

	Study load	Programme	Subjects, e.g.:
YEAR 1	12 contact hours 28 self-study hours per week 60 ECTS per year	Foundation phase - semester 1 en mogelijk semester 2 worden vrijgesteld voor MOH/MHO-studenten	
		Semester 1 World of Hospitality - Hospitality Operations - Hostmanship - Market awareness	Semester 2 Meaningful Hospitality Experiences - Guest Experiences - Curious Mindset - Value Creation
		- Introduction in DBE 3 × 2 weeks practical training - Leadership development: Self leadership	- Finance - Economics - Law - HRM - Marketing - Sustainability - Gastronomy - Knowledge of Wine - Business English
YEAR 2 & 3	10 contact hours 30 self-study hours per week + practice 60 ECTS per year	Main phase	
		Semester 3 Beyond Horizons - Creative Thinking - Business Innovation - Entrepreneurial mindset	Semester 4 Level up Tactics - Operational coordination - Strategic decision making - Story telling
		- Project work (Design Challenge) - Field trip - Leadership development: Critical thinking - Leadership development: team collaboration	2 × 3 weeks of practical training - Project work (Design Challenge) - Leadership development: Critical thinking
YEAR 2 & 3	8 contact hours + 32 self-study hours per week 60 ECTS per year	Semester 5 Integrated Strategic Leadership - Inclusive leadership - Trends & Developments - Strategic implementation	Semester 6 Elective minors Choose 2 specialization modules (minors) to study in the Netherlands or abroad :
		- Project work (Design Challenge) 1 × 5 weeks of practice - Leadership development: Self steering professional	Examples of minors: Gastronomy (NL, Thailand and Italy) About Hostmanship (NL) The World of Luxury Hotels (NL) Wine Business (South Africa) Event Management (all NHL Stenden locations) Spa Business Strategy (Bali)
YEAR 4	60 ECTS per year	Graduation phase	
		Internship & Professional Project During the graduation phase, you will apply and deepen your knowledge and professional competencies in a real-world hospitality environment. You will complete a 10-month internship and work on your thesis (professional product) for your internship company. By combining practical experience with personal and professional growth, you will develop into a reflective, ethical, and innovative hospitality professional ready to shape the future of the industry.	