

Affiliate Member News

The Benefits of Professional Lectures in Tourism Education



Being the fastest developing economic sector worldwide, tourism needs competitive and qualified human capital in order to fulfill its growth expectations. More specifically in Greece, the impact of tourism is even more important, since it offers the tools to exit the memorandum period.

Every year at Le Monde Institute of Hotel & Tourism Studies, the aim has been to provide students with the adequate vocational and academic background in order to excel in an intensely competitive sector. This has been achieved through a highly qualified faculty staff in academia and vocational training, who deliver a solid theoretical background, as well as skills development, on which students "construct" their own professional recognition.

Is this enough to provide a strong competitive advantage towards competition for these new professionals? The answer lies in the highly demanding businesses recruiting directly our students. In fact, the more a student can answer to their challenging needs and avoid any additional training costs, the more the business will be likely to select them and provide a state-of-the-art customer service.

How is this achievable though? The general

framework is usually set by the Ministry of Education, though having all the taught subjects updated to the international trends is considered crucial for ensuring a successful career path for the graduates. Theoretical and practical modules should not only develop the young professionals' skills but also encourage them to form the future perspective of their distinguished profession either in gastronomy or the hospitality sector.

Le Monde Institute provides additional specialization courses as well as a second framework of professional lectures in which students can access a more specific knowledge and cutting-edge experience from world class and internationally renowned professionals of each field.

Thus, our gastronomy students were presented with the opportunity to assist a lecture of Hervé This, co-creator of molecular gastronomy- in Athens. The renowned French chemist not only presented the benefits of molecular gastronomy towards the prevention of food spoilage and energy savings, but also practiced "live" his note à note cuisine- based on chemistry processes, with the active participation of our students and professors. A once-in-a-lifetime experience for the young professionals that

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enhanced their knowledge and broadened their culinary horizons.

On the other hand our hotel management students have the possibility to attend a wide variety of lectures in the fields of gastronomy, restaurant management, oenology and on the subjects of communication and culture, giving them the opportunity to make professional contacts and broaden their experiences and skills. The lecturers provide hands on and updated material in their field, as well as practical engagements from students through tastings and case-studies.

Each one of us at LE MONDE do believe that educational institutes should offer a wide range of courses, but professional lectures are a necessary add on. Their benefits are very straight forward; they provide specialized, updated and practical market knowledge to students who can use them to differentiate themselves among competition and ultimately get chosen over other candidates.

