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2023
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Established in 1987, the Institute of Tourism Studies (ITS) is Malta's leading tourism and hospitality educational institution. ITS offers a broad selection of study programmes taught by experienced and dedicated lecturers. The campus provides multiple specialised labs and kitchens to ensure that students receive essential theoretical and practical education.

Located close to the Malta International Airport, ITS, along with its sister campus in Qala, Gozo, currently offers programmes of study ranging from Foundation level (MQF Level 2) up to Master's Degree level (MQF Level 7).

WELCOME TO ITS

ITS has an academic affiliation with the Emirates Academy of Hospitality Management (EAHM), which is globally ranked as one of the top ten institutions in the field of tourism and hospitality management. In addition to the agreement with EAHM, ITS has secured partnerships throughout the years with various top international universities and institutions to ensure that its students not only graduate from a reputable institute but also have the opportunity to study at these institutions. Students can obtain a more comprehensive experience and develop skills to meet diverse international standards.

ITS works closely with the highly esteemed Haaga-Helia University of Applied Sciences in Finland and the Institut Paul Bocuse in France to offer its Bachelor in International Hospitality Management and Bachelor in Culinary Arts, respectively.

ITS prides itself in offering students theoretical knowledge and extensive hands-on experience via its training restaurants, kitchens, and hospitality laboratories. ITS students also gain opportunities for further training through the Local Industrial Trade Practice and the International Internship Trade Practice, which is included in the students' programme of study.

With various programmes available at multiple levels and covering the necessities of the tourism and hospitality industry, ITS can ensure that its students have the best opportunity to specialise in areas suited to their abilities and interests.

Message From The Chairman Of The Board Of Governors

Dear Students,

It is my pleasure to extend a warm welcome to all of you interested in pursuing a career in the dynamic and rewarding tourism and hospitality industry. Despite facing unprecedented challenges during the pandemic, this industry is resilient and quickly resumed pre-COVID operations. By the time you graduate, it will be even stronger, better, and more diversified than ever before. Furthermore, the Institute of Tourism Studies will soon have a cutting-edge campus in Smart City, Kalkara, with specialized laboratories and equipment unique in Malta.

The Ministry of Tourism and the Malta Tourism Authority recently launched a ten-year plan to take Malta and Gozo's tourism and hospitality industry to the next level. This plan aims to attract better quality tourism with diversified geographic tourism source markets, new tourism niches and segments, and a better spread of tourist arrivals for a more sustainable tourism model. As a crucial link in Malta's tourism and hospitality industry chain, ITS plays an essential role in this new strategy. Therefore, the industry will demand the best-trained personnel to deliver the best experience possible to the higher-spending, year-round tourist that Malta and Gozo will be attracting.

ITS is also working on bringing its strategic plan 2021-2025 into operation. This plan involves upgrading and redesigning academic courses at various levels to stay current with industry trends, as well as a significant investment in ITS' human resources, information technology, and learning tools. Included in the strategic plan is the ITS Training School. This key business unit within ITS aims at upskilling and reskilling individuals already working within the tourism and hospitality industry.

As you begin your journey at ITS, I wish you a productive and exciting year ahead.

Edward Zammit



Message From The Chief Executive Officer

Dear Students,

In 2022, the tourism and hospitality industry in Malta made a remarkable comeback from the impacts of the COVID-19 pandemic that affected the world in 2020 and 2021. The upcoming year, 2023, holds the promise of continuing this recovery and approaching the impressive figures achieved in 2019. It is gratifying to witness the growth and resurgence of our industry, reaffirming its position as one of the key economic sectors globally.

The last academic year brought normality back at the Institute of Tourism Studies, filling our two campuses once again with life and joy as our students returned. Our customers also came back, allowing for practical learning during theory classes. Additionally, we saw the return of competition opportunities for our students, who made us proud by bringing home various medals and achieving best-in-class results both locally and abroad. I encourage all students to participate in such events and allow our mentors to guide them to follow in the footsteps of their successful predecessors.

Construction on the New ITS Campus in Smart City began in November 2022, and we anticipate progress in the upcoming years towards a state-of-the-art campus that will serve as a Mediterranean Hub of excellence in the tourism and hospitality industry. This transformational effort aligns with our administration's objective of elevating the Institute of Tourism Studies to new heights.

Since its foundation thirty-five years ago, the Institute of Tourism Studies has produced some of the top talents in the field, who

have contributed significantly to the development of the tourism and hospitality Industry, both locally and internationally. This legacy demonstrates that the Institute imparts the knowledge, skills, and competencies necessary for success in the future work life of our students.

Whilst wishing you the very best of luck in your studies, I look forward to personally meet you on campus.

Pierre Fenech



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.

Research | Education | Innovation | Advisory

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.

Why the Hospitality and Tourism Industry?

The hospitality and tourism industry operates in a highly competitive environment and offers abundant opportunities for students seeking careers in a dynamic international industry. Hospitality and tourism is an exciting industry whereby you will be able to meet new people and perhaps even travel the world. You will learn about different cultures and backgrounds which will broaden your horizons and your outlook on life. This career path can be both captivating and inspiring and can allow you to explore different fields in the industry. The industry is highly exciting, challenging, and varied, and although it requires a lot of work and dedication, it is ultimately highly rewarding.

Albeit small, the economy in Malta is remarkably healthy and thriving, having proven mostly impervious to the upheavals that could shake the financial world. This can be ascribed to the fact that the economy is diversified, where a downturn in any one sector is compensated by continued strong performance in other areas. Tourism is the backbone of the Maltese economy framework. It is an industry that is growing all year round.

Reference List:

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 (2023). Available at: https://nso.gov.mt/en/News_Releases/Documents/2023/01/News2023_007.pdf (Accessed: February 16, 2023).

01

27.1 %



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

02

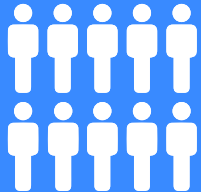
25 %



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

03

2.2m



Around **2.2 million** inbound tourists (NSO, 2023)

04

€ 1.5bn



Around **€1.5 billion** in total tourist expenditure (NSO, 2023)

Why the Institute of Tourism Studies?

The Institute of Tourism Studies offers internationally-recognised qualifications with a focus on individual attention. To achieve this, the Institute maintains a low student cohort population. Furthermore, ITS provides education beyond the classroom by offering hands-on experience through its training restaurants and internships, both locally and internationally.

The Institute of Tourism Studies has great relationships with both local and international industries. All courses are in academic affiliation with The Emirates Academy of Hospitality Management, and a selected number of courses are in collaboration with top renowned institutes and universities. ITS has an impressive track record of students finding employment before graduating, which is a testament to the quality of the education and training provided.



1987



Established in **1987**

NO.1



No. 1 tourism and hospitality institution

2



2 Campuses

Graduates
in
2022



Record number of student graduates in 2022

75%



75% of ITS graduates following a higher degree feel that the acquired ITS qualification improved their employment prospects

70%

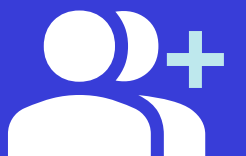


70% of ITS graduates following a higher degree stated that they will consider ITS as a future partner.

10 
Years

In the past **10 years** alone, there have been over 7,500 graduates on a full-time and part-time basis

90%



Over **90%** employability rate (covering graduates from 2021 and 2022)

Living in Malta

The Mediterranean Lifestyle

Malta is a small island in the middle of the Mediterranean. Apart from Malta as the main island, there are two other habitable islands which are a short ferry ride away: Gozo and Comino. Malta is a bilingual country with Maltese and English being the nation’s two official languages. The people are very friendly and warm, making you feel at home immediately. The island has the perfect temperate climate with an average of 300 days of sunshine per year.

Mouth-watering Cuisine

The Maltese cuisine is quite diverse as it takes influence from various cuisines, mainly the Italian cuisine as well as Spanish, the French, and the British cuisines. However, there are still ample dishes of traditional Maltese specialties, namely rabbit stew, bragioli (beef olives), and timpana (baked macaroni).

The Island Life

You can experience the islands’ rich culture and history by visiting one of the world’s oldest buildings in Ggantija, or the fortified cities of Mdina and Valletta. The island is also abundant in beautiful beaches. You can also enjoy different sports and outdoor activities including hiking, biking, rock climbing, scuba diving, parasailing, and windsurfing. Malta is also known for its array of nightclubs and bars. Throughout the year, Malta also holds several festivals which host many world-renowned artists. Additionally, Malta is only a few hours away from several major European cities, such as Rome and Paris, with its airport providing direct flight connections.

3



3 habitable islands

2



2 official languages
Maltese and English

300
Days



300 days of sunshine

300km²



Around 300 km² in size

3



3 UNESCO properties inscribed on the
World Heritage List City of Valletta, Ħal
Safi Hypogeum and Megalithic Temples

533,000



Population around 533,000

We Are ITS

“

I began my hospitality journey at a young age, as my father’s passion for the industry always fascinated me. After working in various establishments and hotels, I enrolled at ITS in 1996. The three years that followed were a great journey, with foreign and Maltese lecturers guiding us through various hospitality sectors. The internship opportunities at ITS were the most rewarding parts of my studies. After finishing my studies, I worked at top hotels and DMC’s in Malta, including organising the largest MICE group in 2011 and representing IHG in roadshows across the US and Europe.

In 2015, I had the opportunity to work at the best hotel in the world, Gleneagles in Scotland. In 2018, I moved to retail tourism and lived in Budapest for over five years, traveling across Asia, China, India, and Russia. I now work as the Director of Sales and Marketing at The Phoenicia Malta, one of the top hotels on the island, where I am responsible for generating revenue and marketing the property. The role is challenging but dynamic, which is part of the vibrant industry we work in.

”

Andrew Strickland

Director of Sales and Marketing at The Phoenicia Malta



“

For the past two and half years, the Institute of Tourism Studies has been a significant part of my life. As someone who found interacting with customers fulfilling in my banking career, enrolling in the Higher National Diploma in Tourist Guiding presented a unique opportunity to share knowledge of Malta’s rich history, art, and culture with people. The course provides an in-depth look into Malta’s journey from the neolithic period to modern times, including its countryside, flora, and fauna. I also learned valuable skills such as presentation techniques, creativity, time management, and discipline, all crucial in this career. Despite the challenges, my fellow students and I supported each other, and the continuous support from ITS and its lecturers made the journey enjoyable. Therefore, at whatever age, I recommend the Institute of Tourism Studies as the place to spread your wings and learn new skills.

”

Sandra Friggieri

Higher National Diploma in Tourist Guiding Student



Affiliation and Partners

Affiliation



Partners



Institut Lyfe, formerly known as Institut Paul Bocuse



Plan For Our Kids





agenzija zghazagh



Agenzija Zghazagh provides young people with the time and space to make friends, learn in new ways and develop their talents through our regional youth services and our extensive empowerment programme.

For more information please contact

Agenzija Zghazagh
St Joseph High Road, Santa Venera SVR1013, Malta

Tel: 00356 2258 6700

Email: agenzija.zghazagh@gov.mt

Facebook: Agenzija Zghazagh

Instagram: [agenzija.zghazagh](https://www.instagram.com/agenzija.zghazagh)



youth.gov.mt



PARLIAMENTARY SECRETARIAT
FOR YOUTH, RESEARCH AND INNOVATION

Services Offered on Campus



Support Services

The Institute of Tourism Studies invests a great deal in providing student support services and has a team of dedicated staff that are constantly at the students' disposal. ITS's Student Support Services Department offers different support services to all its students.

Kindly contact the Student Support Services Department on their general email address for more information:
studentservices@its.edu.mt.

Student Support

This service is available to all ITS students who wish to discuss anything related to their programme of study and any other related matters during their time at ITS or during their work placement. The student support officer at ITS also reaches out to new students and carries out follow-up sessions with students who are already engaged with the service. We believe that this aspect is a very important part of the service as continuous follow-up, care, and monitoring offers much-needed support to our students.

Kindly contact the Student Support Services Department on **studentsupport@its.edu.mt** for more information.



Career Guidance

ITS students and prospective students may make use of one-to-one guidance sessions should they require assistance in choosing the right course and career path. The meetings can take place in person, virtually, over the phone, or via email.

As part of this service, students are also given assistance with interview skills and CV writing. Added to this, ITS offers orientation visits on campus to all secondary and post-secondary schools. The visit includes an information talk and a show-around of the campus along with the possibility of lunch at one of ITS's training restaurants.

Kindly contact the career guidance team on **guidance@its.edu.mt** for more information.



Wellbeing Services

ITS offers wellbeing sessions to all students, in-person or online, allowing them to discuss any concerns or personal matters that are affecting their wellbeing in an informal and confidential setting. This service is also offered to all students who are on their placement abroad via online platforms. These sessions are aimed at enhancing the students' wellbeing to shape them into successful individuals, not only in their careers, but also in their personal lives and relationships.

Kindly contact the wellbeing services team on **wellbeing@its.edu.mt** for more information.



Learning Coaches

ITS has a dedicated team of learning coaches who support students with special needs and/or learning challenges and/or specific difficulties throughout their learning experiences. The support provided by the team embraces inclusive practices which guide the students towards achievement and empowerment. The learning coaches are instrumental in providing the 'learning-to-learn' skills that lead the students towards full ownership of their own knowledge. By fostering positive and trustworthy relationships, they empower the students to successfully reach their final goal of employability.

Kindly contact the learning coaches team on **llc@its.edu.mt** for more information.

Library and Resource Room

The library contains printed and electronic information in the fields related to the programmes of study on offer. The library’s mission is to support ITS’s teaching and research programmes by providing adequate scholarly information resources, emerging technologies, and user support services.

The library’s representatives are available to assist students in managing printed and electronic collections, answering reference questions, directing them to specific research sources, providing instructions on the use of electronic resources, and guiding them on copyright issues.

Recognition for Prior Learning

RPL is a form of assessment recognising the students’ skills, knowledge, and competences acquired through previous training, education, work, and/or general life experience. On successful completion of the assessment process, the students may be exempted from the respective module lectures during a programme of study.

Seeking Guidance Prior to RPL

Guidance may be provided by the Institute’s appointed RPL coordinator by sending an email to **rpl@its.edu.mt**. For further information on RPL, visit ITS’s website.



Work-based Learning

Local and International Internships

The aim of the Local Industrial Trade Practice (LITP) and the International Internship Trade Practice (IITP) is to give the students the opportunity to apply what they have learnt in the lecture room to a work-based learning experience, whilst at the same time encouraging them to network with industry leaders. These contacts could potentially lead to job offers once the students successfully complete their studies with the Institute of Tourism Studies.

Local Industrial Trade Practice (LITP)

The Local Industrial Trade Practice (LITP) is a fourteen (14)-week practical experience in the tourism and hospitality industry of one’s own home country. All full-time students are required to undertake their LITP during the summer months within departments that are related to their area of study. The satisfactory completion of the LITP is a requirement for the abovementioned programmes of study.

International Internship Trade Practice (IITP)

The International Internship Trade Practice (IITP) is a mandatory twelve (12)-month (for Diploma students) or fourteen (14)-week

(for Bachelor’s Degree students) practical experience in the tourism and hospitality industry. ITS students undertake the IITP in a foreign country, which may be either European or non-European, and, in the case of international students, provided that it is not their home country. The satisfactory completion of the IITP is a requirement for the abovementioned programmes of study. The LITP and the IITP are a negotiated partnership, and the students may reap many benefits from such an experience, including:

- Academic credit
- Basic salary
- Practice in disciplinary skills
- Exposure to professional practices
- Self-development
- The opportunity to exercise civic responsibility
- Expansion of social and professional networks
- Career building

The exact dates for the LITP and the IITP depend on the academic calendar which varies every scholastic year.

LITP and IITP Conditions, Costs, and Remuneration

Conditions of employment and remuneration payable to the students during the LITP and

the IITP will be compliant with the respective country’s employment regulations.

The students may propose establishments where to conduct their work placement as long as such establishments abide by employment regulations and are approved by the Institute of Tourism Studies. Students embarking on their international internship must make their own travel and insurance arrangements. Final approval of the placement arrangements is at the discretion of the CEO and the Student Cases Board within the Institute of Tourism Studies.

Practicum

The practicum is aimed at providing the students with the opportunity to undertake first-hand experiential training in the heritage industry. This work experience is mandatory for students studying Higher National Diploma in Tourist Guiding and Master of Arts in Heritage Interpretation. This work experience will be in line with the students’ area of study, thus enabling them to put into practice the theoretical aspects of their studies. Furthermore, such an experience is crucial in providing the students with a clear insight into the needs and demands that govern the local heritage industry, particularly with regard to interpretation and visitors’ satisfaction.

International Students

We Are Diverse

Apart from Maltese students, a large number of international students enrolled at the Institute during the academic year 2022-2023, most of whom were Nigerian, Italian, Serbian, Ukrainian, and British.

17%	International Students
38	Different Nations
1.6%	Oceania
30.4%	Africa
3.3%	Americas
20.5%	Asia
44.2%	Europe

Prospective students with foreign qualifications are asked to contact the Malta Qualifications Recognition Information Centre (MQRIC) for recognition of their qualification.

ITS provides international students with several services in relation to visas, applications, and integration within its campus.

Applying for Visas

International students who require a visa are guided by ITS's International Office. The main aim of the International Office is to welcome international students at the Institute of Tourism Studies and help them adjust to life in Malta. There are various ways in which our office helps foreign students.

Before The Student Comes to Malta

The International Office produces letters that kickstart the students' visa process and helps the students find accommodation by providing them with useful contacts.

It also contacts Identity Malta to ensure that the entity is notified of any new visa applications pertaining to these students and of the embassies from which they would be coming.

After The Student Comes to Malta

The International Office helps the students acclimatise to Malta and maintains contact with them to address any needs they might have.

Application Process

The students first apply online through ITS's website. Following acceptance, the Registrar's Office then sends the acceptance letter. This is followed by an email from the International Office comprising the students' basic information so that they can kickstart the application at the embassy.

Once the students pay the first semester fees, the International Office sends a more detailed letter to both Identity Malta and the student. When the students arrive in Malta, the International Office shows them around the campus and helps them find the closest amenities to their accommodation. After a couple of weeks, the International Office starts approaching non-European foreigners and helps them apply for a student visa.



Additional Useful 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 costs depend on what the students choose to purchase. In Malta, there are numerous convenience shops and ITS has a canteen where ITS students can dine.

Transportation Costs

One can find the different transportation costs on the Malta Public transport website: www.publictransport.com.mt/en/bus-card-and-ticketing.

Healthcare

When international students apply for a one-year student visa, the application must

include a one-year private health plan. You can even get a quotation online by going to a Maltese private insurance provider.

Entry Requirements

International students are required to confirm the EQF (European Qualifications Framework) level of their qualifications as part of their entry requirements. This may be done either by means of a written declaration and/or certification from the educational institution that awarded the qualification/s or else by submitting their qualifications to the Malta Qualifications Recognition Information Centre (MQRIC) for vetting.



Tariffs And Fees

As indicated on ITS's website, applicants from non-EU countries are required to pay a registration fee as well as the fees of the pursued course.

English Language Requirements

At the Institute of Tourism Studies, it is essential to have a sound level of English language skills in writing, speaking, listening, and reading since English is the language of instruction.

When applying to pursue their studies at ITS, international students are required to indicate their level of English proficiency 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, holders of international Degrees and/or Diplomas may provide evidence for consideration that their course leading to their qualification was delivered in English.

International students are encouraged to apply as early as possible to allow enough time for the visa application and other requirements.

Applications for International non EU students are open from 8th March - 12th May



The Future of ITS

Works have now started on the new Institute of Tourism Studies (ITS) campus in Smart City, Kalkara. This campus will entail a quality experience for ITS students, with facilities translating into more specialised courses that prepare future workers for the needs of the tourism and hospitality industry in Malta and around the world. Scheduled to open in 2026, the new campus is designed to welcome 2,500 students, which is twice the amount it is accepting today.

Being one of the largest investments for human resources in tourism and hospitality to date, this €60 million investment will be providing a wider choice of facilities and amenities through which ITS can deliver specialised courses required by the industry.

This new state-of-the-art campus will include:

58 Classrooms

3 Restaurants

3 Bars For Training

1 Cafeteria For Training

21 Specialised Laboratories

1 Library

Planned Facilities

This campus will be the natural choice as a training centre for prospective industry workers, as well as for those who are already working within the industry and wish to further their studies and training.



Room for more than
300 staff members



400
parking spaces



An auditorium with a capacity of around
500 people



An indoor pool
suitable for scuba diving training



A dormitory accommodating over
500 students



A sports centre

Application Dates

For programmes of studies starting
2 October 2023.

International
and non-EU

8th March -
12th May

Maltese
and EU

3rd June -
11th August

Late applications EU Malta
MATSEC/SEC Resits

25th September -
29th September

Applications are processed within 15 working days upon receipt of all the relevant and correct documents.



Scan the QR code or
visit www.its.edu.mt

Apply Now



Admission to The Institute of Tourism Studies

You may contact the Registrar’s Office on registrar@its.edu.mt for assistance in filling out the online application form.

For assistance and information about the courses, you may contact our Career Guidance Officer on guidance@its.edu.mt.

All applications are subject to approval according to the Admissions Policy of the Institute and/or by the Board of Governors. The final decision on acceptance is taken by ITS.

Applicants may be subject to an English proficiency test and/or an interview. ITS reserves the right to speak to the applicants and/or their legal guardians (in cases of underage applicants) to determine the propensity of such applicants. ITS may also suggest alternative programmes and/or levels of support in cases where the applicants might be at risk in terms of health and safety, and/or might be applying for a programme that might be detrimental to their development. More information on the Admissions Policy may be found on ITS’s website.

Conduct

All registered full-time and part-time students shall be subject to the Rules and Regulations of the Institute of Tourism Studies, which may be found on ITS’s website.

General Provisions

Students must follow the timetables issued by the Institute of Tourism Studies and may be required to attend morning, afternoon, and/or evening sessions. They may also be required to attend sessions succeeding normal hours, on public holidays, and during the weekend. Students in programmes of study where food is handled are required to successfully complete a food hygiene course in accordance with current Health and Hygiene Regulations.

All successful applicants, if applicable, will be asked to undertake a medical examination conducted by a medical practitioner at a clinic of their choice and fill in a medical questionnaire, which will be attached with the acceptance letter. This medical questionnaire is needed to certify their suitability to join a programme of studies at the Institute of Tourism Studies.

English Language Requirements

At the Institute of Tourism Studies, it is essential to have a sound level of English language skills in writing, speaking, listening, and reading since English is the language of instruction.

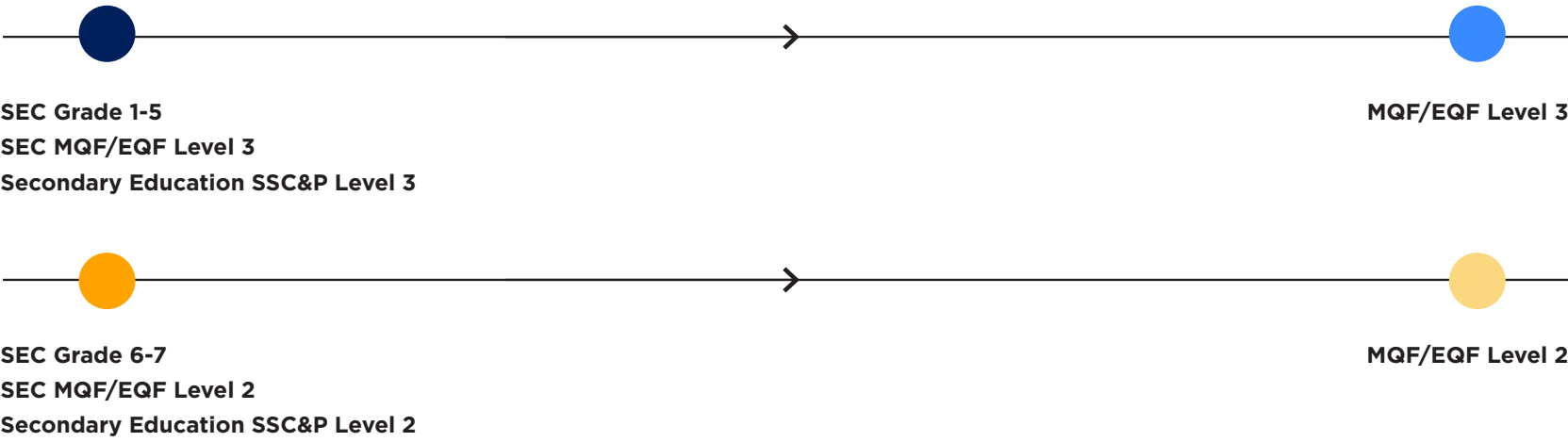
Grade Point Equivalences for Level 5 and Level 6 (Matrix)

A combination of a minimum of three (3) subjects at advanced and intermediate level, one (1) of which needs to be an A-Level (MQF/EQF Level 4) pass. These must add up to a minimum of 44 points as per the following matrix.

Advanced Level	Grade A	30 Grade Points	Intermediate Level	Grade A	10 Grade Points
	Grade B	24 Grade Points		Grade B	8 Grade Points
	Grade C	18 Grade Points		Grade C	6 Grade Points
	Grade D	12 Grade Points		Grade D	4 Grade Points
	Grade E	6 Grade Points		Grade E	2 Grade Points



MQF/EQF Levels In Correspondence With SEC Grades

The table below explains the Malta Qualifications Framework (MQF) levels and corresponding SEC grades as specified in the Referencing Report authored by the National Commission for Further and Higher Education (MFHEA).



Programmes of Studies

The Institute of Tourism Studies offers a variety of programmes of studies, ranging from Foundation Level (MQF/EQF Level 2) up to Master's Degree Level (MQF/EQF Level 7). Students may progress from Level 2 up to Level 7 if they obtain the necessary qualifications.

Prospective students may apply for courses which are marked with an entry point  whilst current ITS students may apply for courses which are marked with internal progression. 

Key



Entry Point

For prospective students who meet the requirement(s) and can enrol to this programme



Internal Progression

For current students to progress to the next level



MQF/EQF Level



ECTS (European Credit Transfer and Accumulation System)



Programme Duration



Triple Accreditation



Study Mode

On-Campus Learning

Lectures are held on campus

Online Learning

Lectures are held online only

Blended Learning

Lectures are held both online and in person

1

Foundation

Pg 44

2

Certificate

Pg 50

3

Preparatory Course

Pg 62

4

Diploma

Pg 68

5

Higher National Diploma

Pg 84

6

Bachelor's Degree

Pg 100

7

Master's Degree

Pg 114

1

Foundation

Foundation in Hospitality and Tourism
Course Code: F-HT



Foundation in Hospitality and Tourism



Entry Point



MQF/EQF Level 2



60 ECTS



2 Semesters + LITP
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Provide a basic understanding of the tourism and hospitality sectors.

Apply various skills in practical modules of study.

Acquire key competences necessary for tourism and hospitality.

Prepares candidates 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

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.

All students will be asked for a Food Handling License in the Application Form. Applicants who are still not in possession of the license at application phase will be directed on the Application Form itself to apply for the Food Handling Course leading to License B.

Note: Individuals applying for the Foundation in Hospitality and Tourism study programme must be a minimum of 16 years of age by the end of December of the current academic year and are not to exceed the age of 22 years by the start of the academic year.



Note

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



Bay Breakfast

with Daniel and Ylenia

Malta's #1
Radio Show



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



Certificate in Events



Entry Point



MQF/EQF Level 3



60 ECTS



2 Semesters + LITP
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Understand basic theories and processes of personal events planning.

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

Understand various event elements such as food and beverage service, design, and entertainment.

Follow legal requirements on safety, health, and hygiene.

Apply basic sales and marketing principles to ensure 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 shall include Hospitality, Mathematics, Maltese, English, 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 shall include Hospitality or Home Economics at grade 3 or better, 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 replace the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality should 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 per the direction of ITS. The Institute also 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

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.

All students will be asked for a Food Handling License in the Application Form. Applicants who are still not in possession of the license at application phase will be directed on the Application Form itself to apply for the Food Handling Course leading to License B.

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.



Certificate in Food Preparation and Service



Entry Point



MQF/EQF Level 3



60 ECTS



2 Semesters + LITP
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 good customer and staff relations by employing effective methods of communication.

Comply with legal requirements on 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 shall include Hospitality, Mathematics, Maltese, English, 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 shall include Hospitality or Home Economics at grade 3 or better, 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 replace the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality should 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 per the direction of ITS. The Institute also 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

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.

All students will be asked for a Food Handling License in the Application Form. Applicants who are still not in possession of the license at application phase will be directed on the Application Form itself to apply for the Food Handling Course leading to License B.

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.



Certificate in Rooms Division



Entry Point



MQF/EQF Level 3



60 ECTS



2 Semesters + LITP
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Advise guests on in-house facilities and external activities.

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

Assess the needs and requirements of different types of customers.

Sell in-house facilities.

Carry out housekeeping best practices.

Follow legal requirements on 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 shall include Hospitality, Mathematics, Maltese, English, 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 shall include Hospitality or Home Economics at grade 3 or better, 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 replace the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality should 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 per the direction of ITS. The Institute also 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

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.



Certificate in Travel and Tourism



Entry Point



MQF/EQF Level 3



60 ECTS



2 Semesters + LITP
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.

Advise tourists on sociocultural activities to enhance the experiential tourism product.

Understand the marketing concept of Malta 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 shall include Hospitality, Mathematics, Maltese, English, 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 shall include Hospitality or Home Economics at grade 3 or better, 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 replace the Maltese O-Level with their native language O-Level.

OR

A successful completion of the Alternative Learning Programme Plus (ALP+), of which Hospitality should 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 per the direction of ITS. The Institute also 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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3 Preparatory Course

Preparatory Course for The Bachelor in
Culinary Arts (Hons)
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
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

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

Comprehensively understand core principles to comply with social, scientific, cultural, and ethical values at the stages of gathering, interpreting, implementing, and declaring data in the field.

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

Comprehensively equip learners with academic skills that are in line with an 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 any ITS Higher National Diploma 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) needs to be an A-Level (MQF/EQF Level 4) pass. These must add up to 22 points as per the provided matrix; and (ii) passes at grade 5 (SSC&P Level 3) or better in the English and Mathematics SEC examinations.

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 per the direction of ITS. The Institute also reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Additional Information

All students will be asked for a Food Handling License in the Application Form. Applicants who are still not in possession of the license at application phase will be directed on the Application Form itself to apply for the Food Handling Course leading to License B.

Note

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

For the Grade Point Equivalent, refer to the 'Admission to The Institute of Tourism Studies' page.





“

The global climate change crisis is posing significant challenges, including for my home country Lesotho. As such, completing the Diploma in Climate Friendly Travel Tourism has been vital in equipping me with the knowledge and skills to encourage and influence our government and citizens to take meaningful action. This course also provided insights into climate change negotiations, which led to my selection as Lesotho's delegate to the UNFCCC climate change negotiations COP27. I am grateful for the opportunity to have undertaken this course and to apply what I have learned to contribute towards a sustainable future.

”

Letsatsi Phinehas Lekhooa

Climate Change Research Associate



“

If I were to describe my ITS experience in one word, it would be incredible. I've been dreaming of going to ITS since I was in Form 3 and since then I do not regret anything. My classmates, teachers and administration staff have all made this an amazing experience. I thoroughly enjoy going to school and especially enjoy vlogging my days and sharing them with the world. As someone who always had a calling to become a pastry chef, I am grateful to have found ITS's culinary programme to provide me with the resources and tools I need.

”

Mariah Ruggier

Higher National Diploma in Food Preparation
and Production Management Student

4 Diploma

Diploma in Climate Friendly Travel

Course Code: C-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



Diploma in Climate Friendly Travel



Entry Point



MQF/EQF Level 4



120 ECTS



2 Semesters + LITP/IITP (1 Year)
Course Duration: 2 Years



Online Learning

Programme Learning Outcomes

Identify why climate change is a dominant issue on the global agenda and recognise its dominant impact on travel and tourism.

Review historical development and scientific evidence to understand the effects of climate change on the travel ecosystem, mobility, communities, and hospitality services, and vice versa.

Use appropriate cognitive and practical skills to influence and cause a change in the development of next-generation thinkers, ultimately educating them to implement green policies and become trainers for climate-friendly travel.

Understand the issue of sustainability through concepts of climate friendly travel and key elements of the 2050 long-term strategy, as contained 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 include 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 per the direction of ITS. The Institute also 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 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.



Diploma in Events Operations



Internal Progression



MQF/EQF Level 4



120 ECTS



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



On-Campus Learning

Programme Learning Outcomes

Exhibit responsibility towards an operational section within a hotel in relation to events and other types of functions.

Carry-out contemporary systems and theories related to the administrative and operational areas within this sector.

Apply sound ethical behaviour in the workplace, excellent leadership, and interpersonal skills.

Assess and address a number of key operational issues that might occur within a hotel or a catering organisation.

Apply accounting and budgeting knowledge and skills to the operation of events.

Deliver economic, efficient, effective, and environmentally friendly operational performance.

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



Diploma in Food and Beverage Service Operations



Internal Progression



MQF/EQF Level 4



120 ECTS



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



On-Campus Learning

Programme Learning Outcomes

Comply and exhibit sound ethical behaviour on the workplace, excellent leadership, and interpersonal skills.

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

Be responsible for an operational section of the food and beverage department within a hotel and/or catering organisation.

Be responsible towards the handling of a number of key operational issues that might occur within a hotel or a catering organisation.

Deliver economic, efficient, effective, and environmentally friendly operational performance.

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



Diploma in Food Preparation and Production Operations



Internal Progression



MQF/EQF Level 4



120 ECTS



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



On-Campus Learning

Programme Learning Outcomes

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

Prepare and produce dishes at the right temperature, using well balanced ingredients and served to the exact consistency.

Prepare a selection of cold and hot food, sauces, desserts, and baked products, including bread.

Reach a holistic understanding and be able to produce various national and ethnic cuisines.

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



Diploma in Rooms Division Operations



Internal Progression



MQF/EQF Level 4



120 ECTS



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



On-Campus Learning

Programme Learning Outcomes

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

Create various sales opportunities to enable the maximisation of room sales and occupancies.

Carry out operation processes in both front office and housekeeping.

Follow and apply legal requirements pertinent to 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



Diploma in Travel and Tourism Operations



Internal Progression



MQF/EQF Level 4



120 ECTS



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



On-Campus Learning

Programme Learning Outcomes

Understand travel agency operations.

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

Assess the needs and requirements of different 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 Operations and Tour Representative
- Tourist Information Agent
- Tourism Promotion Agent
- Travel Consultant





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Higher National Diploma

Higher National Diploma in Events Management

Course Code: H-ELM

Higher National Diploma in Food and Beverage Management

Course Code: H-FBM

Higher National Diploma in Food Preparation and Production Management

Course Code: H-FPPM

Higher National Diploma in Rooms Division Management

Course Code: H-RDM

Higher National Diploma in Tourist Guiding

Course Code for Full-Time: H-TG

Course Code for Part-Time: PT5TG

Higher National Diploma in Travel and Toursim Management

Course Code: H-TTM



Higher National Diploma in Events Management



Internal Progression



MQF/EQF Level 5



67 ECTS



2 Semesters
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Independently implement the necessary operational and managerial tasks related to hospitality events.

Effectively manage team members within a hospitality-event-related department.

Solve problems which might arise during the planning, organisation, and implementation of various hospitality events.

Propose creative and innovative initiatives and solutions for customised hospitality events.

Deal effectively, efficiently, and ethically with a demanding work environment.

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

Entry Criteria

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

Possible Career Opportunities

- Events Planner
- Events Manager
- Event Specialist
- Events Sales and Marketing Manager
- Destination Management Company (DMC) Manager
- Fair and Conventions Coordinator
- Conference and Banqueting Manager



Course Code: H-FBM

Higher National Diploma in Food and Beverage Management



Internal Progression



MQF/EQF Level 5



67 ECTS



2 Semesters
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Be responsible (at junior management level) for an operational department or section within hotels, catering establishments, or hospitality-oriented organisations.

Understand and apply contemporary systems and theories related to the administrative and operational areas in food and beverage.

Comply and exhibit sound ethical behaviour on the workplace, excellent leadership, and interpersonal skills.

Assist in the generation of business and/or departmental ideas based on specific economic and market situations, trends, and contemporary 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



Higher National Diploma in Food Preparation and Production Management



Internal Progression



MQF/EQF Level 5



67 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 the necessary hygiene and safety procedures.

Prepare and produce dishes at the right temperature, using well-balanced ingredients and served to the exact consistency.

Practice and offer a variety of complex and creative hot and cold dishes, desserts, centrepieces, and baked products, including bread.

Comply and adhere to the concepts of health and safety legislation and implementation actions.

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

Practice modern leadership approaches in a kitchen environment and implement cost-effective production processes.

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



Higher National Diploma in Rooms Division Management



Internal Progression



MQF/EQF Level 5



67 ECTS



2 Semesters
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Exhibit sound ethical behaviour in the workplace, excellent leadership, and interpersonal skills.

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

Be responsible for handling verbal and written complaints.

Be responsible for key operational processes in both front office and housekeeping.

Apply revenue management theories to achieve maximum revenues in line with a budget.

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



Higher National Diploma in Tourist Guiding

	Entry Point
	MQF/EQF Level 5
	120 ECTS
	Full-time: 3 Semesters + Summer Practicum Course Duration: 1.5 Years Part-time: 5 Semesters + 2 Summer Practicums Course Duration: 2.5 Years
	Blended Learning

Programme Learning Outcomes

Understand the role of the tourist guide and manage the complex concepts of well-organised tours.

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

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

Understand and explain the detailed historical and cultural content of various itineraries and sites.

Manage small tour groups and always ensure safety and customer satisfaction.



Entry Criteria

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

OR

A successful completion of any ITS Diploma 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 per the direction of ITS. The Institute also 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

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.

No additional tuition fees are required for the summer practicum(s).

Note

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

For the Grade Point Equivalent, refer to the 'Admission to The Institute of Tourism Studies' page.

Part-Time



Full-Time



Higher National Diploma in Travel and Tourism Management



Internal Progression



MQF/EQF Level 5



67 ECTS



2 Semesters
Course Duration: 1 Year



On-Campus Learning

Programme Learning Outcomes

Exhibit sound ethical behaviour in the workplace, excellent leadership, and interpersonal skills.

Evaluate and anticipate customer needs and expectations.

Apply knowledge related to the running of a small business.

Demonstrate knowledge of marketing Malta as a tourist destination.

Entry Criteria

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

Possible Career Opportunities

- Destination Management Company (DMC) Manager
- Tour Manager
- Tourism Product Manager
- Travel Agency Manager
- Airport Liaison Officer
- Travel Agent



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Bachelor's Degree

Bachelor in Culinary Arts (Hons)

Course Code: UG-CA

Bachelor in International Hospitality Management (Hons)

Course Code : UG-IHM

Bachelor of Science in Diving Safety Management

Course Code for Full-Time: UG-DSM

Course Code for Part-Time: PT6DSM



Bachelor in Culinary Arts (Hons)



Entry Point



MQF/EQF Level 6



240 ECTS



6 Semesters + LITP and IITP
Course Duration: 3 Years



On-Campus Learning

Programme Learning Outcomes

Conduct advanced studies and further the education in the field of culinary arts.

Comply with social, scientific, cultural, and ethical values at the stages of gathering, interpreting, implementing, and declaring data in the field.

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

Develop and appraise enhanced levels of craftsmanship in culinary arts and specific speciality areas of food production and modern food production trends.

In collaboration with Institut Lyfe,
formerly known as Institut Paul Bocuse



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.

All students will be asked for a Food Handling License in the Application Form. Applicants who are still not in possession of the license at application phase will be directed on the Application Form itself to apply for the Food Handling Course leading to License B.



Entry Criteria

(i) A combination of a minimum of three (3) subjects at advanced and intermediate level, of which one (1) needs to be an A-Level (MQF/EQF Level 4) pass. These must add up to a minimum of 44 points as per the provided matrix; (ii) passes at grade 5 (SSC&P Level 3) or better in the English and Mathematics SEC examinations; 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 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 per the direction of ITS. This programme requires (i) at least four (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). The Institute also reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also provide proof of their English proficiency at Level B2. Students who decide to progress to the Bachelor in Culinary Arts from the Higher National Diploma will be required to carry out a three (3)-month placement prior to commencing their second year of studies.

Note: The Institute of Tourism Studies offers a preparatory year for applicants with no experience. Kindly refer to the Preparatory Course for The Bachelor in Culinary Arts (Hons) for more information.

Possible Career Opportunities

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

Note

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

For the Grade Point Equivalent, refer to the 'Admission to The Institute of Tourism Studies' page.



Bachelor in International Hospitality Management (Hons)

with Specialisations



Entry Point



MQF/EQF Level 6



240 ECTS



6 Semesters + LITP and IITP
Course Duration: 3 Years



On-Campus Learning

Programme Learning Outcomes

Manage hospitality operations within international dimensions.

Understand fundamental and complex theories for management and leadership industry.

Understand and apply advanced marketing principles.

Comply with social, scientific, cultural and ethical values at the stages of gathering, interpreting and implementing data in the field.

Apply the use of information 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) needs to be an A-Level (MQF/EQF Level 4) pass. These must add up to a minimum of 44 points as per the provided matrix; and (ii) passes at grade 5 (SSC&P Level 3) or better in the English, and Mathematics SEC examinations. Non-Maltese applicants have the option to replace the Maltese O-Level with their native language O-Level.

OR

A successful completion of any ITS Diploma at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

A successful completion of any ITS Higher National Diploma 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 per the direction of ITS. The Institute also reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also provide proof of their English proficiency at Level B2.

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.

Note

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

For the Grade Point Equivalent, refer to the 'Admission to The Institute of Tourism Studies' page.

In Collaboration With



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

With Finance

Programme Learning Outcomes

- Acquire advanced knowledge in the field of international hospitality management within a dynamic environment specialising in finance.
- Identify complex and professional social, cultural, and environmental issues challenging the continuously evolving international hospitality industry, especially in the finance area.
- Describe different techniques used in different departments, including finance, marketing, humanities, and food and beverage.
- Explain duties, legalities, procedures, and operations within the finance department.
- Pursue further education in international hospitality management,
- Demonstrate managerial skills at the finance department.

Possible Career Opportunitites

- General Manager
- Financial Control
- 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

- Acquire advanced knowledge in the field of international hospitality management within a dynamic environment specialising in food and beverage service and events.
- Identify complex and professional social, cultural, and environmental issues challenging the continuously evolving international hospitality industry, especially in the food and beverage service and events areas.
- Describe different techniques used in different departments, including finance, marketing, humanities, and food and beverage.
- Explain duties, legalities, procedures, and operations within the food and beverage service and events departments.
- Pursue further education in international hospitality management,
- Demonstrate managerial skills at the food and beverage service and events departments.

Possible Career Opportunitites

- 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	Possible Career Opportunitess
Acquire advanced knowledge in the field of international hospitality management within a dynamic environment specialising in human resources.	<ul style="list-style-type: none">• Human Resources Manager• Human Resources Senior Manager• Employee Relations Manager
Identify complex and professional social, cultural, and environmental issues challenging the continuously evolving international hospitality industry, especially in the human resources area.	<ul style="list-style-type: none">• Customer Relations Manager• General Manager• Property Manager
Describe different techniques used in different departments, including finance, marketing, humanities, and food and beverage.	<ul style="list-style-type: none">• General Manager• Sales and Marketing Assistant
Explain duties, legalities, procedures, and operations within the human resources department.	
Pursue further education in international hospitality management,	
Demonstrate managerial skills at the human resources department.	

With Spa and Wellness

Programme Learning Outcomes	Possible Career Opportunitess
Acquire advanced knowledge in the field of international hospitality management within a dynamic environment specialising in spa and wellness.	<ul style="list-style-type: none">• General Manager• Property Manager• Spa Manager
Identify complex and professional social, cultural, and environmental issues challenging the continuously evolving international hospitality industry, especially in the spa and wellness area.	<ul style="list-style-type: none">• Spa and Wellness Supervisor• General Manager• Sales and Marketing Assistant
Describe different techniques used in different departments, including finance, marketing, humanities, and food and beverage.	
Explain duties, legalities, procedures, and operations within the spa and wellness department.	
Pursue further education in international hospitality management.	
Demonstrate managerial skills at the spa and wellness department.	

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



Blended Learning

Programme Learning Outcomes

Comprehensively understand the concepts of risk assessment with respect to scuba diving and creatively propose strategies on how to reduce risks.

Systematically understand human physiology and acknowledge how this is affected by regular/frequent diving activity (recreational, technical, and free diving).

Comprehend the business elements, including the human resource management component, and how does this operate in the leisure industry.

Determine detailed knowledge on the various components making up diving equipment and specific equipment used for specific use (recreational, technical, and free diving, research diving, and other associated activities whilst diving).

Systematically identify diving-related hazards/injuries and their treatment both in terms of basic first aid but also more advanced procedures, such as the use of the hyperbaric chamber.

Deploy established techniques on how to assist and partner with recompression chamber facilities in areas of training and emergency assistance.

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. For work placement, no additional tuition fees are required.

Note: The applicants must also complete and provide a Diver Medical Participant Questionnaire which is available on ITS's website.

Entry Criteria

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

OR

A successful completion of any ITS Diploma at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

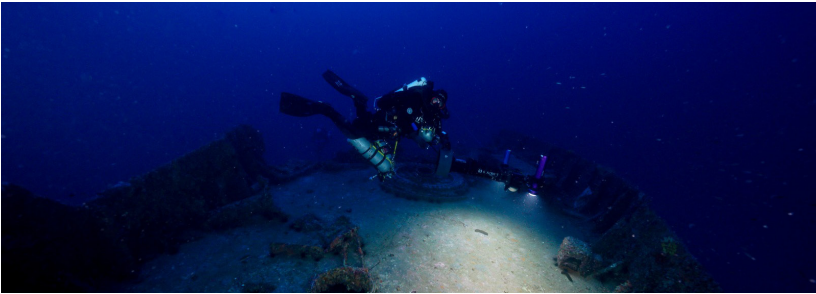
OR

A successful completion of any ITS Higher National Diploma 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 per the direction of ITS. The Institute also reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also provide proof of their English proficiency at Level B2.

In addition to any of the above entry requirements and given that this course includes numerous practical (diving) components, it is mandatory for the applicants to be in possession of an EN standard Level 2 diving certification (e.g., the PADI Rescue Diver or an equivalent certification from a recognised certification agency) and have a minimum of thirty (30) logged dives. Candidates who do not have both of these requirements may be allowed to enrol on the condition that they provide proof of having attained such requirements by the end of the first semester of the first academic year.



Possible Career Opportunities

- Scuba Diving Instructor
- Director of Diving/Diving Business Manager
- Dive Safety Officer
- Diving Officer
- Research Diver
- Scientific Diver
- Hyperbaric Chamber Operator
- Diving Medical Technician
- Gas Blender

Note

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

For the Grade Point Equivalent, refer to the 'Admission to The Institute of Tourism Studies' page.

In Collaboration With



Part-Time



Full-Time





“

During my MBA studies at ITS, I had the incredible opportunity to learn from exceptional lecturers and expand my knowledge in inspiring disciplines. Working on various projects alongside like-minded students was a fantastic opportunity to build new friendships. Though the course was challenging, the professors and staff at ITS were always available to offer their support and encouragement. I am truly grateful for the opportunity to have studied at ITS.

”

Stefan Hogan

Executive Head Chef at Corinthia Palace Hotel



“

Hospitality is one of the nicest things you can do in life, creating memories for others with the level of your service. It is not that easy and you need to be very passionate, otherwise you will not last long. I have been in this industry for 30 years and I have gained a lot of experience throughout, now I would like to start passing on all of this experience to the next generation and teach others.

”

Gordan Galea

Executive Pastry Chef at Park Hyatt, Abu Dhabi

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



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.

Autonomously and systematically manage specific hospitality operations within an international dimension.

Employ best practices and put complex theories of hospitality business management into practice in the most efficient and effective ways.

Creatively apply advanced hospitality marketing principles.

Promote social, scientific, cultural, and ethical values at the stages of gathering, interpreting, and implementing data in the hospitality business field.

Employ innovation techniques within the hospitality business operations in order to sustain and attract new business.



Entry Criteria

A relevant degree at MQF/EQF Level 6 with 180 ECTS at second class or better.

OR

A degree at MQF/EQF Level 6 and a portfolio evidencing relevant work experience of at least 3 years.

OR

A full qualification at MQF/EQF Level 5 in Tourism, Hospitality, Business, or Management, including six years work experience at supervisory/management level. Applicants may also be requested to submit a portfolio evidencing appropriate writing and analytical skills to ensure that the prospective candidate can fully and meaningfully participate in the course.

OR

Ten years of proven work experience at supervisory/management level. Applicants may also be requested to submit a portfolio evidencing appropriate writing and analytical skills to ensure that the prospective candidate can fully and meaningfully participate in the course. Applicants must also provide proof 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

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.

Note

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



Master of Arts in Heritage Interpretation



Entry Point



MQF/EQF Level 7



90 ECTS



5 Semesters + Practicum
Course Duration: 3 Years



Blended Learning on a Part-time Basis



Programme Learning Outcomes

Devise innovative strategies for heritage interpretation which may be applied to different contexts, particularly those related to tourism and education.

Initiate research and be self-driven to propose new studies in heritage interpretation which will contribute toward local and international heritage and tourism sectors.

Critically assess the stakeholders/audience/clients which will be benefitting from an adequate heritage interpretation product whilst establishing methods of research to carry out audience segmentation in order to provide the best heritage interpretation experience to a wide variety of clients.

Critically review current methods of heritage interpretation which are already present in heritage and tourism attractions.

Comprehensively deal with ICT professionals when developing heritage interpretation technology and critically assess the full cycle of planning, implementation, and review of such technology.

Possible Career Opportunities

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

Entry Criteria

A relevant degree at MQF/EQF Level 6 with 180 ECTS at second class or better.

OR

A degree at MQF/EQF Level 6 and a portfolio evidencing relevant work experience of at least 3 years.

OR

A full qualification at MQF/EQF Level 5 with 120 ECTS and a portfolio evidencing appropriate writing and analytical skills to ensure that the prospective candidate can fully and meaningfully participate in the course, along with work experience at professional and/or executive level of at least 5 years. Applicants must also provide proof of their English proficiency at Level C1.

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.

For practicum, tuition fees are required for taught components (4 semesters).

Note

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



Contact Details

Registrar's Office

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

Career Guidance

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

International Office

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

Training School

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

Credits

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



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