Camilo José Cela University (UCJC) was founded in the year 2000, as an offshoot of the SEK Education Institution, which has more than a hundred years of teaching experience. The university is a prime higher educational venture whose aim is to turn out professionally trained global graduates with a clear view of the society and world they live in.

The university has a wideranging academic programme with more than 40 degree and double degree courses – some of them exclusive to UCJC – and around 140 postgraduate courses. It also has a series of Extraordinary Academic Chairs and Institutes that impart courses aimed not only at undergraduates and postgraduates but also at the professional community.

Vatel Madrid

The Vatel International Business School Hotel & Tourism Management is an institution that has been preparing future Managers and Executives of the International Hospitality industry for 30 years. Its training consists of two levels: Bachelor Degree in International Hotel Management and MBA in International Hotel & Tourism Management.

Vatel Madrid programmes cover the training needs in the Hospitality industry, offering students specialised training and providing an overview of all areas of the sector. Our teaching methodology: a successful combination and balance between training practice and university education fully adapted to the new demands and current requirements of the sector.
The programme

The International Hotel Management and Culinary Creativity programme is addressed to candidates who have successfully completed High School studies and its final aim is to train future professionals in Operational Management in any hotel department.

The duration of the programme is 3 years and includes 12 months of internship in three to five star hotels in Spain as well as worldwide. Students will acquire experience associated with the reality of their future profession, develop teamwork aptitudes and gain experience in their desired future environment.

Degrees:
(1) UCJC Degree
(2) VATEL Degree certified by the French State
(3) Creative Culinary Certificate by the Ferran Adrià Chair of Gastronomic Culture and Food Sciences.

Initial career opportunities: Operational management positions in any hotel department.

Duration of studies: 3 years

Internships: 12 months distributed in three years, in 3 to 5 star hotels selected by Vatel in the following areas: Housekeeping & Front Office, Service & Kitchen, Middle Management.

Language: English (non native English speaking students must have B2 level in English).

Requirements:

• To hold a High School Certificate or equivalent*
• To pass the Vatel admission exams.
*Foreign students will be requested a certificate from the school where the student attended high school or equivalent, entitling the holder to pursue higher education in the country of origin.

Creative Culinary Certificate - The Ferran Adrià Chair of Gastronomic Culture and Food Sciences

• To discover the origins of creative, cutting-edge cuisine and signature dishes.
• To do kitchen work experience in order to learn new concepts and techniques in the elaboration of food and their applications.
• To learn about the principal functions of present-day R&D+i workshops.
• The student will set up his own workshop, based on a personal project created after studying benchmark creative methods.

Fees:

1st Year Registration Fee*: 1.890 euros
1st Year Academic Fees**: 9.590 euros
2nd Year Registration Fee*: 610 euros
2nd Year Academic Fees**: 9.590 euros
3rd Year Registration Fee*: 610 euros
3rd Year Academic Fees**: 9.590 euros

Payment:

Payment in advance: 3% discount (applicable on academic fees).
Deferred payment: up to 7 instalments, interest free.

* Single payment without refund
** Annual payment without refund