

28 August 2023

Press Release of SHL Schweizerische Hotelfachschule Luzern

SHL Schweizerische Hotelfachschule Luzern successfully starts the school year 2023/24

On Monday morning, an exciting new school year began at the SHL Schweizerische Hotelfachschule Luzern for 283 students on the "Dipl. Hotelier(e)-Gastronom(in) HF" and "Bachelor of Science in Hospitality Management" programmes. This brings with it exciting innovations - and a lot of life on the campus in Lucerne.

Catching fire for the industry

SHL Director Christa Augsburg is very pleased with the demand for the application oriented SHL degree programmes. The long-standing HF course was already full in June 2023, and registration for August has so far only been possible "on a waiting list". Those who have to wait until February 2024 can use the time wisely, says Christa Augsburg: "Especially for prospective students who do not yet have any professional experience, it makes it easier to get started at SHL if they get a taste of the hospitality industry before they start their studies." At the same time as the HF programme, the English and comparatively young Bachelor programme is also starting with a remarkable class size of 18 students. "It is incredibly nice to see how young people get excited about a 'hands-on' study and catch fire for our industry," says Christa Augsburg.

Vocational Competences: another step forward

The vocational competences focuses on the promotion of practical skills and competences that enable students to act purposefully and expertly in real professional situations. In the 2023/24 school year, SHL will consistently continue its committed implementation of HKO in both degree programmes. The aim is to continuously implement new approaches to this in methodology, didactics and qualification procedures and to map them in the newly created HKO tracker. "The HKO Tracker enables us to transparently record and present the progress made in terms of competence orientation, which is an important step in the targeted further development of our degree programmes," emphasises Silvio Tschudi, head of the HF degree programme.

(continued on page 2)

Students choose their own diploma projects

Another innovation at SHL is offered to students in their final semester: from this school year onwards, they have the opportunity to submit their own projects for the diploma thesis - such as the preparation of business plans for their own business ideas. This self-initiative complements the previous model, in which external commissioning bodies submit projects from the hospitality industry to SHL and the students take on the conceptual planning of these. SHL has already approved two projects submitted by groups in the current business management semester and they can be implemented according to this new approach. SHL is excited about this opportunity for the students and is looking forward to the success stories that will result.

Even more variety in the training restaurant

SHL operates the "Salt & Pepper" training restaurant on its campus, which provides around 300 students, staff, lecturers and guests with a high culinary standard every day. A designated area of this educational restaurant will be dedicated to a new sharing concept that will provide quick meals for guests who have little time to eat. Guests can expect two sets, each consisting of cold and hot dishes, with one dish always prepared directly at the table. Matching beverage accompaniments complete the culinary experience. A mixologist and a sommelier, both from the ranks of the students, will design the food & beverage pairings, present them to the guests and also prepare them right before their eyes.

The annual theme "Lighthouse": Recognising and using potentials

Traditionally, the students were welcomed with an annual theme that serves as a source of inspiration for the entire school year. This year's theme is "Lighthouse", derived from SHL's vision. In their opening addresses, SHL director Christa Augsburg and deputy director Timo Albiez emphasised the analogies of various lighthouses to what is expected of students - in terms of communication, self-organisation or perseverance, among other things. The metaphorical representation of different lighthouses also illustrates the diversity of characters and cultures among SHL students, which - as Timo Albiez put it in a nutshell - should be lived: "Each and every individual has individual potentials that should not be suppressed but used."



Picture (Original in the attachment)

Caption:

Timo Albiez, Deputy Director at SHL, and Silvio Tschudi, Head of the HF programme, welcome the two classes of Semester 5 Business Administration.



About SHL

SHL Schweizerische Hotelfachschule Luzern has been the practice-oriented and innovative educational institution since 1909, paving the way for young, success-oriented students to enter the national and international hospitality industry. As one of the two original Swiss hotel management schools, SHL has played a significant role in shaping hotel management education in Switzerland. Graduates of SHL hold leadership positions in the hotel industry, gastronomy, and other service sectors in Switzerland as well as internationally.

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