

PROSPECTUS

2026-2027

ITS



INSTITUTE OF TOURISM STUDIES



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Welcome to the Institute of Tourism Studies



Founded in 1987, ITS is Malta's leading educational institution in tourism and hospitality. ITS holds international accreditation from the International Centre of Excellence in Tourism, Hospitality Education (ICE), reinforcing its position as Malta's leading educational institution for tourism and hospitality programmes. Renowned for its commitment to excellence, ITS offers a wide range of carefully designed study programmes, delivered by experienced and dedicated lecturers. The campus features state-of-the-art laboratories and kitchens, providing students with a balanced mix of theoretical knowledge and hands-on practical experience.

ITS operates two campuses: one conveniently located near Malta International Airport, and another in Qala, Gozo. The Institute offers programmes from Foundation level (MQF Level 2) through to Master's degree level (MQF Level 7). The Institute of Tourism Studies (ITS) is licensed as a Further and Higher Education Institution by the Malta Further and Higher Education Authority (MFHEA) under licence number 2017-008, authorising it to deliver higher education programmes.

Dedicated to providing international exposure, ITS operates two satellite campuses in China through partnerships with Zhengzhou Tourism College and the Shanghai Industrial and Commercial Polytechnic (SICP), where the Malta International School (MIS) was established.

ITS has also developed strong academic partnerships with leading institutions worldwide, including the esteemed Haaga-Helia University of Applied Sciences (HHUAS) in Finland and Institut Lyfe (formerly Institut Paul Bocuse) in France. Through these collaborations, ITS students benefit from exceptional opportunities to broaden their horizons and acquire skills that meet international industry standards.

At the core of its curriculum are two flagship undergraduate programmes: the Bachelor in International Hospitality Management (Hons) with Specialisations, developed in collaboration with HHUAS, and the Bachelor in Culinary Arts (Hons), designed in partnership with Institut Lyfe. For those aiming to pursue advanced studies, ITS offers several postgraduate options, including the Master in Business Administration in International Hospitality Management and the Master of Arts in Heritage Interpretation.

ITS also leads in innovation, having collaborated with SUNx Malta to introduce the world's first Diploma in Climate-Friendly Travel. In partnership with DAN Europe, ITS offers the only Bachelor of Science in Diving Safety Management globally.

The Institute takes pride in offering students immersive, real-world experience through its training restaurants, kitchens, and hospitality laboratories. Practical learning is further reinforced through Work Based Learning which form an integral part of many programmes, enhancing students' professional readiness.

With a comprehensive portfolio of programmes that address the key needs of the tourism and hospitality industry, ITS empowers students to specialise in areas that reflect their talents and aspirations.

Choose ITS for an education that goes beyond the ordinary, preparing you to thrive in the dynamic world of tourism and hospitality.

How to Read the Progress Chart

The Progress Chart is a visual guide to your academic journey at ITS, illustrating how you can progress from Foundation level to Master's degree level. Here is how to navigate it:

Structure:

The chart presents a clear, hierarchical structure that reflects the natural academic progression from one level to the next, helping you plan both your academic and professional development.

Pathways:

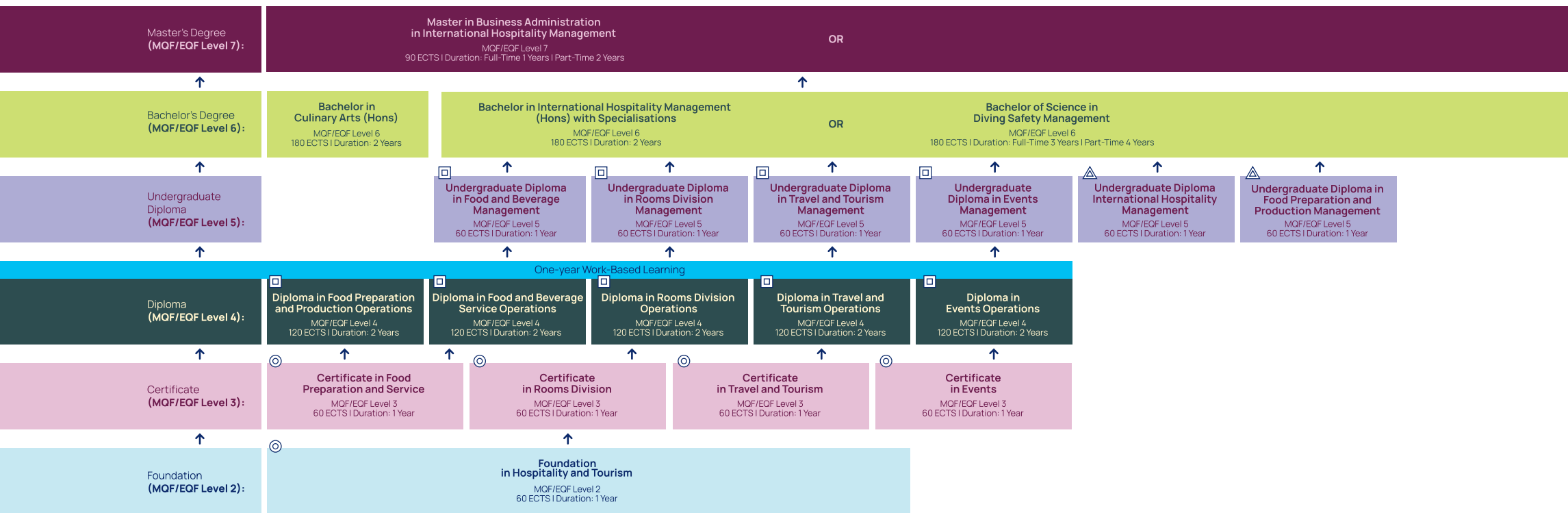
Arrows between programmes indicate the typical routes of progression. These also represent alternative entry points, offering flexibility depending on your previous qualifications.

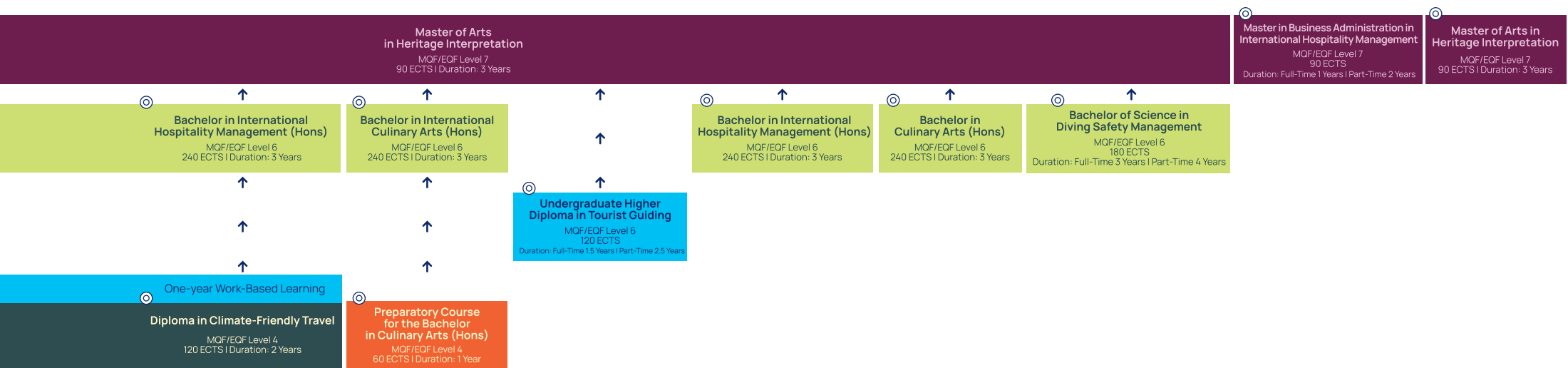
Explore Your Options:

Certain levels provide multiple pathways (e.g., different Diplomas or Degree options). The chart highlights these choices, enabling you to select the route that best matches your interests and career goals.

Use the arrows and colour coding as a guide to identify your current level and the next steps in your academic journey.

Progress Chart





⊙ Prospective students who meet the requirements can enter this programme here

△ Exit Award

□ Internal Progression

Message From The Chairman of the Board of Governors

Dear Prospective Students,

It is with great pleasure that I present this prospectus for the academic year 2026–2027 on behalf of the Institute of Tourism Studies (ITS), Malta.

Tourism and hospitality remain among Malta's most vital socio-economic pillars, contributing significantly to national prosperity, employment, and the international standing of our country.

As Malta continues to strengthen its position as a high-quality destination within an increasingly competitive global environment, it is imperative that the sector is supported by a skilled, professional, adaptable, and forward-looking workforce. In this regard, the Institute of Tourism Studies plays a strategic national role.

The Institute's direction and priorities are closely aligned with the Government's Vision 2050, which emphasises sustainable development, economic resilience, improved quality of life, and the strengthening of Malta's human capital. Tourism must continue to evolve in a manner that safeguards our natural and cultural heritage, embraces innovation and digital transformation, and delivers a high-value visitor experience that is both responsible and sustainable. ITS remains committed to supporting these national objectives by developing professionals who can respond effectively to emerging realities and lead the industry with competence and integrity.

At the same time, ITS continues to strengthen its international dimension, recognising that tourism is inherently global and that Malta's success depends on maintaining strong international networks and standards. Through strategic partnerships, academic collaborations, international placements, and increased global engagement, the Institute is providing students with opportunities to broaden their exposure and develop the intercultural competence required in today's industry. This international outlook also contributes directly to Malta's reputation as a centre of excellence in hospitality education and training.

As Malta's national institution for tourism and hospitality education and training, ITS carries the responsibility of preparing students not only with academic knowledge and technical ability, but also with the critical thinking, service excellence, leadership qualities, and ethical standards expected within a modern international industry. The Institute continues to strengthen its programmes through continuous quality enhancement, industry engagement, and the adoption of best practice aligned with international standards.

This prospectus outlines a comprehensive range of learning pathways, from foundation qualifications to advanced diplomas and degree-level programmes, reflecting the Institute's commitment to lifelong learning and career progression. ITS seeks to provide accessible opportunities for all those wishing to enter the sector, as well as for individuals already working in the industry who wish to further develop their professional capabilities.

The Board of Governors remains committed to ensuring that the Institute continues to operate with strong governance, accountability, and a clear focus on excellence. We will continue to support the Institute in strengthening its academic provision, enhancing its infrastructure, and expanding international collaboration, so that ITS remains a centre of excellence serving Malta and contributing to wider global standards.

To all prospective students, I encourage you to view this decision as an investment not only in your personal future, but also in the continued success of one of Malta's most important sectors. By choosing ITS, you will be joining a national institution committed to shaping the future of tourism and hospitality through professionalism, innovation, and sustainable practice, both locally and internationally.

On behalf of the Board of Governors, I extend my best wishes for your academic and professional journey, and I look forward to welcoming you to the Institute of Tourism Studies.



Edward Zammit
ITS Chairman

Photo Credit: Sandor Venczel

Message From The From The Chief Executive Officer

Dear Prospective Students,

It is my great pleasure to welcome you to the Institute of Tourism Studies (ITS), Malta, where your journey toward a fulfilling and dynamic career in tourism and hospitality begins.

At ITS, we take immense pride in our role as Malta's leading institution dedicated to tourism and hospitality education. Over the years, we have continually evolved to meet the ever-changing demands of the global industry, ensuring that our programmes remain innovative, relevant, and future-focused. As we look ahead to the academic year 2026–2027, we reaffirm our commitment to delivering high-quality, hands-on education that equips our students with the knowledge, practical skills, and professional values required to excel in a competitive international environment.

We are also proud to announce that the Institute is now accredited by the Tourism & Hospitality Education – International Centre of Excellence, further strengthening our international standing and reaffirming the quality and global relevance of our academic provision. This recognition reflects our dedication to excellence, continuous improvement, and alignment with international standards in tourism and hospitality education.

Our curriculum places strong emphasis on experiential learning, international exposure, and sustainable practices. Through strategic partnerships with global institutions and leading industry stakeholders, ITS students benefit from real-world training, structured internships, and opportunities for overseas placements. We firmly believe that education extends beyond the classroom, and we foster a supportive and inclusive environment that nurtures creativity, resilience, leadership, and lifelong learning.

This prospectus serves as your guide to the diverse range of programmes offered at ITS – from foundation certificates to advanced diplomas and degrees in Tourism, Hospitality and related fields of study. Whether you are embarking on your academic journey or seeking to further develop your professional expertise, ITS stands ready to support and guide you every step of the way.

Internationalisation remains a key pillar of our strategic vision. Through strengthened global collaborations and the development of international campuses, ITS continues to expand access to Maltese hospitality education worldwide. These initiatives provide our students with enriching multicultural experiences and open pathways to global career opportunities.

Choosing ITS means joining a community that values excellence, innovation, integrity, and professional growth. We look forward to welcoming students who are ambitious, curious, and determined to shape the future of the tourism and hospitality industry.

On behalf of the entire ITS team, I invite you to take this exciting step with us and become part of our growing international community.



Pierre Fenech
ITS CEO

Photo Credit: Sandor Venczel

OUR VISION

ITS will lead the transformation of tomorrow's international tourism industry by focusing its resources on:

Creating comprehensive and systematic knowledge through high-quality research.

Developing innovative and relevant further and higher education and training programmes that combine technical, generic, and behavioural skills.

Delivering these programmes through a student-centred and inclusive learning environment, integrating theory and practice whilst promoting modern leadership approaches.

Providing expert advice to established industry players.

Mentoring entrepreneurs to successfully commercialise innovative business concepts within the tourism sector.

OUR MISSION

Our mission is to shape excellence and innovation in tourism through teaching, learning, quality research, expert advice, and the realisation of innovative business concepts, where:

'**Shape**' refers to proactively leading change within the tourism industry.

'**Excellence**' means being at the forefront of supporting professionals, business ideas, and the industry in achieving the highest standards.

'**Innovation**' represents our commitment to fostering creativity, entrepreneurship, and core competencies essential to the tourism sector.

'**Teaching**' and '**Learning**' reflect our dedication to delivering high-quality education and training that meets both current and future industry needs.

'**Quality research**' signifies our transition from a teaching-focused to a research-lead institution, aiming to produce relevant, thorough, and structured knowledge and publications.

'**Expert advice**' entails supporting the tourism industry in enhancing its management, standards, processes, and systems to drive excellence and improve both operational and financial performance.

'**Realisation of innovative business concepts**' means assisting promising tourism start-ups in developing and implementing viable business ideas.

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Why the tourism and hospitality industry?

The tourism and hospitality industry thrives in a highly competitive global environment, offering a wealth of opportunities for students aspiring to pursue careers within this vibrant sector. It is an exciting field that enables individuals to connect with people from all walks of life and explore diverse cultures and destinations, broadening perspectives and enriching personal growth.

Whilst the industry can be demanding and fast-paced, it is also deeply rewarding and inspiring. It offers flexibility, varied career paths, and continuous opportunities for development. Ultimately, tourism and hospitality is a dynamic and multifaceted industry that delivers fulfilling, international experiences and long-term professional prospects.

Malta, despite its modest size, boasts a strong and resilient economy that has consistently demonstrated stability even during broader global financial disruptions. A key driver of this resilience is economic diversification, where underperformance in one sector is often balanced by growth in others. At the heart of this framework lies the tourism industry, which plays a vital, year-round role in sustaining Malta's economic health and employment levels.

Key Facts about Malta's Tourism Industry

In 2023, the travel and tourism sector contributed **2.6 billion euros** to Malta's GDP, representing a significant portion of the national economy (Statista, 2024)

In 2021, the tourism industries employed over **11.2 million** people in the EU (Eurostat, 2024)

Malta welcomed approximately **3.6 million** inbound tourists in 2024 (NSO, 2025)

Total tourist expenditure reached around **€3.3 billion** in 2024 (NSO, 2025)

References: EUROSTAT, 2024. Tourism Industries - Employment. [online] Available at: https://ec.europa.eu/eurostat/statistics-explained/index.php?title=Tourism_industries_-_employment (Accessed: 16 June 2025).

NSO (National Statistics Office Malta), 2025. Inbound Tourism: December 2024. [online] Available at: <https://nso.gov.mt/tourism/inbound-tourism-december-2024/> (Accessed: 27 February 2025).

STATISTA, 2024. Travel and Tourism in Malta - Statistics & Facts. [online] Available at: <https://www.statista.com/topics/7091/travel-and-tourism-in-malta/#topicOverview> (Accessed: 16 June 2025).

Why choose ITS?

- **Internationally recognised qualifications:** Attain qualifications that are globally recognised, positioning you for success on the international stage.
- **Student-centered approach:** Benefit from student-centered education, ensuring focused attention and support for your academic development.
- **Education beyond the classroom:** Immerse yourself in hands-on learning through our training restaurants, hospitality laboratories, practical sessions within the industry, and local and international industrial training placements. This approach equips you with practical skills alongside theoretical knowledge.
- **Strong industry relationships:** Build valuable connections with both local and international industry players, creating opportunities for networking and career advancement.
- **Collaboration with renowned institutes and universities:** Engage in selected study programmes developed in collaboration with top-tier institutes and universities, enhancing the breadth and quality of your education.
- **Proven employment track record:** Join a community of students with a strong track record of securing employment before graduation, demonstrating the effectiveness of our study programmes in preparing you for the professional world.

Institutional Statistics

Quality Education

Providing quality education since 1987: With a long-standing history of delivering high-quality education, ITS has firmly established itself as a reputable and trusted institution in tourism and hospitality.

N°1

Malta's leading tourism and hospitality institution: Recognised as the top institution in its field, ITS continues to set the standard for excellence in tourism and hospitality education and training.

75%

Improved employment prospects: Nearly 75% of ITS graduates who go on to pursue higher-level qualifications report that their ITS education significantly enhanced their employment opportunities, often resulting in job promotions.

8,000

Nearly 8,000 graduates in the last 10 years: Become part of a thriving alumni network, with close to 8,000 students successfully completing their studies at ITS over the past decade.

93%

Over 93% employability rate: ITS graduates enjoy a high employability rate, reflecting the strong demand for their skills and the practical relevance of their training.

International Opportunities

Global career reach: Whilst most higher-level graduates find employment locally, approximately 2% are working within Europe, and 10% have secured roles beyond Europe, highlighting the international value of an ITS qualification.



Living in Malta

Malta offers international students a warm, inclusive, and multicultural environment that enriches both academic and social life. Known for its hospitality and vibrant atmosphere, the country is an ideal destination for those seeking new experiences in a safe, inspiring setting.



The Mediterranean Lifestyle

Situated at the heart of the Mediterranean Sea, Malta is a captivating island nation that blends rich tradition with modern living. It consists of three inhabited islands, Malta, Gozo, and Comino, easily accessible via short ferry rides.

English and Maltese are the country's official spoken languages, reflecting its bilingual culture. Locals are known for their friendliness and hospitality, making students feel at home from the moment they arrive. Malta enjoys a pleasant, temperate climate with around 300 days of sunshine per year, creating the perfect setting for year-round exploration and relaxation.

Mouth-watering Cuisine

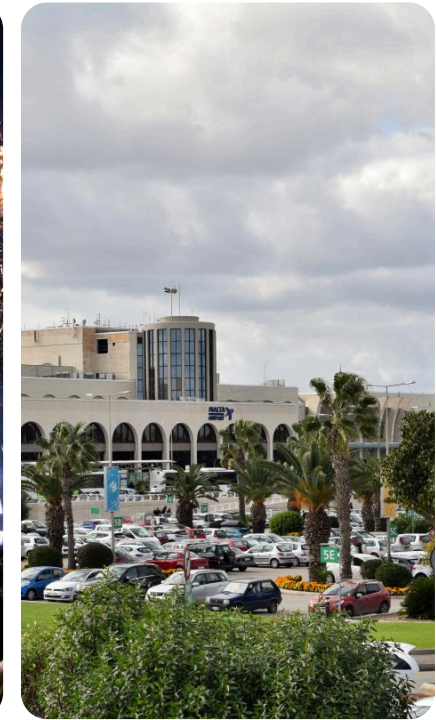
Maltese cuisine is a delightful fusion of Italian, Spanish, French, and British influences, offering a wide array of dishes to suit every palate. Traditional favourites include rabbit stew, braġjoli (beef olives), and timpana (baked macaroni). From street food to fine dining, students can enjoy a culinary journey that reflects Malta's diverse cultural history.



The Island Life

Immerse yourself in Malta's rich cultural heritage by exploring iconic sites such as the Ġgantija Temples, the ancient fortified city of Mdina, and the capital Valletta, a UNESCO World Heritage Site. Outdoor enthusiasts will find plenty of opportunities for adventure, whether it is hiking, cycling, rock climbing, scuba diving, parasailing, or windsurfing.

For those who enjoy nightlife and entertainment, Malta offers a lively scene with numerous bars, nightclubs, and year-round festivals featuring world-class artists. The island's strategic location also provides easy access to other European destinations, such as Rome and Paris, and other major cities are just a short flight away from Malta International Airport.



QUICK FACTS ABOUT MALTA

3 Habitable Islands

2 Official spoken Languages

300 Days of Sunshine Annually

Approximate 574,000 Population

3 UNESCO World Heritage sites

Approx. 316 km² total island area

Affiliations and Partnerships

ITS is committed to preparing individuals for the evolving future of the tourism and hospitality industry. In pursuit of this vision, ITS has developed strong and enduring partnerships with both local and international institutions. These collaborations play a vital role in enhancing the quality of education and training at ITS, whilst also offering students opportunities for international exposure, industry engagement, and academic advancement. Through year-round cooperation with leading organisations and educational institutions, ITS continues to foster innovation, excellence, and relevance in all its programmes.

International Satellite Campuses

Over the years, ITS has established several international satellite campuses, delivering its study programmes in collaboration with renowned institutions and universities across the globe. These campuses enhance global learning opportunities, promote academic exchange, and foster cross-cultural collaboration amongst students and educators alike.



Collaborative Institutes

ITS has successfully established collaborations with distinguished international institutions and universities. Through these collaborations, study programmes are jointly offered, enriching ITS's global footprint and providing students with a broader and more internationalised educational experience.



Partners

ITS is proud to collaborate with a wide range of respected partners, spanning education, government, industry, and international organisations. These partnerships support programme development, student opportunities, and innovation within the tourism and hospitality sectors.



Services Offered on Campus

The Student Wellbeing Department

Student Wellbeing and Support

This service is available to all ITS students seeking support during their academic journey at ITS.

The Student Wellbeing and Support Services are the first point of contact where students can discuss any issue or problem they may be facing. The Student Liaison Officer will channel these requests to the appropriate personnel who can provide full support to the students. The Student Liaison Officer liaises with staff both within and outside of the Institute to ensure students receive the guidance they need.

ITS offers wellbeing sessions to all students, either in-person or online, to facilitate open and confidential discussions about any concerns or personal issues that may be impacting their wellbeing, such as managing and coping with stress and anxiety, developing new friendships, resolving conflicts, discussing gender issues and so forth.

This service extends to students undertaking industrial training placements overseas through online platforms as well. The aim of these sessions is to enhance students' overall wellbeing, helping them to thrive both professionally and personally.

For additional information, please contact the Student Liaison Officer at wellbeing@its.edu.mt

Career Advisory

At ITS, both current and prospective students can benefit from individualised sessions with a professional career advisor to help them make informed decisions about their choice of programme and/or career path. These sessions are available through various mediums, including face-to-face meetings, virtual platforms, telephone calls, or email.

As part of the career advisor services, students receive support in developing their interview skills and crafting their curriculum vitae (CV). Additionally, these visits include an informative presentation, a guided tour of the campus, and the option to have lunch at one of ITS's training restaurants.

For more information, please contact the career advisor services at career.advisor@its.edu.mt.

Library Services

The ITS library offers a wealth of physical and digital resources to support the academic disciplines covered by our study programmes. Its primary objective is to enhance the teaching and research efforts of ITS by providing comprehensive academic materials, advanced technologies, and dedicated user assistance.

The library offers a diverse collection of printed books and online journals, along with accessible laptops and printers, providing a supportive environment for studying and completing tasks.

The library staff is available to assist students with organising both physical and digital collections, addressing reference enquiries, guiding them to specific research materials, and offering support with electronic resources and copyright matters.

The ITS Library is a space where knowledge meets accessibility. It is not just a place to borrow books but a crucial component of academic excellence, equipping students to navigate their academic journey with confidence.

For more information, please contact the library services at library@its.edu.mt.

Student Relation Officers

Student Relation Officers are dedicated to supporting students throughout their academic journey. By building approachable, supportive relationships, they help students access the right guidance at the right time, identify challenges early, and stay motivated and on track with their studies.

At ITS, we believe that a caring and supportive learning environment is essential to a positive student experience. Student Relation Officers play a central role in fostering this environment.

Learning Associates

ITS has a dedicated group of learning associates who assist students with special needs, learning difficulties, and other specific obstacles throughout their educational journey. The associates use inclusive methods to guide students towards achievement and empowerment. They play a crucial role in coaching students in essential strategies for learning effectively, ultimately helping them take full ownership of their learning and enhance their employability.

Please note that the support offered is prioritised based on the level of need and is not provided on a one-to-one basis. Students may also be supported by different learning associates throughout the same academic year, and not necessarily in all modules, as this approach encourages flexibility and promotes student independence.

For more information, please contact the learning associates team at learning.associates@its.edu.mt.

Work-Based Learning

Work-Based Learning is a core educational approach at the Institute of Tourism Studies (ITS), enabling students to acquire essential knowledge and skills through structured, hands-on experience in real professional environments. By applying classroom theory to practical tasks in the tourism and hospitality sector, students deepen their understanding, develop industry-relevant competencies, and prepare effectively for future careers.

This is a compulsory, hands-on training component integrated into ITS diploma and undergraduate curricula. It provides students with the opportunity to work in departments directly aligned with their field of study, bridging the gap between academic learning and professional practice.

Both diploma and undergraduate students have the opportunity to carry out their Work-Based Learning either domestically or abroad (international placements). Conducting the placement in a foreign country offers significant benefits, including:

- Exposure to diverse cultural environments
- Familiarity with international industry standards and practices
- Development of broader professional networks
- Enhanced adaptability and global perspective
- A richer, more competitive skillset for a dynamic global sector

Mutual Benefits of the Work-Based Learning

The programme is designed as a true partnership between ITS, students, and host organisations. Participating employers gain access to motivated, trained talent, while students enjoy multiple advantages, such as:

- Earning academic credit towards their qualification
- Receiving a basic salary (in line with the host country's employment regulations)
- Gaining practical, discipline-specific experience
- Being immersed in professional workplace practices and culture
- Fostering personal growth and maturity
- Contributing to civic responsibilities
- Expanding social and professional networks
- Building a strong foundation for future employment

Most students establish valuable industry connections during their Work-Based Learning, which frequently lead to job offers upon graduation.

Key Conditions

- Placement timing is determined by the ITS academic calendar and may vary each academic year.
- All terms of employment, including working conditions, hours, and remuneration, comply fully with the labour laws and regulations of the host country.
- Students are welcome to suggest preferred establishments for their placement, provided the organisation meets required employment and training standards and receives formal approval from ITS.

Work-Based Learning remains one of the most valued elements of an ITS education - equipping graduates not only with theoretical knowledge, but with the confidence, experience, and international outlook demanded by today's hospitality and tourism industry.

For more information, please contact the Work-Based Learning department at workbasedlearning@its.edu.mt.

Practicum

The Practicum is a specialised experiential training component within the Undergraduate Higher Diploma in Tourist Guiding and the Master of Arts in Heritage Interpretation. It provides practical exposure to the heritage industry and allows students to apply theoretical knowledge in real-world contexts.

Participants gain insights into the regulatory framework governing the heritage sector in Malta, with a particular focus on interpretation practices and visitor satisfaction.

Recognition of Prior Learning (RPL)

RPL is an assessment process that acknowledges the skills, knowledge, and competences individuals have gained through previous education, training, employment, or life experiences.

Following a successful evaluation, students may be granted exemption from attending specific module lectures within their study programme.

Students interested in applying for RPL are encouraged to contact the Institute's designated RPL Coordinator by emailing rpl@its.edu.mt. For further details, please visit the ITS website.

Erasmus+ Programme

Being awarded the Erasmus Charter for Higher Education (ECHE), the Institute of Tourism Studies (ITS) facilitates participation in learning mobility and cooperation under Erasmus+, with emphasis on the horizontal priorities of inclusion and diversity, digital transformation, sustainability, and active citizenship.

Through Erasmus+ Key Action 1 (KA131 Higher Education Funding), ITS supports student mobilities for academic studies and international placements. These opportunities form an integral part of the International Hospitality Management and Culinary Arts degree programmes, offering valuable international experience. ITS also implements KA121 Vocational Education and Training (VET) mobilities to co-fund short-term mobility experiences, such as international competitions and group mobilities, which complement the mandatory long-term placements.

The Erasmus+ Department assists students throughout the application process, providing information on partner institutions and supporting participants during their mobility to ensure a well-rounded international learning experience that enhances both professional and personal development.

Benefits of Erasmus+

- Experiencing different academic and professional environments that foster growth
- Developing key skills such as communication, teamwork, and problem-solving
- Building confidence, independence, intercultural awareness, and adaptability
- Immersive language development through daily interaction
- Creating lasting international connections, both personally and professionally



For more information, please contact the Erasmus department at erasmus@its.edu.mt.

Extra ECTS credits

ITS recognises the value of student engagement beyond the classroom. To encourage holistic development, ITS offers students the opportunity to earn additional ECTS credits through voluntary work, extracurricular activities (including buddying and peer support), and the student ambassador programme.

Voluntary Work

Voluntary work is a fundamental aspect of civic life, and ITS actively supports and promotes student involvement in community service.

Students may request formal recognition of their voluntary contributions within registered NGOs by applying through the Curriculum and Accreditation Department, using the designated documentation forms.

- 1 ECTS credit may be awarded for every 25 hours of confirmed voluntary work completed within the preceding three years.
- Students may earn a maximum of 5 ECTS credits per academic year, combining voluntary work and extracurricular activities.



For full guidelines and access to application forms, please visit the ITS website.

Extracurricular Activities

ITS recognises the importance of extracurricular involvement in shaping well-rounded graduates. Participation in sports, arts, cultural events, student leadership roles, and academic competitions fosters personal development, teamwork, and social engagement.

Students may submit a request to have these activities assessed for credit via the Curriculum and Accreditation Department, using the appropriate forms.

- 1 ECTS credit is awarded for every 25 hours of confirmed extracurricular activity completed within the preceding three years.
- As with voluntary work, students may earn a combined total of up to 5 ECTS credits per academic year from both categories.



ITS Student Ambassador Programme

The ITS Student Ambassador Programme offers students the opportunity to represent the Institute through social media, public relations, and participation in key events. Ambassadors share their academic and practical experiences, support outreach activities, guide prospective students, and contribute to ITS promotional content.

Participation may be recognised for credit, with 1 ECTS awarded for every 25 hours of confirmed ambassadorial activity, up to a combined maximum of 5 ECTS per academic year across voluntary and extracurricular categories.



For full guidelines and application form, please visit the ITS website.

Upskill with the ITS Training School!

Whether you're working in tourism or hospitality, the ITS Training School offers practical short courses and custom training programmes designed to keep you ahead of industry trends.



Explore now at
trainingschool.its.edu.mt



Contact us
trainingschool@its.edu.mt





Student Information

Application Dates for Prospective Students

For study programmes
commencing in September 2026:

International Non-EU Students: 2nd March - 4th May

Maltese and EU Students: 4th May - 10th August

Late application submissions will open following the
publication of MATSEC/SEC resit results

Applications are typically processed within
15 business days from the date all required and
accurate documentation is received.



Scan the QR code or visit
www.its.edu.mt to begin
your application.

Apply now!

Enrolment with ITS

To receive guidance on completing your application form, please contact the Registrar's Office at registrar@its.edu.mt.

For support and detailed information on the programmes, please reach out to our Student Career Advisor at career.advisor@its.edu.mt.

Application Process



- All applications are subject to approval in line with the ITS Admissions Policy and/or the decision of the Board of Governors. The final decision rests solely with ITS.
- Applicants may be asked to complete an English language proficiency assessment and/or participate in an interview.
- An initial interview may also be conducted upon admission to support the student's learning process.
- Special admission cases will be referred to the ITS Admissions Board for further evaluation.
- ITS reserves the right to communicate directly with applicants and, where applicable, their legal guardians (for underage applicants) to assess suitability.
- In certain cases, ITS may suggest alternative programmes or recommend additional support if an applicant is considered vulnerable, or if the selected course may not align with their best interests in terms of health, safety, or academic development.
- All accepted applicants will be asked to complete an enrolment process to confirm their participation in their course of studies.

For more details on the Admissions Policy, please visit the ITS website.

Student Conduct

All students, whether enrolled on a full-time or part-time basis, are expected to comply with ITS's Rules and Regulations, available on the ITS website. Adherence to these rules is mandatory throughout the course of study.



General Provisions

- **Timetables and Attendance:** Students are required to attend sessions as scheduled, which may include mornings, afternoons, evenings, weekends, and public holidays.
- **Uniform and Attire:** Full-time students are required to wear the official ITS uniform. Additionally, those following culinary programmes must wear the appropriate kitchen attire as specified by the institute. For more information, please visit its.edu.mt/uniform.
- **Food Hygiene:** Students enrolled in food-related programmes must successfully complete a License B Food Hygiene course in accordance with current Health and Hygiene Regulations.
- **Medical Requirements:** Accepted applicants may be required to undergo a medical examination at a clinic of their choice. A medical questionnaire, included with the acceptance letter, must be completed to confirm fitness for enrolment.
- Proficiency in English, including reading, writing, speaking, and listening, is essential, as all instruction at ITS is delivered in English. Please refer to the English Language Requirements page for accepted qualifications and score thresholds.

Grade Point Equivalents (MQF Levels 5 and 6 Entry Requirements)

To be eligible for MQF Level 5 and Level 6 programmes, applicants must have a combination of three (3) subjects at Advanced and Intermediate levels, including one (1) A-Level pass at MQF/EQF Level 4. The total score must equal or exceed 44 Grade Points, calculated according to the following matrix:

Advanced Level

- **Grade A** 30 Grade Points
- **Grade B** 24 Grade Points
- **Grade C** 18 Grade Points
- **Grade D** 12 Grade Points
- **Grade E** 6 Grade Points

Intermediate Level

- **Grade A** 10 Grade Points
- **Grade B** 8 Grade Points
- **Grade C** 6 Grade Points
- **Grade D** 4 Grade Points
- **Grade E** 2 Grade Points

English Language Requirements For Admission

Proficiency in English is essential for all students at ITS, as English is the primary language of instruction.

International applicants must demonstrate their English language competence by meeting the minimum required scores in one of the following recognised English language proficiency tests: **IELTS, TOEFL, or CEFR level.**

Programme	MQF/EQF Level	IELTS (Overall)	TOEFL (Overall)	CEFR Level
Foundation	MQF/EQF Level2	3.0-3.5	20-31	A2
Certificate	MQF/EQF Level3	3.0-3.5	20-31	A2
Preparatory Course	MQF/EQF Level 4	4.0-5.0	32-59	B1
Diploma	MQF/EQF Level4	4.0-5.0	32-59	B1
Undergraduate Diploma	MQF/EQF Level5	5.5-6.5	60-93	B2
Undergraduate Higher Diploma	MQF/EQF Level5	5.5-6.5	60-93	B2
Bachelor's Degree	MQF/EQF Level6	5.5-6.5	60-93	B2
Master's Degree	MQF/EQF Level 7	6.5-8.0	94-109	C1

Alternative Evidence of Proficiency

Applicants holding international qualifications may submit proof that their previous qualification was completed through English-medium instruction. Such documentation will be reviewed and considered as part of the application process.

International Students

ITS proudly celebrates its vibrant, multicultural student community. In the academic year 2025–2026, ITS welcomed a significant number of international students from countries including the Philippines, Italy, China, Nigeria, and Ukraine. This cultural diversity enriches the learning environment, encouraging cross-cultural exchange and broadening global perspectives.

Student Diversity Snapshot

- 33% of students at ITS are international
- Students represent 83 different countries, including:

34% from South Asia
16% from East Europe
13% from East Asia
11% from Southern Africa
7% from South America

Recognition of International Qualifications

Prospective students holding international qualifications must contact the Malta Qualifications Recognition Information Centre (MQRIC) to have their qualifications officially recognised. This step is essential for admission and visa processing.

The International Students Office

Visa Application

International Students Office at ITS is dedicated to guiding international students through the visa application process, ensuring a smooth transition to life in Malta. The office is committed to welcoming overseas students and supporting their adaptation through various means.

Before Arrival in Malta

Before students arrive in Malta, the International Students Office provides essential support, including issuing letters that initiate the visa process. The office assists students in finding suitable accommodation by offering helpful contacts and resources. Additionally, the office liaises with Identità, the entity responsible for identity management, to ensure they are informed about new visa applications related to ITS students.

Upon Arrival in Malta

Once students arrive in Malta, the International Students Office plays a crucial role in helping them settle in. The office maintains regular communication to address any specific needs and assist in their adaptation to Maltese life.

For more information, please contact the International Students Office at international.students@its.edu.mt.

Application Process

- 1. Online Application:** Students begin the process by submitting their applications online via the ITS website.
- 2. Acceptance:** Upon approval, the Registrar's Office issues an acceptance letter to the student.
- 3. Initiating the Visa Process:** The International Students Office then emails the students with essential details, allowing them to begin the visa application process at the VFS centres most convenient for them.
- 4. Fee payment:** After students pay their first semester fees, the International Students Office sends a comprehensive letter to both Identità and the student.
- 5. Arrival and Orientation:** Upon arrival, the International Students Office provides a guided tour of the campus and assists students in locating nearby amenities. The office also assists non-European students in obtaining a renewal of their student visa.

International Students Office

The International Office is available to assist you in finding suitable accommodation in Malta. For support, you can reach out to the office at international.students@its.edu.mt. Please note that the Institute will require your Maltese address in order to issue your visa letter.

Alimentary Costs

Food-related expenses vary depending on individual purchasing habits. Malta offers a wide range of convenience shops, and ITS provides an on-campus canteen where students can enjoy affordable meals.

Transportation

For public transport options and fare information, visit: www.publictransport.com.mt

Healthcare

International students applying for a one-year student visa must include a one-year private health insurance policy in their visa application. You can obtain a quotation by visiting the website of a Maltese private insurance provider.

Entry Requirements

International students must verify the European Qualifications Framework (EQF) level of their qualifications as part of the entry requirements. This verification can be done in one of two ways:

- **Written Declaration/Certification:** Obtain a written declaration or certification from the educational institution that awarded your qualification(s), confirming the EQF level.
- **MQRIC Evaluation:** Submit your qualification(s) to the Malta Qualifications Recognition Information Centre (MQRIC) for an official evaluation.



Tuition Fees

As stated on the ITS website, applicants from non-EU countries are required to pay both a registration fee and the tuition fees for the programme they wish to pursue. Detailed information on the specific fees for each programme is available on the ITS website, ensuring transparency and clarity for prospective students.

Important Note

It is highly recommended that international students submit their applications as early as possible. This allows ample time to complete the visa application process and meet any other necessary prerequisites.

Students must arrive on campus by the third week of the first semester, after which admissions will no longer be accepted.

Study Programmes

ITS offers a comprehensive range of study programmes across various academic levels, tailored to meet diverse aspirations within the tourism and hospitality industry. Students can begin with foundational studies and progress to advanced qualifications, building both academic knowledge and industry-relevant skills at each stage.

Levels of Study

Foundation (MQF/EQF Level 2): Provides an introductory understanding of tourism and hospitality concepts, laying a solid foundation for further study.
Certificate (MQF/EQF Level 3): Delivers essential knowledge and practical skills for entry-level roles in the tourism and hospitality sectors.
Preparatory (MQF/EQF Level 4): Designed to bridge educational gaps and prepare students for more advanced studies.
Diploma (MQF/EQF Level 4): Equips students with comprehensive knowledge and technical skills for intermediate-level positions in the industry.
Undergraduate Diploma (MQF/EQF Level 5): Focuses on developing industry-specific expertise and preparing students for managerial roles or continued academic progression.
Undergraduate Higher Diploma (MQF/EQF Level 5): Offers in-depth training in specialised areas of tourism and hospitality, combining practical learning with theoretical knowledge.
Bachelor's Degree (MQF/EQF Level 6): Provides a broad and strategic understanding of tourism and hospitality management, preparing students for leadership and operational roles.
Master's Degree (MQF/EQF Level 7): Delivers advanced academic and practical knowledge for senior positions and research-oriented careers within the global tourism industry.

Application Guidelines

Prospective Students:

Applicants who are new to ITS may apply for programmes that are designated with an entry point. These programmes include clearly defined entry requirements and application procedures for first-time applicants.

Current ITS Students:

Students currently enrolled at ITS may apply for programmes that are not designated with an entry point. These internal progression opportunities reflect their eligibility to advance within the ITS academic structure.

Keys:



Entry Point:

Indicates that the programme is open to **prospective students** who meet the required entry criteria and are eligible to enrol.



Internal Progression:

Refers to programmes available to **current ITS students** seeking to progress to the next level of study.



MQF/EQF Level:

The programme's classification within the Malta Qualifications Framework and the European Qualifications Framework, indicating its level of academic and professional depth.



ECTS (European Credit Transfer and Accumulation System):

A standard European system for measuring academic workload and recognising qualifications across institutions and countries.



Programme Duration:

The typical length of time required to complete the programme, usually expressed in academic semesters or years.



On-Campus Learning:

All lectures are conducted in person.



Online Learning:

All lectures are delivered remotely through online platforms.








Blended Learning:

A combination of both online and in-person lectures.

Foundation in Hospitality and Tourism

Programme Code: F-HT



-  Entry Point
-  MQF/EQF Level 2
-  60 ECTS
-  2 Semesters + Work-Based Learning (after Semester 2)
Course Duration: 1 Year
-  On-Campus Learning



Programme Learning Outcomes

- Demonstrate a basic understanding of the structure, roles, and functions within the tourism and hospitality industries.
- Apply simple practical skills relevant to entry-level roles in hospitality and tourism through guided, hands-on activities.
- Develop essential personal and workplace skills, including communication, teamwork, time management, and customer interaction.
- Show readiness for progression to further education or training at MQF/ EQF Level 3 in hospitality, tourism, or related fields.

Entry Criteria

Academic requirements

Evidence confirming successful completion of compulsory education.

OR

Evidence confirming successful completion of the Alternative Learning Programme (ALP) offered in compulsory education.

Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Students are also required to provide a Food Handling License in the application form. Applicants who do not yet hold this license will be instructed to enrol in the relevant course leading to License B.

Note

Applicants must be at least 16 years old by the end of December of the academic year applied for, and should not be older than 22 years by the start of the academic year.

Students will be given a basic overview of the main areas of study offered by the Institute through practical sessions in kitchen operations, restaurant service, housekeeping, and other related areas.



For information on English language requirements, please refer to the 'English Language Requirements' page.

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Certificate in Events

Programme Code: C-E

-  Entry Point
-  MQF/EQF Level 3
-  60 ECTS
-  2 Semesters + Work-Based Learning (after Semester 2)
Course Duration: 1 Year
-  On-Campus Learning

Programme Learning Outcomes

- Explain the fundamental principles and processes involved in planning and coordinating events.
- Communicate effectively and professionally with customers, colleagues, and service providers within event environments.
- Identify and describe key event components, including food and beverage service, event design, and entertainment.
- Follow relevant legal and regulatory standards relating to health, safety, and hygiene within the events industry.
- Apply basic sales and marketing techniques to support the successful promotion and delivery of events.

Entry Criteria

Academic requirements

Evidence confirming successful completion of the Foundation in Hospitality and Tourism at MQF/EQF Level 2 with a minimum of 60 ECTS (or a comparable qualification).

OR

A minimum of five (5) SEC/O-Level subjects, including at least two (2) from the following: Hospitality, Mathematics, Maltese, English Language, and/or Home Economics, at MQF Level 3 or higher (SSQ&P/SSC&P Level 3); **AND** any other three (3) SEC/O-Level subjects at MQF Level 2 or higher (SSQ&P/SSC&P Level 2).

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Note: Successful completion of The Prince's Trust programme, the C3 programme, the Sports Career Development Programme, a SEAC (Level 3), and the Applied Vocational Certificate (AVC) may each be considered equivalent to one SEC/O-Level subject.



Additional Information

An initial interview may be conducted upon admission to better assist students with their learning process. Special cases in admissions will be referred to ITS's Admissions Board.

Students are required to provide a Food Handling License B in the Application Form. Applicants who have not yet obtained the license during the application phase will be instructed on the Application Form to enrol in the Food Handling course, which will lead to License B.

Note: Applicants must be at least 16 years old by the end of December of the academic year applied for.

Possible Career Opportunities

- Events Assistant
- Events Crew
- Event Sales Assistant

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.








For information on English language requirements, please refer to the 'English Language Requirements' page.



Certificate in Food Preparation and Service

Programme Code: C-FPS

-  Entry Point
-  MQF/EQF Level 3
-  60 ECTS
-  2 Semesters + Work-Based Learning (after Semester 2)
Course Duration: 1 Year
-  On-Campus Learning

Programme Learning Outcomes

Describe and apply foundational theoretical knowledge related to kitchen, bar, and restaurant operations.

Communicate effectively with customers and colleagues, fostering positive relationships in hospitality settings.

Follow legal and industry-standard procedures related to health, safety, and hygiene in food preparation and service environments.

Entry Criteria

Academic requirements

Successful completion of the Foundation in Hospitality and Tourism at MQF/EQF Level 2 with a minimum of 60 ECTS (or a comparable qualification).

OR

A minimum of five (5) SEC/O-Level subjects, including at least two (2) from the following: Hospitality, Mathematics, Maltese, English Language, and/or Home Economics, at MQF Level 3 or higher (SSQ&P/SSC&P Level 3); **AND** any other three (3) SEC/O-Level subjects at MQF Level 2 or higher (SSQ&P/SSC&P Level 2).

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Note: Successful completion of The Prince's Trust programme, the C3 programme, the Sports Career Development Programme, a SEAC (Level 3), and the Applied Vocational Certificate (AVC) may each be considered equivalent to one SEC/O-Level subject.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Students are also required to provide a Food Handling License in the application form. Applicants who do not yet hold this license will be instructed to enrol in the relevant course leading to License B.

Note: Applicants must be at least 16 years old by the end of December of the academic year applied for.

Possible Career Opportunities

- Commis de Rang
- Commis de Bar
- Kitchen Porter
- Commis Chef

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.








For information on English language requirements, please refer to the 'English Language Requirements' page.



Certificate in Rooms Division

Programme Code: C-RD

-  Entry Point
-  MQF/EQF Level 3
-  60 ECTS
-  2 Semesters + Work-Based Learning (after Semester 2)
Course Duration: 1 Year
-  On-Campus Learning

Programme Learning Outcomes

- Provide accurate information and recommendations to guests regarding on-site services and local attractions.
- Communicate clearly and professionally with guests and colleagues in a hospitality environment.
- Identify and respond to the needs of different customer segments, ensuring personalised service.
- Promote in-house facilities and services to enhance the guest experience.
- Apply effective housekeeping procedures in line with operational standards.
- Follow legal requirements and workplace protocols related to health, safety, and hygiene within the rooms division.

Entry Criteria

Academic requirements

Successful completion of the Foundation in Hospitality and Tourism at MQF/EQF Level 2 with a minimum of 60 ECTS (or a comparable qualification).

OR

A minimum of five (5) SEC/O-Level subjects, including at least two (2) from the following: Hospitality, Mathematics, Maltese, English Language, and/or Home Economics, at MQF Level 3 or higher (SSQ&P/SSC&P Level 3); **AND** any other three (3) SEC/O-Level subjects at MQF Level 2 or higher (SSQ&P/SSC&P Level 2).

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Successful completion of The Prince's Trust programme, the C3 programme, the Sports Career Development Programme, a SEAC (Level 3), and the Applied Vocational Certificate (AVC) may each be considered equivalent to one SEC/O-Level subject.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Note: Applicants must be at least 16 years old by the end of December of the academic year applied for.

Possible Career Opportunities

- Room Attendant
- Public Area Attendant
- Linen Attendant
- Porter
- Housekeeping Attendant
- Guest Service Centre Operator

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.








For information on English language requirements, please refer to the 'English Language Requirements' page.



Certificate in Travel and Tourism

Programme Code: C-TT

-  Entry Point
-  MQF/EQF Level 3
-  60 ECTS
-  2 Semesters + Work-Based Learning (after Semester 2)
Course Duration: 1 Year
-  On-Campus Learning

Programme Learning Outcomes

- Describe key principles and practices within the tourism and hospitality industry.
- Interact professionally and respectfully with tourists and colleagues in diverse tourism contexts.
- Identify the needs and expectations of different types of tourists.
- Recommend suitable sociocultural experiences that enhance tourists' engagement and satisfaction.
- Explain the core elements of Malta's tourism marketing approach and its appeal as a destination.

Entry Criteria

Academic requirements

Successful completion of the Foundation in Hospitality and Tourism at MQF/EQF Level 2 with a minimum of 60 ECTS (or a comparable qualification).

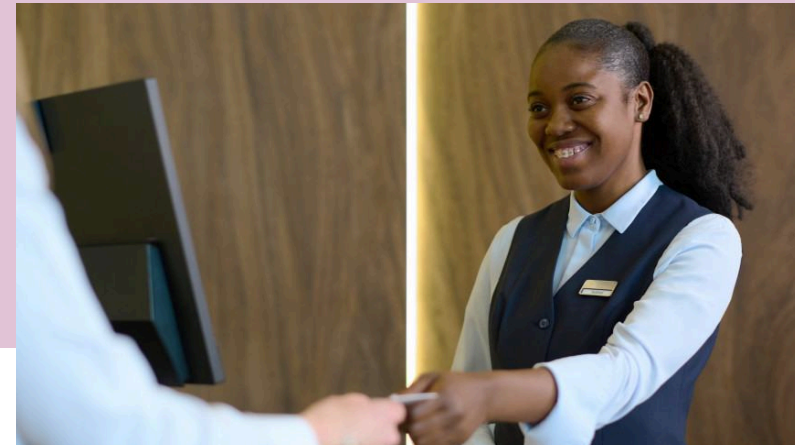
OR

A minimum of five (5) SEC/O-Level subjects, including at least two (2) from the following: Hospitality, Mathematics, Maltese, English Language, and/or Home Economics, at MQF Level 3 or higher (SSQ&P/SSC&P Level 3); **AND** any other three (3) SEC/O-Level subjects at MQF Level 2 or higher (SSQ&P/SSC&P Level 2).

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Note: Successful completion of The Prince's Trust programme, the C3 programme, the Sports Career Development Programme, a SEAC (Level 3), and the Applied Vocational Certificate (AVC) may each be considered equivalent to one SEC/O-Level subject.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Note: Applicants must be at least 16 years old by the end of December of the academic year applied for.

Possible Career Opportunities

- Tourist Information Agent
- Ticketing Agent
- Airport Handling Agent
- Excursion Sales Agent
- Tour Operations Assistant

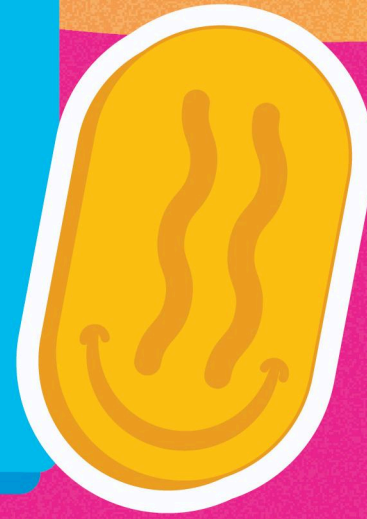
These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



BANKING



PARTNER

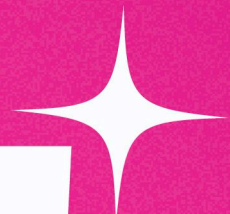


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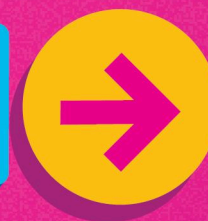
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Preparatory Course for the Bachelor in Culinary Arts (Hons)

Programme Code: CD-PCBCA

-  Entry Point
-  MQF/EQF Level 4
-  60 ECTS
-  2 Semesters + Work-Based Learning (after Semester 2)
Course Duration: 1 Year
-  On-Campus Learning

Programme Learning Outcomes

- Demonstrate foundational knowledge and practical skills in core areas of culinary arts, including kitchen and larder operations, pastry, baking, and food commodities.
- Apply principles of food safety and hygiene, including HACCP and workplace health and safety regulations, in culinary environments.
- Identify and describe basic concepts in human resource management relevant to hospitality and kitchen operations.
- Recognise the characteristics and service principles of wines commonly used in food and beverage settings.
- Develop work habits and discipline appropriate to professional culinary environments, including time management, teamwork, and attention to detail.
- Prepare for further study in culinary arts at MQF/EQF Level 5 by consolidating the academic and technical foundations required for progression.

Entry Criteria

Academic requirements:

Successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

Successful completion of one of ITS's Undergraduate Diplomas/Undergraduate Higher Diplomas at MQF/EQF Level 5 with a minimum of 60 ECTS (or a comparable qualification).

OR

A combination of at least two (2) subjects at Advanced and Intermediate levels, including one (1) A-Level pass at MQF/EQF Level 4. The total score must equal or exceed 22 Grade Points, calculated according to the matrix provided on the Student Information page; **AND** passes in English Language and Mathematics at grade 5 or better (SSC&P Level 3).

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Students are also required to provide a Food Handling License in the application form. Applicants who do not yet hold this license will be instructed to enrol in the relevant course leading to License B.

Note: Applicants must be at least 16 years old by the end of December of the academic year applied for.

Possible Career Opportunities

- Kitchen Porter
- Commis Chef
- Chef de Partie
- Pastry Chef de Partie
- Chef Tournant

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' section.

For information on the Grade Point Equivalents, please refer to the 'Student Information' section.

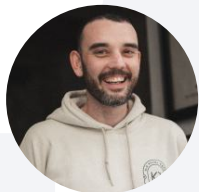
WE ARE ITS

My journey in hospitality began humbly – as a pool boy at one of Malta's top hotels. It was there that I discovered my passion for connecting with people from all walks of life and realized that this dynamic environment could become a meaningful career.

I enrolled at ITS Malta to pursue studies in catering and hospitality, where I gained not only theoretical knowledge but also practical insight into the industry. ITS played a crucial role in shaping my path, providing me with invaluable experiences and international opportunities.

One such opportunity was a one-year internship at an exclusive hotel in London, which marked the beginning of my professional journey in the Food & Beverage sector. I went on to work in various hotels and restaurants, constantly refining my skills and building on what I had learned. Today, I'm proud to run Kir Royal Café, a cozy spot nestled in the heart of Valletta, dedicated to quality and heartfelt service.

Thank you, ITS, for laying the foundation and helping turn a simple dream into a thriving reality.



Lee Garrard
Restaurant Operations - Foundation
Owner, Kir Royal Café

My academic and professional journey has been deeply influenced by my time at the Institute of Tourism Studies, where I pursued a Master of Arts in Heritage Interpretation. With a longstanding interest in Malta's rich cultural heritage, ITS provided the ideal environment to deepen my understanding of how we interpret, preserve, and present our history to both locals and visitors.

The programme offered a well-rounded blend of academic depth and practical insight, with lecturers who brought both passion and real-world experience to the classroom. The collaborative atmosphere and hands-on projects gave me the confidence and skills to engage with heritage meaningfully and impactfully.

Today, I serve as the Head of Procurement at the Valletta Cultural Agency, overseeing procurement processes to ensure compliance, efficiency, and alignment with the Agency's mission. My background in heritage interpretation continues to shape how I approach my role, especially when supporting cultural initiatives and public engagement. ITS not only broadened my academic horizons but also helped pave the way for a fulfilling career in the public cultural sector.



Vanessa Delia Naudi
Masters Heritage
Interpretation
Head of Procurement

ITS provided me with the foundation I was looking for to transition seamlessly into the culinary industry. The instructors, advisors, curriculum and facilities all played impactful roles in my culinary school experience. In turn the internship opportunities enabled me to learn proper techniques to express my creativity through food and prepared me to approach my career with confidence.

Building a broad foundation of technical knowledge helped me get my foot in the right doors, climb the professional ladder and opened my eyes to a wide range of career paths in the culinary industry.



Letizia Vella
Certificate in Food Preparation & Production
Head Chef & Owner at The Golden Fork

Photo Credit: The People of Malta

Diving is my passion and my profession. It's also a tourism business that contributes to Malta's 200,000 annual visitors. My studies in Business & Management provided the foundation to pursue this passion within the diving industry. The programme's focus on scientific principles has enabled me to become a more well-rounded diving professional, equipped to innovate and elevate the diving experience for both operators and destinations. The lecturers' dedication was consistently high, fostering engaging discussions among the program's mature students throughout the three years.

My research allowed me to field a world first quantitative study testing the business of diving training, a now published piece of academia that I hope will have a positive effect on the industry. I look forward to participating in the furtherance of this program within the remit of ITS and the development of the industry as a whole with a solid bridge being created between academia, policymakers, and the industry.



Damian Xuereb
Bachelor of Science in Diving Safety Management
Head of Strategy and Director of Management Consulting,
Credence

I was born into hotels—quite literally. I spent most of my childhood in and around my family's hotel, absorbing the rhythm of hospitality life. My father, who played a key role in the business, was a constant source of inspiration, and from an early age, I knew that hospitality was the path I wanted to pursue.

After finishing Junior College, I had the option to go to university, but my love for the industry and for travel naturally drew me to the Institute of Tourism Studies. The idea of a 6-month international internship was especially captivating, and I knew that ITS would give me a strong foundation to build my career. I always had my sights set on becoming a General Manager. I'm the kind of person who gets bored with routine, and in this role, I knew I'd be involved in all departments, tackling unique challenges every single day.

My experience at ITS was formative. I loved the dynamic, like-minded environment, where students and lecturers shared a real passion for the industry. Many of our lecturers brought their own industry experience into the classroom, and I always appreciated how practical and hands-on the learning was. My internships, both locally and abroad, were key highlights—especially my 6-month stint at a top hotel in central London. That experience really broadened my perspective and taught me how to work with colleagues and guests from diverse cultural backgrounds.

After graduating from ITS, I was immediately recruited as a Housekeeping Supervisor at a hotel where I had interned and left a strong impression. The General Manager saw potential in me and offered me a spot in a two-year, hands-on management training program, rotating through four departments. I'll be forever grateful for that opportunity, which truly set the tone for my career.

From there, I steadily progressed: I trained locally and abroad, took on extra responsibilities for the sake of learning, and climbed the ranks in Front Office and Duty Management. I went on to serve as Operations and Rooms Division Manager at a 4-star resort for six years, followed by five years as General Manager of Malta's largest resort—and the country's only all-inclusive resort at the time.

Next came a GM role in St. Julian's, where I oversaw the expansion of an additional 80 rooms. While working full-time, I also took on the challenge of an Executive MBA, wanting to ensure my academic credentials matched the breadth of my experience.

Today, I'm the General Manager of The Embassy Valletta Hotel. I joined during the pre-opening phase and was responsible for the setup and launch of the hotel from scratch—a milestone that brought together every skill I've developed along the way.

Looking back, choosing ITS was one of the best decisions I made. It gave me the tools, exposure, and mindset needed to thrive in this fast-paced, rewarding industry. To anyone considering a hospitality career, I'd say this: if you have the passion, the drive, and the curiosity to keep learning, ITS will open doors you never imagined.



Hubert Debono
Higher Diploma in Hospitality & Tourism Management
General Manager,
The Embassy Valletta Hotel

Right before the entire world went silent because of the pandemic, nothing spoke louder than our country's heritage. The shift from a full-time actor and drama tutor to an ITS student was not all that easy, one does struggle to fall back into the scholastic regime after some years of not being a student, but this is where ITS excelled. The staff working behind the scenes effortlessly ease you back into the routine, our professional tutors help you feel at home, they become more than just lecturers but also friends. They go well above and beyond their stipulated working hours, especially when it comes to answering emails and simply answering questions about our assignments.

Choosing to go into Tour Guiding was not that hard, especially when you hear about the school's reputation and you also see that some of the most qualified industry professionals are also lecturing at ITS. The course offers a nice balance between in class (or in our case online) lecturing and site visits. The tutors manage to interpret our vast and immense history in a very simple way that helps you understand the studies better.

Learning an entire island's history in less than two years is not easy, but thanks to the ITS library, getting around all the tales that shape our islands, finding out the rulers that crafted our history and discovering the secrets which uncover the past is just very easy! Yet...it doesn't stop there. I was lucky enough to have been selected to represent ITS in Senigallia, Italy in the Tourist Destination competition. Along with other students we did the school and island proud by winning three medals. This would have not been at all possible had it not been for the schools' coordinators who stayed up with us till 1AM assisting in writing our speeches and polishing our presentations.

Needless to say, ITS is far more than an institute. ITS is an experience! They helped me spread my wings and offered a safe space to fly into a new profession safely and effortlessly. The Institute of Tourism Studies is more than a school it is the Home of Tourism, and this is all thanks to the wholesome supportive staff and patient professionals.

Picture and testimonial - credits to The People of Malta



Jeremy Grech
Higher National Diploma in
Tourist Guiding
Tour Guide/Professional Actor

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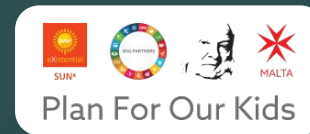
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Diploma in Climate-Friendly Travel

Programme Code: D-CFT



In collaboration
with **SUNx Malta**

-  Entry Point
-  MQF/EQF Level 4
-  120 ECTS
-  2 Semesters + 1-year Work-Based Learning (after Semester 2)
Course Duration: 2 Years
-  Online Learning

Programme Learning Outcomes

- Explain the impact of climate change on global systems and assess its implications for the travel and tourism industry.
- Examine the historical context and scientific basis of climate change, and how tourism, mobility, communities, and hospitality services interact with and influence climate outcomes.
- Apply practical and cognitive skills to promote environmentally responsible behaviour and support the development of sustainable travel leadership.
- Demonstrate an understanding of sustainability principles through the lens of climate-friendly travel, with reference to the 2050 long-term strategy, the Sustainable Development Goals (SDGs), and the Paris Agreement.

Entry Criteria

Academic requirements

Successful completion of one of ITS's Certificates at MQF/EQF Level 3 with a minimum of 60 ECTS (or a comparable qualification).

OR

A minimum of five (5) SEC/O-Level subjects at MQF Level 3 or higher (SSQ&P/SSC&P Level 3), including English Language (compulsory), and at least two (2) subjects from the following: Geography, Environmental Studies, Chemistry, Biology, Physics, Mathematics, and/or Hospitality.

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Note: Successful completion of The Prince's Trust programme, the C3 programme, the Sports Career Development Programme, a SEAC (Level 3), and the Applied Vocational Certificate (AVC) may each be considered equivalent to one SEC/O-Level subject.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Note: Applicants must be at least 16 years old by the end of December of the academic year applied for.

Possible Career Opportunities

- Sustainable Travel Consultant
- Corporate Social Responsibility (CSR) Manager
- Sustainability Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



Diploma in Events Operations

Programme Code: D-EO



Internal Progression



MQF/EQF Level 4



120 ECTS



2 Semesters + 1-year Work-Based Learning (after Semester 2)
Course Duration: 2 Years



On-Campus Learning



Programme Learning Outcomes

- Demonstrate responsibility when supervising operational areas within hospitality settings, with a focus on event planning and execution.
- Apply administrative and operational systems and principles relevant to event management and hotel functions.
- Exhibit ethical behaviour, leadership qualities, and effective interpersonal skills in event-related work environments.
- Identify, evaluate, and resolve operational challenges in hotel and catering organisations using practical problem-solving approaches.
- Use basic accounting and budgeting principles to support the effective supervision of event operations.
- Deliver event operations that are efficient, cost-effective, and environmentally responsible in line with sustainability goals.

Entry Criteria

Academic requirements

Successful completion of ITS's Certificate in Events at MQF/EQF Level 3 with a minimum of 60 ECTS.



Possible Career Opportunities

- Catering Coordinator
- Events Coordinator
- Event Sales Representative
- Events Supervisor

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.








For information on English language requirements, please refer to the 'English Language Requirements' page.



Diploma in Food and Beverage Service Operations

Programme Code: D-FBSO

-  Internal Progression
-  MQF/EQF Level 4
-  120 ECTS
-  2 Semesters + 1-year Work-Based Learning (after Semester 2)
Course Duration: 2 Years
-  On-Campus Learning



Programme Learning Outcomes

- Demonstrate ethical conduct, leadership skills, and effective interpersonal communication within food and beverage service environments.
- Apply operational and administrative knowledge based on current systems and theories relevant to food and beverage service management.
- Supervise day-to-day activities within a designated section of a hotel or catering organisation's food and beverage department.
- Take responsibility for identifying and resolving operational issues within food and beverage settings.
- Deliver service operations that are cost-effective, efficient, and environmentally sustainable, meeting quality and performance standards.

Entry Criteria

Academic requirements

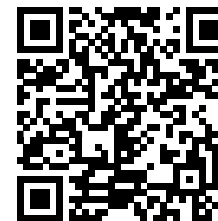
Successful completion of ITS's Certificate in Food Preparation and Service at MQF/EQF Level 3 with a minimum of 60 ECTS.



Possible Career Opportunities

- Chef de Rang
- Bartender
- Junior Maître d'Hôtel
- Banqueting Supervisor
- Bar Supervisor

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.








For information on English language requirements, please refer to the 'English Language Requirements' page.



Diploma in Food Preparation and Production Operations

Programme Code: D-FPPO

-  Internal Progression
-  MQF/EQF Level 4
-  120 ECTS
-  2 Semesters + 1-year Work-Based Learning (after Semester 2)
Course Duration: 2 Years
-  On-Campus Learning



Programme Learning Outcomes

- Maintain safe and hygienic practices in kitchen operations, in accordance with health and safety regulations.
- Prepare and produce dishes using appropriate cooking techniques and quality ingredients, ensuring consistency in presentation and flavour.
- Create a variety of hot and cold food items, including sauces, baked goods, and desserts, following professional culinary standards.
- Demonstrate an understanding of national and international cuisines, enabling the preparation of diverse culinary dishes.
- Apply recipe costing techniques and implement Standard Operating Procedures (SOPs) in food preparation and production environments.

Entry Criteria

Academic requirements

Successful completion of ITS's Certificate in Food Preparation and Service at MQF/EQF Level 3 with a minimum of 60ECTS.



Possible Career Opportunities

- Chef de Partie
- Pastry Chef de Partie
- Chef Tournant






These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.

Diploma in Rooms Division Operations

Programme Code: D-RDO

-  Internal Progression
-  MQF/EQF Level 4
-  120 ECTS
-  2 Semesters + 1-year Work-Based Learning (after Semester 2)
Course Duration: 2 Years
-  On-Campus Learning



Programme Learning Outcomes

- Communicate professionally and effectively with guests and colleagues in rooms division operations.
- Identify and pursue sales opportunities to maximise room occupancy and revenue.
- Carry out day-to-day operational tasks in front office and housekeeping departments according to industry standards.
- Ensure compliance with legal and regulatory requirements related to rooms division operations, including health, safety, and data protection.

Entry Criteria

Academic requirements

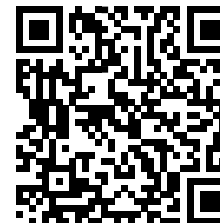
Successful completion of ITS's Certificate in Rooms Division at MQF/EQF Level 3 with a minimum of 60 ECTS.



Possible Career Opportunities

- Receptionist
- Guest Service Agent
- Reservations Agent
- Junior Concierge
- Junior Night Auditor
- Housekeeping Supervisor
- Front Office Shift Leader

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.








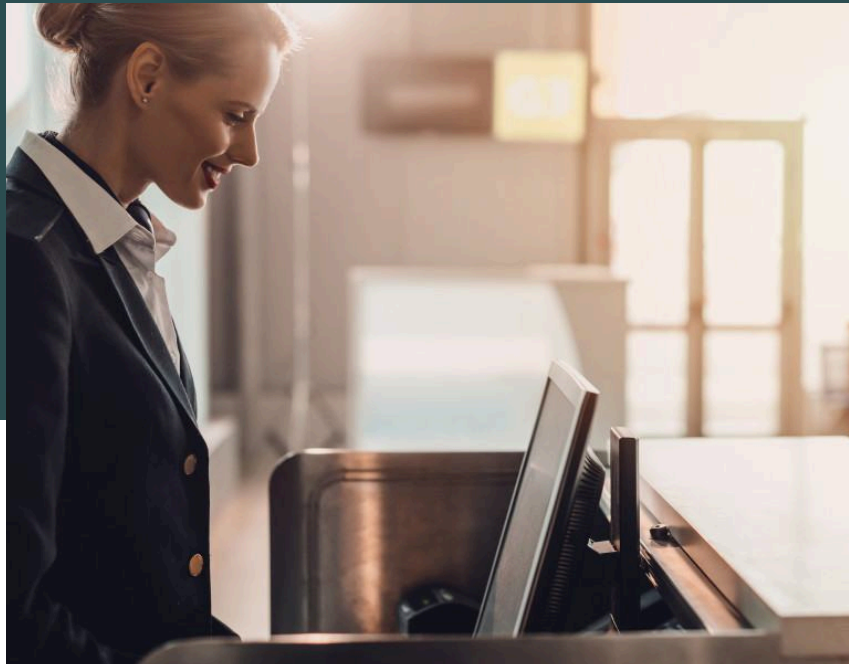
For information on English language requirements, please refer to the 'English Language Requirements' page.



Diploma in Travel and Tourism Operations

Programme Code: D-TTO

-  Internal Progression
-  MQF/EQF Level 4
-  120 ECTS
-  2 Semesters + 1-year Work-Based Learning (after Semester 2)
Course Duration: 2 Years
-  On-Campus Learning



Programme Learning Outcomes

- Describe the structure and day-to-day operations of travel agencies and related tourism services.
- Communicate professionally and effectively with tourists and colleagues in a range of travel and tourism contexts.
- Assess the needs and preferences of different types of tourists to provide appropriate advice and support.
- Assist with the coordination of services and experiences for incoming tourists, ensuring a high standard of customer care.

Entry Criteria

Academic requirements

Successful completion of ITS's Certificate in Travel and Tourism at MQF/EQF Level 3 with a minimum of 60 ECTS.



Possible Career Opportunities

- Travel Agent
- Cruise Consultant
- Tour Operator Representative
- Tour Representative
- Tourist Information Officer
- Tourism Promotion Agent
- Travel Consultant
- Airport Liaison Officer

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



Undergraduate Diploma in Events Management

Programme Code: H-EM

-  Internal Progression
-  MQF/EQF Level 5
-  60 ECTS
-  2 Semesters
Course Duration: 1 Year
-  On-Campus Learning



Programme Learning Outcomes

- Carry out key operational and managerial tasks associated with the planning and execution of hospitality events.
- Lead and support team members effectively within departments involved in event operations.
- Identify and resolve challenges arising during the planning, coordination, or delivery of hospitality events.
- Generate creative and innovative concepts for customised event experiences.
- Operate efficiently and ethically in dynamic and high-pressure event environments.
- Plan and design events that integrate project management principles and financial planning techniques to ensure feasibility and success.

Entry Criteria

Academic requirements

Successful completion of ITS's Diploma in Events Operations at MQF/EQF Level 4 with a minimum of 120 ECTS.



Academic Progression

Successful completion of this programme leads to entry into the second year of the Bachelor in International Hospitality Management (Hons) with Specialisations.

Possible Career Opportunities

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

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



Undergraduate Diploma in Food and Beverage Management

Programme Code: H-FBM

-  Internal Progression
-  MQF/EQF Level 5
-  60 ECTS
-  2 Semesters
Course Duration: 1 Year
-  On-Campus Learning



Programme Learning Outcomes

- Supervise operations within a food and beverage department or section of a hotel, catering establishment, or hospitality organisation at a junior management level.
- Apply contemporary systems and management theories to the administrative and operational functions of the food and beverage sector.
- Demonstrate ethical workplace conduct, effective leadership, and strong interpersonal communication skills.
- Contribute to business and departmental strategy development by analysing market conditions, identifying industry trends, and proposing innovative approaches to hospitality practices.

Entry Criteria

Academic requirements

Successful completion of ITS's Diploma in Food and Beverage Service Operations at MQF/EQF Level 4 with a minimum of 120 ECTS.



Academic Progression

Successful completion of this programme leads to entry into the second year of the Bachelor in International Hospitality Management (Hons) with Specialisations.

Possible Career Opportunities

- Assistant Food and Beverage Manager
- Restaurant Manager
- Bar Manager
- Banqueting Manager
- Food and Beverage Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



Undergraduate Diploma in Rooms Division Management

Programme Code: H-RDM

-  Internal Progression
-  MQF/EQF Level 5
-  60 ECTS
-  2 Semesters
Course Duration: 1 Year
-  On-Campus Learning



Programme Learning Outcomes

- Demonstrate ethical conduct, leadership skills, and strong interpersonal abilities within rooms division operations.
- Communicate professionally and effectively with guests, colleagues, and service providers across front office and housekeeping functions.
- Handle verbal and written guest complaints with professionalism and in accordance with service standards.
- Oversee day-to-day operational processes in front office and housekeeping departments to ensure service quality and efficiency.
- Apply revenue management principles to maximise income whilst operating within budgetary constraints

Entry Criteria

Academic requirements

Successful completion of ITS's Diploma in Rooms Division Operations at MQF/EQF Level 4 with a minimum of 120 ECTS.

Academic Progression

Successful completion of this programme leads to entry into the second year of the Bachelor in International Hospitality Management (Hons) with Specialisations.



Possible Career Opportunities

- Night Auditor
- Duty Manager
- Reservations Manager
- Front Office Manager
- Executive Housekeeper
- Hospitality Guest Relations Manager
- Front Office and Guest Relations Manager
- Hospitality Customer Experience Manager
- Hotel Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



Undergraduate Diploma in Travel and Tourism Management

Programme Code: H-TTM

-  Internal Progression
-  MQF/EQF Level 5
-  60 ECTS
-  2 Semesters
Course Duration: 1 Year
-  On-Campus Learning



Programme Learning Outcomes

- Demonstrate ethical conduct, leadership, and strong interpersonal skills within travel and tourism settings.
- Evaluate and anticipate the needs and expectations of different tourist segments to deliver high-quality customer service.
- Apply operational and administrative knowledge related to the management of small tourism-related businesses.
- Promote Malta as a tourist destination, using destination marketing strategies and destination-specific knowledge.

Entry Criteria

Academic requirements

Successful completion of ITS's Diploma in Travel and Tourism Operations at MQF/EQF Level 4 with a minimum of 120 ECTS.



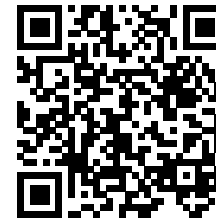
Academic Progression

Successful completion of this programme leads to entry into the second year of the Bachelor in International Hospitality Management (Hons) with Specialisations.

Possible Career Opportunities

- Tour Manager
- Destination Management Company (DMC) Manager
- Tourism Product Manager
- Travel Agency Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.



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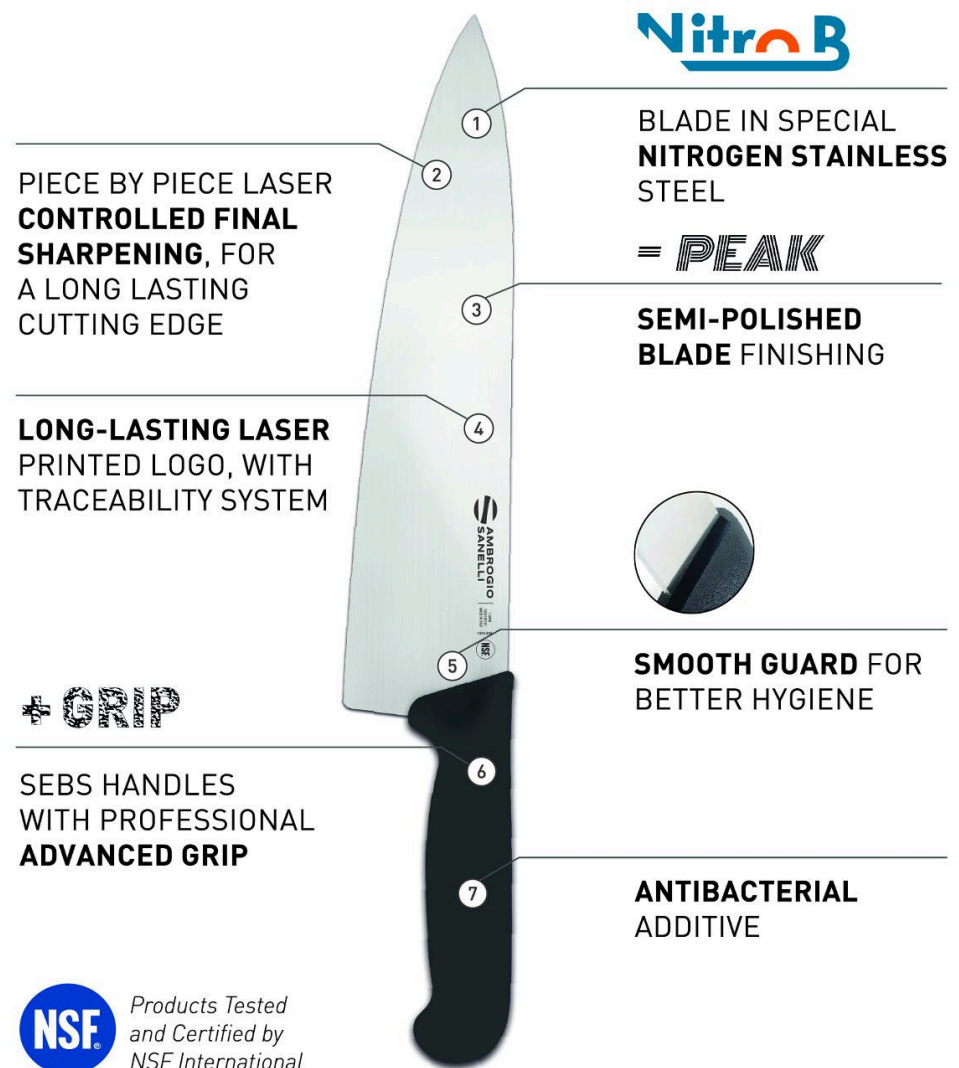
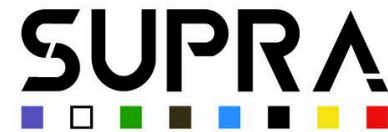
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Undergraduate Higher Diploma in Tourist Guiding

Programme Code for Full-time: H-TG

Programme Code for Part-time: PT5TG

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

Programme Learning Outcomes

- Demonstrate an understanding of the professional responsibilities of a tourist guide and manage the delivery of well-structured, efficient tours.
- Design and deliver creative and thematically engaging tours, tailored to the interests and expectations of diverse audiences.
- Evaluate and respond to customer needs and expectations throughout the guiding experience to enhance visitor satisfaction.
- Interpret and communicate historical, cultural, and environmental content effectively across various sites and itineraries.
- Supervise small tour groups with a focus on safety, service quality, and customer engagement throughout the experience.

Entry Criteria

Academic requirements

A combination of a minimum of three (3) subjects at Advanced and Intermediate levels, including one (1) A-Level pass at MQF/EQF Level 4. The total score must be at least 44 Grade Points, calculated according to the matrix provided on the Student Information page; **AND** passes in English Language and Mathematics at MQF Level 3 or higher (SSQ&P/SSC&P Level 3).

OR

Successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board. Tuition fees are not applicable to work placements.

Note: Applicants must be at least 17 years old by the end of December of the academic year applied for.

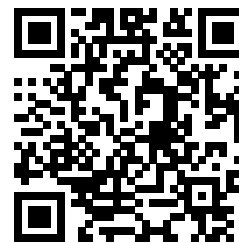
Possible Career Opportunities

- Freelance Tourist Guide
- Museum Interpretation Specialist
- Gallery Manager
- Tourist Information Centre Manager

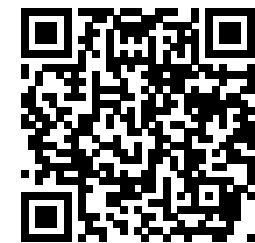
These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.

For information on English language requirements, please refer to the 'English Language Requirements' section.

For information on the Grade Point Equivalents, please refer to the 'Student Information' section.



Full-time



Part-time








Bachelor in Culinary Arts (Hons)

Programme Code: UG-CA

In collaboration with
Institut Lyfe in France



-  Entry Point
-  MQF/EQF Level 6
-  240 ECTS
-  6 Academic Semesters, including 1 Academic Semester at Institut Lyfe + Work-Based Learning
- Course Duration: 3 Years
-  On-Campus Learning

Programme Learning Outcomes

- Engage in advanced learning and independent inquiry to expand specialised knowledge in culinary arts and related disciplines.
- Uphold social, scientific, cultural, and ethical standards in the collection, analysis, application, and presentation of data within culinary contexts.
- Apply effective information and communication skills relevant to academic, research, and professional culinary environments.
- Develop, evaluate, and refine advanced culinary techniques, including those in specialised areas, whilst incorporating contemporary trends in food production.

Entry Criteria

Academic requirements

AA combination of a minimum of three (3) subjects at Advanced and Intermediate levels, including one (1) A-Level pass at MQF/EQF Level 4. The total score must be at least 44 Grade Points, calculated according to the matrix provided on the Student Information page; **AND** passes in English Language and Mathematics at MQF Level 3 or higher (SSQP/SSCP Level 3); **AND** at least four (4) years of documented relevant experience in an industrial kitchen.

OR

Successful completion of ITS's Diploma in Food Preparation and Production Operations at MQF/EQF Level 4 with a minimum of 120 ECTS.

OR

Successful completion of the Preparatory Course for the Bachelor in Culinary Arts (Hons) at MQF/EQF Level 4 with a minimum of 60 ECTS.

Note: ITS offers a preparatory year for individuals who may not have prior experience in the field of culinary arts. Please refer to programme code CD-PCBCA for further details regarding programme content and entry requirements.

OR

Successful completion of ITS's Undergraduate Diploma in Food Preparation and Production Management at MQF/EQF Level 5 with a minimum of 60 ECTS. Students meeting this criterion may immediately progress to the second year of the degree.

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance. Applicants must also meet one of the following requirements:

- At least 4 years of relevant experience in an industrial kitchen

OR

- Successful completion of the Preparatory Course for the Bachelor in Culinary Arts (Hons) at MQF/EQF Level 4 with a minimum of 60 ECTS.

Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Students are also required to provide a Food Handling License in the application form. Applicants who do not yet hold this license will be instructed to enrol in the relevant course leading to License B.

Note: Applicants must be at least 17 years old by the end of December of the academic year applied for.

Exit Award

Students who successfully complete the first year of this programme and attain a minimum of 60 ECTS at MQF/EQF Level 5 will be awarded an Undergraduate Diploma in Food Preparation and Production Management.

Possible Career Opportunities

- Private Chef
- Chef de Cuisine (Head Chef)
- Food and Beverage Manager
- Culinary Director
- Food and Beverage Director

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' section.

For information on the Grade Point Equivalents, please refer to the 'Student Information' section.







Bachelor in International Hospitality Management (Hons) with Specialisations

Programme Code: UG-IHM

In collaboration with **Haaga-Helia University of Applied Sciences (HHUAS)** in Finland



-  Entry Point
-  MQF/EQF Level 6
-  240 ECTS
-  6 Academic Semesters, including 1 Academic Semester at HHUAS + Work-Based Learning

Course Duration: 3 Years

-  On-Campus Learning

Programme Learning Outcomes

- Manage and evaluate hospitality operations within a global context, demonstrating adaptability in diverse cultural and business environments.
- Apply both foundational and advanced theories in management and leadership to make informed operational and strategic decisions.
- Analyse and implement advanced marketing strategies relevant to international hospitality settings.
- Uphold social, scientific, cultural, and ethical standards in the collection, analysis, application, and communication of industry data.
- Apply professional information and communication skills across digital, interpersonal, and organisational contexts.
- Innovate hospitality operations by identifying opportunities to attract and retain business through creative solutions.
- Explore and apply specialist techniques in areas such as finance, spa and wellness, human resources, and food and beverage service and events, with the option to focus on one area of specialisation.

Entry Criteria

Academic requirements

A combination of a minimum of three (3) subjects at Advanced and Intermediate levels, including one (1) A-Level pass at MQF/EQF Level 4. The total score must be at least 44 Grade Points, calculated according to the matrix provided on the Student Information page; **AND** passes in English Language and Mathematics at MQF Level 3 or higher (SSQ&P/SSC&P Level 3).

OR

Successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

Successful completion of one of ITS's Undergraduate Diplomas at MQF/EQF Level 5 with a minimum of 60 ECTS. Students meeting this criterion may immediately progress to the second year of the degree.

OR

Successful completion of the Preparatory Course for the Bachelor in Culinary Arts (Hons) at MQF/EQF Level 4 with a minimum of 60 ECTS.

OR

Apply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Note: Applicants must be at least 17 years old by the end of December of the academic year applied for.

Exit Award

Students who successfully complete the first year of this programme and attain a minimum of 60 ECTS at MQF/EQF Level 5 will be awarded an Undergraduate Diploma in International Hospitality Management.



For information on English language requirements, please refer to the 'English Language Requirements' section.

For information on the Grade Point Equivalents, please refer to the 'Student Information' section.

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

WITH FINANCE

Programme Learning Outcomes

- Demonstrate in-depth knowledge of financial management within international hospitality contexts.
- Identify and address complex financial challenges within dynamic social, cultural, and environmental frameworks.
- Explain the responsibilities, regulations, and procedures governing financial operations in hospitality.
- Apply advanced managerial skills to lead finance functions in hospitality organisations.

Possible Career Opportunities

- Sales and Marketing Assistant
- Property Manager
- Hospitality Revenue Manager
- Finance Manager
- Financial Controller

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.

WITH FOOD AND BEVERAGE SERVICE AND EVENTS

Programme Learning Outcomes

- Demonstrate expert knowledge of food and beverage and event operations in international hospitality contexts.
- Address complex operational challenges within culturally and environmentally diverse event and service settings.
- Explain the responsibilities, protocols, and regulatory frameworks of food and beverage service and event departments.
- Apply advanced managerial and coordination skills in overseeing food and beverage and event services.

Possible Career Opportunities

- Sales and Marketing Assistant
- Food and Beverage Outlet Manager
- Events Planner
- Events Manager
- Food and Beverage Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



WITH HUMAN RESOURCES

Programme Learning Outcomes

- Demonstrate comprehensive knowledge of human resource practices within international hospitality organisations.
- Tackle HR-specific challenges in complex social, cultural, and regulatory environments.
- Explain HR responsibilities, legal frameworks, and operational procedures within the hospitality sector.
- Lead and manage HR departments effectively to support organisational goals and staff development.

Possible Career Opportunities

- Sales and Marketing Assistant
- Property Manager
- Customer Relations Manager
- Employee Relations Manager
- Human Resources Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



WITH SPA AND WELLNESS

Programme Learning Outcomes

- Demonstrate specialised knowledge of spa and wellness operations in global hospitality environments.
- Respond to complex wellness trends and sustainability challenges in diverse cultural and regulatory contexts.
- Explain the operational functions, protocols, and legal requirements of spa and wellness departments.
- Exhibit strong leadership and management capabilities in running spa and wellness facilities.

Possible Career Opportunities

- Sales and Marketing Assistant
- Property Manager
- Spa Supervisor
- Spa and Wellness Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



Bachelor of Science in Diving Safety Management






Programme Code for Full-time: UG-DSM

Programme Code for Part-time: PT6DSM



In collaboration
with DAN Europe



-  Entry Point
-  MQF/EQF Level 6
-  180 ECTS
-  Full-time: 6 Academic Semesters + 2 Work Placements
Course Duration: 3 Years
- Part-time: 8 Academic Semesters + 2 Work Placements
Course Duration: 4 Years
-  Blended Learning

Programme Learning Outcomes

Critically assess risks associated with scuba diving and develop innovative strategies to minimise hazards across various diving disciplines.

Demonstrate advanced knowledge of human physiology in relation to recreational, technical, and free diving, including the physiological impact of frequent diving exposure.

Apply knowledge of business operations and human resource functions within the context of the leisure and diving industries.

Evaluate and select appropriate diving equipment and gear for different forms of diving, including recreational, technical, free, and research diving.

Identify and respond to diving-related injuries and emergencies, using both basic first aid and advanced techniques such as hyperbaric intervention.

Collaborate effectively with recompression chamber facilities, using established safety and training protocols to support emergency and recovery operations.

Entry Criteria

Academic requirements

A combination of a minimum of three (3) subjects at Advanced and Intermediate levels, including one (1) A-Level pass at MQF/EQF Level 4. The total score must be at least 44 Grade Points, calculated according to the matrix provided on the Student Information page; **AND** passes in English Language and Mathematics at MQF Level 3 or higher (SSQ&P/SSC&P Level 3).

OR

Successful completion of one of ITS's Diplomas at MQF/EQF Level 4 with a minimum of 120 ECTS (or a comparable qualification).

OR

Successful completion of one of ITS's Undergraduate Diplomas/ Undergraduate Higher Diploma at MQF/EQF Level 5 with a minimum of 60 ECTS (or a comparable qualification).

OR

AAApply as a mature student of between 23 and 27 years of age by the beginning of the academic year applied for, and be subject to proficiency and/or aptitude tests as directed by ITS. Furthermore, ITS reserves the right to subject the candidate to an interview and/or RPL procedure prior to acceptance.

Additional Entry Criteria

Applicants must also hold:

- An EN standard Level 2 diving certification, such as the PADI Rescue Diver or an equivalent certification from a recognised agency
- A minimum of thirty (30) logged dives.

These requirements are essential due to the practical diving components within the programme. Applicants who do not yet meet both criteria may still enrol, provided they submit supporting evidence by the end of the first semester of the first academic year.

Applicants must also complete and submit a Diver Medical Participant Questionnaire, available on the ITS website.

Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Tuition fees are not applicable to work placements.

This course may incur expenses related to professional diving qualifications covered within the course.

Note: Applicants must be at least 17 years old by the end of December of the academic year applied for.

Possible Career Opportunities

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

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.

For information on English language requirements, please refer to the 'English Language Requirements' section.

For information on the Grade Point Equivalents, please refer to the 'Student Information' section.



Full-time



Part-time

WE ARE ITS

Tourism has always been a major industry in Malta and Gozo, and the Institute of Tourism Studies plays an important role in preparing people to thrive in it. My time at ITS was genuinely positive. The course was hands-on and engaging — for the first time in my life, I actually enjoyed going to school.

Before I even started, I remember attending an interview to join the course — probably my first-ever interview. One question really stuck with me: “Do you see yourself more as a leader or a follower?” I answered honestly: “I was never given the chance to be a leader, so for now, I’d say I’m a follower.” That moment stayed with me, really got me thinking, and made me challenge myself.

The lecturers at ITS were supportive, approachable, and treated us like individuals. What stood out was how everything we learned — from marketing and accounting to operations — was tied back to the real-world context of running or working in a travel agency. It wasn’t just theory; it was about building the right foundation, so that one day we could even consider opening our own business if we wanted to.

It was also where I discovered the importance of communication skills, stepping outside my comfort zone, and — most importantly — believing in myself. I still remember being chosen, along with a friend, to present a project we had worked hard on — and it was featured on national TV, which was a big deal at the time. It was such a rewarding experience, and it genuinely felt like our hard work was being recognised.

For the first time, my grades were in the 90s — and I was even ranked first in class at one point. That was completely new for me, and it gave me a confidence boost I didn’t realise I needed. Although I’ve since moved away from tourism and now work in recruitment within the tech industry, many of the skills I picked up at ITS still serve me today — like time management, presenting myself professionally, and staying open to learning.

I’m grateful to ITS for giving me a strong, practical start and for creating an environment that helped me grow — not just academically, but personally too.



Karen Satariano Banavage
Tourism - Travel Agent Certificate
Internal Talent Acquisition Executive

My interest and passion for hospitality started when I was 17. At the time I worked on a part-time basis while studying in Malta’s leading 5-star hotels having different responsibilities in the F&B department. I loved going to work, meeting new people, interacting with guests, and learning about hotel operations.

When choosing my course of studies at the University of Malta, nothing seemed quite right, until I came across the ITS website and decided to take up a course in Hospitality Management. The curriculum was very attractive, having a vast subject list as well as hands-on practical sessions.

My experience at ITS exceeded my expectations. The lecturers were very approachable and great mentors with expertise in the field. I was lucky to have had the opportunity to take part in the Erasmus program where I studied at the University of Lincoln for a few months. The Hospitality Management course also included a 6-month internship, an opportunity for students to intern at renowned hotels all around the globe. This was a steppingstone for me.

After a few successful interviews I decided to make my way to one of the world’s leading hospitality cities, Dubai in the United Arab Emirates. I moved to Dubai in 2014, and since then have not looked back.

After a few successful interviews I decided to make my way to one of the world’s leading hospitality cities, Dubai in the United Arab Emirates. I moved to Dubai in 2014, and since then have not looked back.

My journey in such a giant city in terms of Hospitality has been very immensely fulfilling in terms of growth, learning, and achievement.

Working in such a fast-paced city means that the work environment is competitive and very results driven. With the Higher National Diploma in Hospitality Management course at ITS I felt that I had the right tools and know-how to kickstart my career. Today, I am the Associate Director of Event Sales at the luxurious Park Hyatt Dubai, helping event planners achieve their goals in our inspiring spaces.

My work experience has not only allowed me to refine my sales and leadership skills but also to deepen my passion for creating unforgettable events and experiences. I look forward to continuing to contribute my expertise to the field of event sales and hospitality in the future.

For all of those with a passion in hospitality, I say go for it! Dedicate your time at ITS to learn as much as you can and do not miss any opportunities which might come your way. And most importantly, enjoy it, your future is bright!



Ruth Savona
Masters International Hospitality Management
Associate Director of Event Sales at Park Hyatt Dubai

My decision to pursue a career in hospitality was driven by a passion for creating memorable experiences and a desire to impact people's lives. This journey has been shaped by academic learning, work experience, and a commitment to continuous skill development. In this reflection, I will share the key factors that sparked my interest in the hospitality field, my academic experience, and my professional journey.

From a young age, I was drawn to people-centred work and the dynamic nature of hospitality. The blend of customer service, cultural exchange, and operational management sparked my interest in this field. I also found the challenge of enhancing guest satisfaction in fast-paced environments exciting.

To formalize my passion, I completed a Bachelor's in International Hospitality Management at the Institute of Tourism Studies (ITS) in Malta (2016 - 2021). This program laid the foundation for my understanding of hospitality operations and management. I furthered my education with certifications in Global Governance, Leadership and Team Development, and Forensic Psychology. These qualifications enhanced my ability to understand customer behaviour and lead effectively.

While my academic background provided a theoretical foundation, hands-on work experience truly shaped my passion for hospitality management. I began my career in June 2017 as a Food and Beverage Supervisor at the InterContinental Hotel (IHG) in Malta. Managing a large team and implementing cost-saving measures while enhancing guest satisfaction taught me the importance of operational efficiency and customer service excellence.

I then moved to the Embassy Valletta Hotel in 2020 as an Assistant Food and Beverage Manager. There, I further honed my leadership skills by implementing customer service protocols and overseeing special events, which led to improved guest satisfaction and revenue growth.

In 2021, I joined an ultra-luxury cruise line, Silversea Cruises as a Hotel Management Trainee, where I gained exposure to diverse hotel operations, from Human Resources, Food and Beverage, Finance and Immigration, Housekeeping, Hotel Stores, Shore Concierge to Guest Relations in entry level and HOD level. This experience, in a high-end service environment, helped me develop leadership and operational skills, working my way up through various departments on board an ultra-luxury cruise line.

Throughout my career, I've focused on developing a broad skill set, including leadership, problem-solving, and digital tools such as Opera and Fidelio. My multilingual abilities (English, Italian, and Spanish) have also enhanced my communication and relationship-building skills, key assets in the global hospitality industry.

Looking ahead, I aim to expand my expertise in digital tools and revenue management and pursue leadership roles that drive organizational success and guest satisfaction. I also plan to further my education in hospitality leadership to stay ahead of industry trends and challenges.

My journey in hospitality management has been driven by continuous learning and a deep passion for guest experiences. Each step, from academic studies to professional roles, has shaped my growth in this dynamic field. I look forward to continuing my career and making a meaningful impact in the hospitality industry.



Xheni Gjergji
Higher National Diploma in Food & Beverage Management
Hotel Management Trainee, Silversea Cruises

My passion for customer service began approximately twenty-five years ago. The value-driven approach to exceeding customers' expectations and sales targets imparted value and quality to not only customers but also to me as an employee.

After 19 years in the manufacturing industry, it was time to branch out and look for a career that would allow me to combine my passion for the client on an entirely different scale. Moving into the airline sector provided new opportunities and challenges, igniting a strong desire to learn more about cultures, behaviours, and satisfaction. After considering my options, I decided to pursue a degree in International Hospitality Management at the Institute of Tourism Studies.

Going through this academic experience at the Institute of Tourism Studies was the ideal linking point to connect my job experiences and abilities. When it comes to preparing students for careers in hospitality and tourism, ITS is unlike any other college. I learned from instructors who were tremendously eager and passed on years of industry knowledge and experience. This one-of-a-kind environment inspired me to develop as a person while also taught me valuable skills. Graduating from ITS provided me with much more than a degree; it also provided me with a unique learning experience abroad, as well as rekindled my enthusiasm for learning, growing, and exploring.

Overall, this academic experience at ITS has altered my goals for my career. At last, I've discovered what I want to pursue and where I want to end up. The tourism and hospitality sectors offer more than just jobs; they also foster a vibrant atmosphere with real-world experiences.



Olivia Galea Bugeja
Bachelor in International
Hospitality Management (Hons)



Master in Business Administration in International Hospitality Management

Programme Code for Full-time: PG-MBAFT

Programme Code for Part-time: PG-MBA



Entry Point



MQF/EQF Level 7



90 ECTS



Full-time: 2 Academic Semesters + 1 Dissertation Semester

Course Duration: 1 Year

Part-time: 4 Academic Semesters

Course Duration: 2 Years



Full-time: On-Campus Learning



Part-time: Online Learning

Programme Learning Outcomes

- Devise and implement innovative strategies for the effective management and growth of international hospitality operations.
- Critically evaluate and manage complex hospitality operations across diverse global contexts.
- Apply advanced theories and best practices in hospitality management to optimise organisational efficiency and effectiveness.
- Develop and apply creative marketing strategies tailored to dynamic and competitive hospitality markets.
- Uphold and promote social, scientific, cultural, and ethical standards in the collection, analysis, application, and dissemination of business data.
- Employ cutting-edge techniques and customer-focused innovations to attract and retain clientele in hospitality businesses.

Entry Criteria

Academic requirements

A relevant Bachelor's degree at MQF/EQF Level 6 with a minimum of 180 ECTS, awarded at second class or better.

OR

A Bachelor's degree at MQF/EQF Level 6 plus a portfolio evidencing at least three (3) years of relevant work experience.

OR

A full qualification at MQF/EQF Level 5 with a minimum of 60 ECTS in Tourism, Hospitality, Business, or Management, along with six (6) years of proven work experience at a supervisory or managerial level. Applicants may also be required to submit a portfolio demonstrating writing and analytical skills to confirm their ability to actively participate in the programme.

OR

Ten (10) years of proven work experience at a supervisory or managerial level.

Applicants may also be required to submit a portfolio demonstrating writing and analytical skills to confirm their ability to actively participate in the programme.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board. Tuition fees are applicable to the taught components, consisting of two academic semesters for the full-time mode and three academic semesters for the part-time mode.

Possible Career Opportunities

- Customer Relations Director
- Senior Property Manager
- Spa and Wellness Senior Manager
- Senior Destination Manager
- Senior Revenue Manager
- Sales and Marketing Senior Manager
- Human Resources Senior Manager
- Finance Senior Manager
- Administrative Director
- General Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.

For information on English language requirements, please refer to the 'English Language Requirements' page.



Full-time








Part-time



Master of Arts in Heritage Interpretation

Programme Code: PG-MAHI

-  Entry Point
-  MQF/EQF Level 7
-  90 ECTS
-  4 Academic Semesters + Practicum + 2 Dissertation Semesters
Course Duration: 3 Years
-  Part-time: Online Learning

Programme Learning Outcomes

- Design and implement innovative strategies for heritage interpretation across educational, cultural, and tourism settings.
- Conduct original research in heritage interpretation, proposing new studies that contribute meaningfully to both local and international heritage and tourism discourse.
- Critically evaluate the needs of diverse stakeholder groups, and develop audience segmentation methodologies to ensure inclusive and impactful interpretation experiences.
- Collaborate effectively with ICT professionals to plan, develop, and evaluate technology-based heritage interpretation projects.
- Analyse and critique existing interpretative methods and practices, offering recommendations for improved engagement and communication within heritage and tourism environments.

Entry Criteria

Academic requirements

A relevant Bachelor's degree at MQF/EQF Level 6 with a minimum of 180 ECTS, awarded at second class or better.

OR

A Bachelor's degree at MQF/EQF Level 6 plus a portfolio evidencing at least three (3) years of relevant work experience.

OR

A full qualification at MQF/EQF Level 5 with a minimum of 120 ECTS, plus a portfolio demonstrating the applicant's writing and analytical skills to ensure active engagement in the programme. A minimum of five (5) years of proven work experience at a professional or executive level is also required.



Additional Information

An initial interview may be conducted upon admission to support the student's learning process. Special admission cases will be referred to the ITS Admissions Board.

Tuition fees are applicable to the taught components, which consist of four academic semesters.

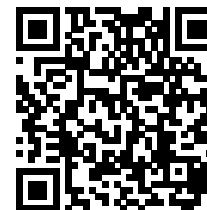
Top-Up Programme

Students are offered the opportunity to enrol in an additional top-up programme focused on tourist guiding. Eligible students may begin this top-up in their second year of studies. Upon successful completion of both this programme and the top-up, graduates will be eligible to apply for a tourist guiding licence.

Possible Career Opportunities

- Docent
- Exhibitions Manager
- Multimedia Producer
- Heritage Curator
- Museum Collections Officer
- Visitor Experience Manager
- Historical Interpretation Consultant
- Heritage Manager

These are indicative career options. For more details, please refer to the 'Glossary of Roles' page.



For information on English language requirements, please refer to the 'English Language Requirements' page.

Glossary of Roles

Events	
Certificate	<p>Events Assistant: Supports event planning and execution by handling administrative tasks and assisting with coordination.</p> <p>Events Crew: Works on-site to set up, operate, and dismantle event equipment and staging.</p> <p>Event Sales Assistant: Assists in the promotion and sales of event services or products to clients.</p>
Diploma	<p>Catering Coordinator: Plans and coordinates catering services for events, ensuring timely and accurate food and beverage delivery.</p> <p>Events Coordinator: Oversees the planning and organisation of events, ensuring all details align with client specifications.</p> <p>Event Sales Representative: Generates leads and manages client relationships to sell event services or venues.</p> <p>Events Supervisor: Manages and supervises event staff, ensuring smooth operations and timely execution.</p>
Undergraduate Diploma	<p>Events Planner: Plans, coordinates, and manages all aspects of events, including logistics, scheduling, and vendor coordination.</p> <p>Conference and Banquet Manager: Oversees the planning and execution of conferences and banquets.</p> <p>Fair and Convention Coordinator: Plans and coordinates large-scale fairs and conventions, managing logistics and vendor relationships.</p> <p>Events Specialist: Expert in designing, managing, and executing events to meet specific strategic objectives.</p> <p>Event Sales and Marketing Manager: Develops and implements strategies to market and sell event-related services or venues.</p> <p>Destination Management Company (DMC) Manager: Organises travel, events, and activities for clients in a particular destination.</p> <p>Events Manager: Oversees all aspects of event planning and delivery, ensuring client objectives are met and expectations exceeded.</p>

Food and Beverage Service	
Certificate	<p>Commis de Rang: A junior waiter or assistant server in a restaurant, responsible for basic service tasks and supporting senior staff.</p> <p>Commis de Bar: A junior bartender or bar assistant who supports drink preparation and maintains bar cleanliness.</p>
Diploma	<p>Chef de Rang: A senior waiter responsible for a specific section in the restaurant, ensuring smooth and attentive service.</p> <p>Bartender: Prepares and serves drinks at a bar, maintains the bar area, and engages with customers.</p> <p>Junior Maître d'Hôtel: Assists the maître d' in supervising dining room operations and ensuring guest satisfaction.</p> <p>Banqueting Supervisor: Oversees banqueting functions, coordinating with staff to ensure events run smoothly.</p> <p>Bar Supervisor: Manages day-to-day bar operations, including staff supervision, inventory, and service quality.</p>
Undergraduate Diploma	<p>Assistant Food and Beverage Manager: Assists in managing food and beverage operations, including staff coordination, service standards, and budgeting.</p> <p>Restaurant Manager: Oversees all restaurant operations, from staffing and inventory to customer service and compliance.</p> <p>Bar Manager: Responsible for managing bar operations, often within a larger venue, ensuring profitability and high service standards.</p> <p>Banqueting Manager: Responsible for managing bar operations, often within a larger venue, ensuring profitability and high service standards.</p> <p>Food and Beverage Manager: Leads food and beverage operations across a venue, ensuring exceptional service, staff management, inventory control, and customer satisfaction.</p>

Food Preparation and Production	
Certificate	<p>Kitchen Porter: Responsible for maintaining kitchen cleanliness and assisting with basic food preparation tasks.</p> <p>Commis Chef: A junior chef who works under the supervision of a Chef de Partie, supporting various kitchen tasks.</p>
Diploma	<p>Chef de Partie: Manages a specific section of the kitchen, also known as a 'station chef', and ensures preparation and presentation standards are met.</p> <p>Pastry Chef de Partie: A Chef de Partie specialising in pastries and desserts, responsible for all items within the pastry section.</p> <p>Chef Tournant: Also called a 'relief chef' or 'roundsman'; rotates between different kitchen sections as needed, providing support where required.</p>

Rooms Division	
Certificate	<p>Room Attendant: Responsible for cleaning and preparing guest rooms to meet hospitality standards.</p> <p>Linen Attendant: Manages, distributes, and maintains the hotel's linen supplies, including laundry duties.</p> <p>Housekeeping Attendant: Maintains cleanliness and order in guest rooms and other designated areas.</p> <p>Public Area Attendant: Cleans and maintains public areas such as lobbies, restrooms, corridors, and lounges.</p> <p>Porter: Assists guests with luggage and provides basic services, also known as a bellhop.</p> <p>Guest Service Centre Operator: Handles guest enquiries and requests via phone or internal communication systems.</p>
Diploma	<p>Receptionist: Manages guest check-in/check-out and other front desk duties.</p> <p>Guest Service Agent: Assists guests with front desk services, including reservations and general enquiries.</p> <p>Reservations Agent: Handles bookings and maintains reservation records.</p> <p>Junior Concierge: Supports guest services such as transportation arrangements, ticket bookings, and local recommendations.</p> <p>Junior Night Auditor: Assists in overnight front desk operations and accounting tasks.</p> <p>Housekeeping Supervisor: Oversees housekeeping staff and ensures standards of cleanliness are upheld.</p> <p>Front Office Shift Leader: Supervises front office staff during assigned shifts to ensure smooth operation.</p>
Undergraduate Diploma	<p>Night Auditor: Manages front desk operations during the night and prepares daily financial reports.</p> <p>Duty Manager: Oversees daily operations during a specific shift, ensuring all departments function smoothly.</p> <p>Reservations Manager: Leads the reservations team, ensuring efficient booking management and guest satisfaction.</p> <p>Front Office Manager: Oversees front desk operations and guest services, ensuring an efficient check-in/check-out process.</p> <p>Executive Housekeeper: Manages the entire housekeeping department, ensuring high standards of cleanliness across the property.</p> <p>Hospitality Guest Relations Manager: Focuses on enhancing guest satisfaction by resolving issues and managing special requests.</p> <p>Front Office and Guest Relations Manager: Combines oversight of front office operations and guest relations to ensure a seamless guest experience.</p> <p>Hospitality Customer Experience Manager: Leads initiatives to improve overall customer satisfaction and guest experience.</p> <p>Hotel Manager: Responsible for managing all operational aspects of a hospitality establishment.</p>

Travel and Tourism	
Certificate	<p>Tourist Information Agent: Provides front-line customer service in tourist information centres, assisting visitors with maps, recommendations, and general enquiries.</p> <p>Ticketing Agent: Sells tickets for travel, events, or attractions, typically working at counters, kiosks, or travel agencies.</p> <p>Airport Handling Agent: Supports tour operators with airport logistics, including guest assistance during arrivals and departures.</p> <p>Excursion Sales Agent: Promotes and sells excursions and guided tours to tourists, often working in resorts, hotels, or cruise terminals.</p> <p>Tour Operations Assistant: Handles administrative and logistical tasks within tour operations, including booking coordination and itinerary planning.</p>
Diploma	<p>Travel Agent: Arranges travel services such as flights, accommodation, and tours, often within a travel agency and typically selling pre-packaged deals.</p> <p>Cruise Consultant: Specialises in booking cruise holidays, providing clients with travel advice and itinerary management.</p> <p>Tour Operator Representative: Works on-site at tourist destinations for a specific tour operator, supporting travellers, coordinating logistics, and resolving issues.</p> <p>Tour Representative: Guides and supports tour groups, offering information and logistical assistance, often on behalf of a general travel organisation.</p> <p>Tourist Information Officer: Oversees tourist information staff and provides detailed assistance to visitors, often coordinating with local businesses or attractions.</p> <p>Tourism Promotion Agent: Promotes destinations or travel services through marketing initiatives and public relations strategies.</p> <p>Travel Consultant: Offers bespoke travel planning, tailoring trips to individual client needs, often specialising in high-end or niche travel.</p> <p>Airport Liaison Officer: Acts as a key contact between an organisation (e.g., tour operator or airline) and airport services to ensure smooth guest experiences.</p>
Undergraduate Diploma	<p>Tour Manager: Leads group tours, managing schedules, coordinating logistics, and resolving on-the-go challenges to ensure a smooth experience.</p> <p>Destination Management Company (DMC) Manager: Organises travel, activities, and events for clients within a specific destination, ensuring high-quality experiences.</p> <p>Tourism Product Manager: Develops, manages, and markets tourism products such as travel packages, excursions, and destination services.</p> <p>Travel Agency Manager: Oversees the daily operations of a travel agency, including team supervision, customer service, and business strategy.</p>

Climate-Friendly Travel

Diploma	<p>Sustainable Travel Consultant: Advises individuals and organisations on eco-conscious travel practices, including carbon reduction strategies and sustainable transport options.</p> <p>Corporate Social Responsibility (CSR) Manager: Oversees a company's ethical initiatives, focusing on environmental sustainability, community engagement, and responsible business practices.</p> <p>Sustainability Manager: Develops and implements strategies to reduce an organisation's environmental footprint whilst promoting long-term sustainable operations.</p>
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Tourist Guiding

Undergraduate Higher Diploma	<p>Freelance Tourist Guide: Provides guided tours and expert commentary to visitors, typically on a contract basis. Often specialises in particular locations, themes, or languages.</p> <p>Museum Interpretation Specialist: Designs and delivers informative and engaging content to enhance visitor understanding of museum collections and exhibitions.</p> <p>Gallery Manager: Oversees the daily operations of an art gallery, including visitor services, exhibitions, and administrative tasks.</p> <p>Tourist Information Centre Manager: Manages the operations of a tourist information centre, including staff supervision, visitor support, and resource coordination.</p>
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Culinary Arts

Preparatory Course	<p>Kitchen Porter: Responsible for cleaning and assisting with basic food preparation tasks in the kitchen.</p> <p>Commis Chef: A junior chef who works under a Chef de Partie, assisting with food preparation and basic cooking.</p> <p>Chef de Partie: Manages a specific section of the kitchen, such as fish, meat, or vegetables. Also known as a 'station chef'.</p> <p>Pastry Chef de Partie: A Chef de Partie who specialises in preparing pastries, desserts, and baked goods.</p> <p>Chef Tournant: Also known as a 'relief chef' or 'roundsman'; rotates between different kitchen sections as needed.</p>
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Culinary Arts

Bachelor's Degree	<p>Private Chef: Prepares customised meals for individuals or families in private residences, often based on specific dietary preferences or needs.</p> <p>Chef de Cuisine (Head Chef): The lead chef responsible for managing the entire kitchen operation, including menu planning, staff supervision, and food quality. In larger establishments, also referred to as the Executive Chef.</p> <p>Food and Beverage Manager: Oversees the day-to-day food and beverage services within a hospitality venue, ensuring high service standards and efficient operations.</p> <p>Culinary Director: Develops and leads the overall culinary vision and standards across multiple outlets or a hospitality group.</p> <p>Food and Beverage Director: Manages strategic planning, budgeting, and coordination of food and beverage services across a group of venues or departments.</p>
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Diving Safety Management

Bachelor's Degree	<p>Gas Blender: Prepares and mixes specialised gas blends such as nitrox and trimix for diving operations, ensuring accurate formulation and safe handling.</p> <p>Diving Medical Technician: Provides medical assistance and emergency care specific to diving environments, including treatment for decompression sickness and other diving-related conditions.</p> <p>Hyperbaric Chamber Operator: Operates and maintains hyperbaric chambers used in decompression therapy and medical treatments, ensuring safe and effective functioning.</p> <p>Scientific Diver: Performs underwater tasks to support scientific research, such as data collection, sampling, and environmental monitoring for academic or conservation purposes.</p> <p>Research Diver: Conducts underwater studies and gathers scientific data for research institutions, often in collaboration with marine scientists or archaeologists.</p> <p>Scuba Diving Instructor: Trains and certifies individuals in scuba diving, teaching safe practices, guiding dive experiences, and conducting theoretical and practical assessments.</p> <p>Diving Safety Officer: Oversees the safety of diving operations, implementing risk management procedures, safety training, and compliance with diving regulations.</p> <p>Diving Operations Manager: Manages and coordinates all aspects of diving activities, including team supervision, logistics, and safety protocols.</p> <p>Diving Business Manager: Handles the administrative, financial, and client-facing functions of a diving enterprise, including marketing and operations.</p> <p>Diving Director: Provides strategic leadership and operational oversight of all diving programmes and activities within an organisation, ensuring high safety and performance standards.</p>
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International Hospitality Management

<p>Bachelor's Degree with Specialisation in Finance</p>	<p>Sales and Marketing Assistant: Supports sales and marketing initiatives through campaign coordination, promotional materials, market research, and client communications.</p> <p>Property Manager: Oversees the daily operations of residential or commercial properties, managing maintenance, tenant services, and administrative duties.</p> <p>Hospitality Revenue Manager: Uses data analysis to optimise pricing and revenue strategies in hospitality services.</p> <p>Finance Manager: Develops financial plans, manages budgets and forecasts, and ensures financial alignment with business objectives.</p> <p>Financial Controller: Oversees financial reporting, compliance, and internal controls, leading the accounting team.</p>
<p>Bachelor's Degree with Specialisation in Food and Beverage Service and Events</p>	<p>Sales and Marketing Assistant: Coordinates sales and marketing activities and supports campaign execution and client engagement.</p> <p>Food and Beverage Outlet Manager: Manages operations of a restaurant, bar, or similar venue, focusing on staffing, service quality, and inventory.</p> <p>Events Planner: Plans and organises events, managing logistics, timelines, and vendors.</p> <p>Events Manager: Oversees the full execution of events, handling coordination, logistics, and client satisfaction.</p> <p>Food and Beverage Manager: Oversees the full execution of events, handling coordination, logistics, and client satisfaction.</p>
<p>Bachelor's Degree with Specialisation in Human Resources</p>	<p>Sales and Marketing Assistant: Provides administrative and campaign support to the sales and marketing team.</p> <p>Property Manager: Manages property-related operations and tenant relationships.</p> <p>Customer Relations Manager: Focuses on enhancing customer satisfaction, resolving complaints, and maintaining positive client relationships.</p> <p>Employee Relations Manager: Handles workplace relations, conflict resolution, and employee engagement.</p>
<p>Bachelor's Degree with Specialisation in Spa and Wellness</p>	<p>Sales and Marketing Assistant: Assists with promotional activities, marketing strategy execution, and client outreach.</p> <p>Property Manager: Manages day-to-day operational and administrative aspects of a property.</p> <p>Spa Supervisor: Oversees the daily operations of a spa, including staff scheduling, service delivery, and guest satisfaction.</p> <p>Spa and Wellness Manager: Leads spa and wellness programme management, ensuring high-quality service standards and team coordination.</p>

<p>Master in Business Administration</p>	<p>Customer Relations Director: Develops and executes customer service strategies, overseeing escalated concerns and enhancing client relationships at a senior level.</p> <p>Senior Property Manager: Manages multiple or high-value properties, with a focus on operations, maintenance, and tenant services.</p> <p>Spa and Wellness Senior Manager: Leads comprehensive wellness and spa programmes, managing staff and facilities.</p> <p>Senior Destination Manager: Directs strategies to develop and promote tourist destinations, including marketing and infrastructure planning.</p> <p>Senior Revenue Manager: Designs revenue growth strategies using data-driven pricing models across hospitality offerings.</p> <p>Sales and Marketing Senior Manager: Manages strategic sales and marketing plans, team leadership, and brand positioning.</p> <p>Human Resources Senior Manager: Leads advanced HR functions such as policy development, talent management, and organisational growth.</p> <p>Finance Senior Manager: Oversees financial operations and long-term strategy, ensuring compliance and profitability.</p> <p>Administrative Director: Manages administrative operations and supports executive leadership through strategic office management.</p> <p>General Manager: Directs all aspects of an organisation's operations, including planning, staffing, budgeting, and overall strategy.</p>
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Heritage Interpretation

<p>Master's Degree</p>	<p>Docent: Provides guided educational tours in museums or historical sites, delivering engaging information to enhance visitor understanding and appreciation of exhibits.</p> <p>Multimedia Producer: Develops and manages multimedia content such as videos, audio guides, and interactive displays for use in exhibitions, educational programmes, and marketing.</p> <p>Museum Collections Officer: Oversees the care, documentation, and organisation of museum collections, including acquisition, cataloguing, conservation, and display.</p> <p>Historical Interpretation Consultant: Advises on the design and content of historical exhibits or programmes, ensuring historical accuracy and audience engagement.</p> <p>Exhibitions Manager: Plans and manages museum or gallery exhibitions, coordinating curators, designers, and installers to deliver high-quality displays.</p> <p>Heritage Curator: Manages historical or cultural collections, curates exhibitions, conducts research on artifacts, and develops interpretive content for public education.</p> <p>Visitor Experience Manager: Enhances the overall visitor journey at cultural sites by focusing on service delivery, interpretive engagement, and satisfaction.</p> <p>Heritage Manager: Oversees the conservation, interpretation, and promotion of heritage sites or collections, balancing preservation with public accessibility and education.</p>
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INSTITUTE OF TOURISM STUDIES

Contact Details

Registrar's Office

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

Career Advisory

For assistance in choosing the right study programme:
career.advisor@its.edu.mt

International Students Office

For support and assistance to international students:
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Training School

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

Credits

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The most recent version of the prospectus can be found online on www.its.edu.mt



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