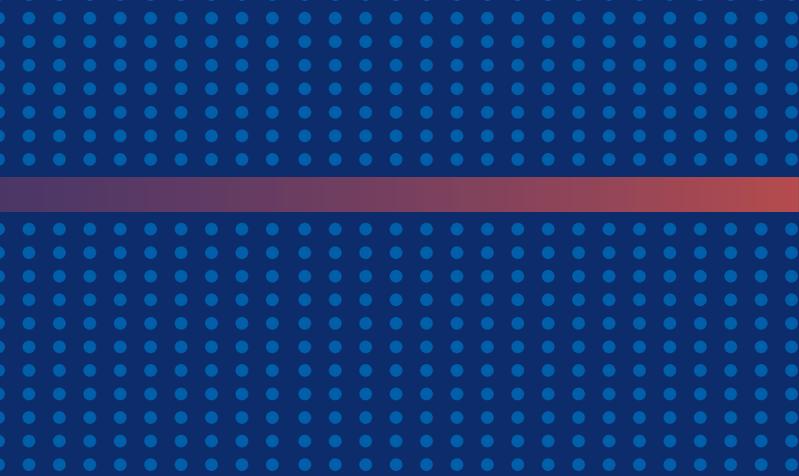
Printed by
Caxton Printers

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The most recent updated prospectus may be found online on www.its.edu.mt.



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