

Overview:

The Master of Hospitality Management: Lebanese and Mediterranean Gastronomy and Lifestyle is the first post graduate curriculum dedicated to Lebanese gastronomy and lifestyle studies. It aims at developing professionals with the thorough understanding of Lebanese cuisine, pastry, culture and lifestyle. It also covers the interconnection between the Lebanese and Mediterranean cultures. Graduates of this Master will develop new Lebanese restaurants concepts, manage Lebanese restaurants franchises and will create innovative travel and agrotourism businesses.

JOB OPPORTUNITIES:

Tourism organizations (hotels, restaurants, catering companies), franchising groups, large food distribution companies and companies specializing in consultancy or in Lebanese cuisine and/or products originating from the local agriculture.

TARGETED POSITIONS:

General Manager, Director of F&B, Brand Manager, Manager of Agrotourism Properties, Senior Consultant, etc.

Requirements:

- Bachelor's degree in any discipline*
- Motivation letter
- Interview

* Candidates for the Master of Hospitality Management: Lebanese and Mediterranean Gastronomy and Lifestyle may be required to take preparatory courses in Kitchen (Level 1) and a training in partnering restaurants.

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| Location | Campus of social sciences |
| Website | www.ige.usj.edu.lb |
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| Phone | 961 (1) 421392/3/4 |

* Tuition fees 2020-2021