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The Ecole de Savignac trains the future international executives of the hospitality, catering, events, leisure and tourism industry. Each year, the school gathers more than 400 students, grouped in 5 degree programs at A-level + 3 years and A-level + 5 years.

The Ecole de Savignac differs from a hotel school for the dominance of management education it provides. It differs from a business school for its specialisation in the hotel, catering and tourism industry. The school is one of the leaders in hospitality management training.

Always at the cutting edge, École de Savignac implements teaching methods based on :

- The combination of theory and practice
- Educational innovation
- Personal development, building values, empowerment
- Integration into the professional world
   Courses developed on an international scale

École de Savignac positions itself as a School with a strong emphasis on business. It requires students to adopt a professional attitude throughout the duration of their studies and makes them responsible on a daily basis by involving them in the life of the School.

Savignac emphasises the need to learn behavioural skills in order to guarantee professional success. Hospitality management is not limited to knowledge alone. More than ever it requires the skill of being at ease with working relationships and dealing with the public.

### MAIN PROGRAMMES OF STUDY

> International Bachelor in Hospitality Management.

- A progressive 3-year cycle: from an introduction to the sector to specialisation

- 11 to 17 months of work experience accumulated by the end of the BA

- Company projects carried out in groups on real cases experienced in the workplace

- Progressive teaching in English over the 3 years of the curriculum.

- A course adapted to your profile: the choice between 3 options in Year 2, and 4 options in Year 3  $\,$ 

- Options in Year 3 are:
- Business and Luxury Management
- Leisure and luxury Management
- Catering and event Management
- Work-linked training

> MBA in Hospitality Management. This course enables you to access strategic management positions, and to be employed in positions as executives, managers and business leaders in the hotel, catering and tourism sector.

> All our programmes are accredited pby the international association "Insitute of Hospitality".

### STRENGTHS

The school is located in the Dordogne, surrounded by nature. Its location is the keyconcept:

- The students are actors of their School and participate in running it.

- The School encourages strong values: supporting others, a sense of responsibility and service, autonomy and tolerance.

- Students live and also work together, just like in a commercial setting. They forge strong and lasting bonds.

### **LOCATION**

The school is located in Sout-West France, in the Dordogne, 20mn away from Périgueux et a 2 hours-drive from Bordeaux.



# **IDENTITY FORM**

- Precise name of the institution
- École supérieure internationale de Savignac **Type of institution**
- Consular school managed by CCI Dordogne
  City where the main campus is located
- Savignac-les-églises

  Number of students
  400
- Percentage or number of international students 15%
- Type and level of qualifications awarded
   Bachelor RNCP Title: 'Responsable de service en hôtellerie, tourisme et restauration'.
   MBA RNCP Title: 'Manager des entreprises

de l'hôtellerie, du tourisme et de la restauration'.

- French language courses Yes - All our programmes are taught in french AND in english. Therefore, foreign candidates must have a B2 level in French and in English.
- Programs for international students Yes - In Bachelor Year 3, the option «Business and luxury Hotels management» provides a 95% programme in English and facilitates the integration of foreign candidates.
- Programs in English
- Yes
- Registration fees/year
- (for information only) - Bachelor : 6 900 € per year, or 7 250 € for a direct entry in Year 3. - MBA : 19 900 € for the 2-year curriculum.
- Postal address
   Place du souvenir, 24420 Savignac-les-Edlises

## ecole-de-savignac.com

