

# Curriculum Ba Hotel Management

## Instroom mbo MOH/MHO

### 2025 – 2026

	Level 1	Levels 2 and 3		End level
<b>Phase</b>	<b>Foundation phase</b> 60 credits	<b>Main phase</b> 120 credits		<b>Graduation phase</b> 60 credits
<b>Study load</b>	On average per week: › 12 contact hours › 28 self-study hours	On average per week: › 10 contact hours › 30 self-study hours	On average per week: › 8 contact hours › 32 self-study hours	
<b>Topics</b>	<p><b>1. Semester The Responsible Hospitality Host</b></p> <ul style="list-style-type: none"> <li>› Hospitality Basics</li> <li>› Hostmanship</li> <li>› Business Networking</li> <li>› Operational Decision Making</li> </ul> <p>Design Challenge 5 weeks practical training</p> <p><b>2. Semester The Competent Hospitality Professional</b></p> <ul style="list-style-type: none"> <li>› Hospitality Organisation</li> <li>› Internal Processes</li> <li>› Global Citizenship</li> <li>› Sustainable Mindset</li> </ul> <p>Design Challenge 5 weeks practical training</p> <p><b>MOH/MHO niveau 4 studenten krijgen een vrijstelling van dit semester in level 1.</b></p>	<p><b>1. Semester The Strategic Hospitality Manager</b></p> <ul style="list-style-type: none"> <li>› Methodical Analysis</li> <li>› Forecast</li> <li>› Industry Trends</li> <li>› Strategy Development</li> </ul> <p>Design Challenge</p> <p><b>Aanvullend op de vrijstelling in level 1, krijgen MOH/MHO-4 studenten die op hun mbo het keuzedeel 'DBE Transition Module van Hotel Management School NHL Stenden' hebben gevolgd, een vrijstelling van dit semester.</b></p> <p><b>2. Semester The Enterprising Hospitality Leader</b></p> <ul style="list-style-type: none"> <li>› Concept Development</li> <li>› Entrepreneurship</li> <li>› Business Development</li> <li>› Leadership</li> </ul> <p>Design Challenge 5 weeks practical training</p>	<p><b>3. Semester The Responsible Global Citizen</b></p> <ul style="list-style-type: none"> <li>› Corporate Responsibility</li> <li>› Ethics</li> <li>› Applied Research</li> <li>› Inquiry Capability</li> </ul> <p>Design Challenge 5 weeks practical training</p> <p><b>4. Semester Minor(s) of your choice</b></p> <p><b>Optional hospitality specialisation courses:</b></p> <ul style="list-style-type: none"> <li>› Wine certificate, SDEN 2</li> <li>› HACCP certificate</li> <li>› Social Responsibility certificate</li> <li>› Excel certificate</li> </ul>	Internship
<b>Subjects (e.g.)</b>	<ul style="list-style-type: none"> <li>› Finance</li> <li>› Economics</li> <li>› Law</li> <li>› HRM</li> <li>› Marketing</li> <li>› Sustainability</li> <li>› Wines</li> <li>› Business English</li> </ul>	<ul style="list-style-type: none"> <li>› Risk &amp; Strategic Management</li> <li>› Revenue Management</li> <li>› Sustainability</li> <li>› Statistics</li> <li>› Business English</li> <li>› Modern Foreign Language</li> </ul>	<ul style="list-style-type: none"> <li>› Research</li> <li>› Law</li> <li>› Finance</li> <li>› Economics</li> <li>› Simulation games</li> </ul>	Graduation project
<p><b>Personal and Professional Development</b></p> <p>Unlock your hospitality DNA, define your future dreams and work on your international and intercultural skills and attitude.</p>				

\* In het bovenstaande overzicht zie je hoe het studieprogramma er nu uitziet. Dit is onder voorbehoud van wijzigingen.

= (mogelijke) vrijstelling

HOTEL MANAGEMENT  
SCHOOL LEEUWARDEN

NHL STENDEN