



**STUDY  
ABROAD  
SEMESTER**  

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**GUIDE**

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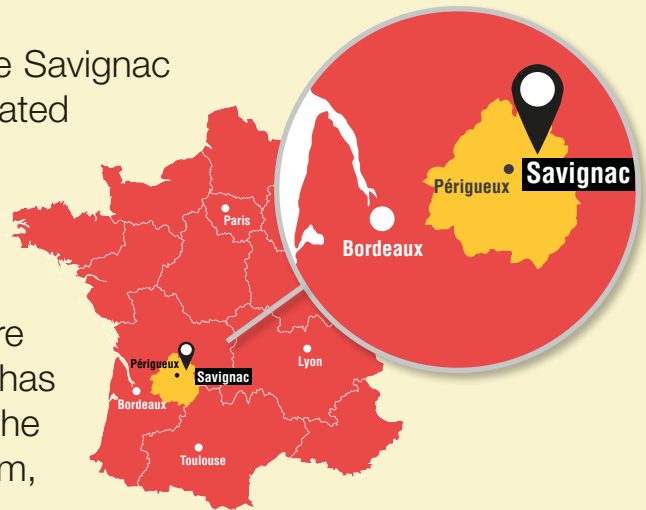
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# PREFACE

École Supérieure Internationale de Savignac is a higher education institution affiliated to the Chamber of Commerce and Industry of the Dordogne (CCI Dordogne).

Since 1988, École Supérieure Internationale de Savignac has been shaping the executives of the Hospitality and Catering, Tourism, Recreation, and Events industries.



Today, École Supérieure Internationale de Savignac is among the European leaders in its field. L'École de Savignac has over 400 students enrolled on its 6-degree courses, at undergraduate and postgraduate levels. With more than over 1,500 alumni, École de Savignac continues to network with professionals located all around the world.

École de Savignac is located in the Dordogne, historically known as the Périgord, and is just 90 minutes away from Bordeaux. "France may one day exist no more, but the Dordogne will live on just as dreams live on and nourish the souls of men". This quotation from the American writer Henry Miller encapsulates this area, which 400 000 years ago, was one of the main refuges for people from Eastern Europe fleeing the Ice Age.

Bordered by the Lot to the East and the vineyards of the Gironde including Saint-Emilion to the West, the area is famous worldwide for its prehistoric past and its gastronomy.

The National Geographic has ranked the Dordogne area as the fifth best place to visit (out of 28) in the world:

[www.nationalgeographic.com/travel/features/best-trips-2019](http://www.nationalgeographic.com/travel/features/best-trips-2019)

# 1. RECOGNISED ACADEMICALLY BOTH NATIONALLY AND INTERNATIONALLY

The quality of École Supérieure Internationale de Savignac's accredited and certificated degrees is recognised by academic institutions and professionals both in France and abroad. All of our diplomas are recognised by the French State and are registered in the National Directory of Professional Certifications (RNCP).

It has been ranked among the best hotel management schools in the world by several well-known organisations and has received several awards for the quality of its teaching (SMBG ranking, Worldwide Hospitality Awards, Hyatt Student Prize...).



## 2. WHY COME AND STUDY AT ECOLE DE SAVIGNAC?

### INNOVATIVE TEACHING METHODS

At Savignac, teaching is based on “Entrepreneurial Learning” which encourages interactive teaching and co-development (a method of teaching whereby the experience and knowledge of each student is taken into account and shared); thereby encouraging the students to become a proactive part of their own training.

### A SCHOOL ON A HUMAN SCALE

By choosing to limit the number of student places, the campus provides a personalised education, promotes the development of strong values: caring, responsibility, audacity, a sense of duty, tolerance... The active participation of the students is an essential element in their learning experience.

### A DYNAMIC AND POSITIVE STUDENT LIFE

A rewarding student life on a pleasant campus with a dynamic community life based around cultural, sporting and humanitarian associations.

The dynamic student life at Savignac revolves around socially interactive leisure, sports and cultural activities.

### A SCHOOL WITH AN INTERNATIONAL DIMENSION

École de Savignac offers courses taught partially or entirely in English, and foreign internships for all students. Savignac is continually expanding its network of international academic partnerships.



**Richard Ginioux**  
Director  
of Ecole de Savignac



**Chrystel Masdupuy**  
International Projects  
Coordinator



**Muriel Veysieres**  
Educational team  
Coordinator



**Nadine Bentolila-Teulet**  
Programme Leader

## STUDY ABROAD SEMESTER

École Supérieure Internationale de Savignac organizes a study abroad semester in the Spring and Autumn semesters. These semester programmes consist of lectures, group works, practical exercises, visits and projects in the field of Hospitality Management.

Evaluations are based on the European Credit Transfer System (ECTS) and incoming students will be able to validate 30 ECTS credits.

These study abroad semesters have been designed for **undergraduate** students.

## TEACHING LANGUAGE

English

## LEVEL

This is a Bachelor international programme for **undergraduate students** who have already acquired a minimum of **60 ECTS** credits (or equivalent), at their home university.

Students are required to have an upper-intermediate level in oral and written English. The minimum requirement is **Level B2** in the Common European Framework of Reference.

[framework\\_en.pdf](#)

## ASSESSMENTS

Individual and group assessments according to the ECTS grading scale.



## APPLICATION

Application deadline is by 15th June for Autumn semester and 30th October for Spring semester.

There are no application fees for students coming from partner institutions.

Please send your application form and required documents to **Ms Chrystel Masdupuy**:  
[c.masdupuy@ecole-de-savignac.com](mailto:c.masdupuy@ecole-de-savignac.com)

## Grading system:

NUMERICAL GRADES	MEANING
20 – 18	Excellent
18 – 16	Very good
16 – 14	Good
14 – 12	Rather good
12 – 10	Acceptable
10	Poor but acceptable
Under 10	Failure

## MORE INFORMATION

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24420 Savignac-les-Eglises  
France

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# 3. LECTURES OF THE STUDY ABROAD SEMESTER

## SPRING SEMESTER

COURSES *	ECTS CREDITS
Cross Cultural Management	4
Rooms Division Management	4
Corporate Finance in Hospitality industry	5
Event Management II	2
Luxury Hospitality	2
Gastronomy and French heritage	3
Culinary and Service Practical Exercises	2
Global Wine Market focused on Bordeaux wines	2
New Trends in Tourism	2
Professional skills	2
Dramatic Techniques	2

\* The content of the courses are subject to modifications by the lecturers.

## AUTUMN SEMESTER

COURSES *	ECTS CREDITS
International Marketing	3
Hospitality Business Finance - Controlling and Budgeting	9
Managing People - the Manager's Role	3
Tourism issues in the Hospitality Industry	2
Public Relations in the Luxury Hospitality Environment	1
Contracts & Event Management	3
Professional Project	1
English culture and communication	3
Second language (Spanish or German)	3
French communication (E-learning) and/or tandem learning	2

\* The content of the courses are subject to modifications by the lecturers.



### Cross Cultural Management

<b>ECTS credit value</b>	4
<b>Total number of learning hours</b>	Face to face: 48 hours Personal work: 52 hours
<b>Module description</b>	The module provides fundamental theories about national culture and explains how national culture influences management practices in multinational organisations, particularly in the field of hospitality.
<b>Module aim</b>	<p>The cross-cultural management course aims at developing knowledge and skills required for managers working in international context. The course will focus on:</p> <ul style="list-style-type: none"> <li>• The key concepts and main theoretical frameworks of culture.</li> <li>• How national culture influences the organizational structure, the management of individuals and teams.</li> <li>• The impacts of national culture on customer behavior, negotiating and marketing.</li> <li>• How multinational organizations, in their international expansion, adapt the management practices to conform to new cultural context without losing their philosophy and values.</li> <li>• Developing students' critical thinking and creativity.</li> <li>• Developing students' cultural intelligence.</li> </ul>
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Demonstrate a relevant understanding of key concepts and theories of cross-cultural study.</li> <li>• Apply theoretical frameworks in analysing culture and related management issues.</li> <li>• Provide critical and creative solutions for cross-cultural management problems.</li> <li>• Provide and present structured presentations and reports on cross-cultural issues.</li> </ul>

### Rooms Division Management

<b>ECTS credit value</b>	4
<b>Total number of learning hours</b>	<p>30 hours with a minimum of 15 hours self-directed learning.</p> <p>Lectures: 30 hours</p> <p>Directed reading: 15 hours</p> <p>Self-directed reading: 15 hours</p> <p><b>Total: 60 hours</b></p>
<b>Module description</b>	This module enables the student to discover and learn the world of hospitality in relation with its consumers' care and needs.
<b>Module aim</b>	<p>The aim of this module is to:</p> <ul style="list-style-type: none"> <li>• Identify how hospitality departments, work together</li> <li>• Be able to work in a hospitality structure in all departments</li> </ul> <p>Develop a critical analysis on a specific organization, and help it to its competitiveness and quality improvement.</p>
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify the roles and responsibilities of the industry in relation to its consumers</li> <li>• Examine the role of customer care within the hospitality industry</li> <li>• Apply the legislations to the provision of accommodation</li> <li>• Measure the role of technology within the hospitality industry</li> </ul>

## Corporate Finance in Hospitality Industry

<b>ECTS credit value</b>	5
<b>Total number of learning hours</b>	Lectures: 18 hours Methodology: 04 hours Case studies: 12 hours Self-directed learning: 02 hours <b>Total: 36 hours</b>
<b>Module description</b>	The purpose of this course is to get acquainted with principles of financial analysis and corporate finance in Hospitality Industry. It covers understanding financial analysis, as well as investments and projects appraisal. Students will also learn the importance of financing decisions, which should not be neglected, for projects and investments to create value for the firm.
<b>Module aim</b>	The purpose of this module is for students to understand the finance functions as well as the financial structure in the Hospitality Industry. They will learn how to compute ratios, analyse the structure of a firm in the Hospitality Industry, make financial decisions, optimise choices, resources and investments, define appropriate financial policies & strategies, and finally understand the impact of financing decisions on the firm.
<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b> <ul style="list-style-type: none"><li>• Introduce finance &amp; the financial environment</li><li>• Work with financial statements</li><li>• Analyse the financial situation of a company</li><li>• Understand the financial policy and the financial leverage</li><li>• Make investment decisions and understand value creation.</li></ul>

## Event Management II

<b>ECTS credit value</b>	2
<b>Total number of learning hours</b>	<b>Total: 24 hours</b>
<b>Module description</b>	The goal of this module is to give you a part of the event experience. The translation of the customer's dream, the conception, and the elaboration will be developed through the event project management.
<b>Module aim</b>	Learners will investigate the size, scope and diversity of the industry and the strategic and operational issues that influence business success. The unit will encourage learners to investigate and develop an appreciation of the particular needs of clients within a particular event and to consider the operational and planning issues which are specific to this sector of hospitality events. This unit will enable learners to gain an understanding of the operational issues that affect the success of an event and the factors influencing its development.
<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b> <ul style="list-style-type: none"><li>• Understand project management tools</li><li>• Apply event-related methods</li><li>• Design a global offer of a written and oral project</li><li>• Work as a team on a project</li></ul> More generally at the end of the course students will know what tools to implement in future events and institutions.  The following technical knowledge will be acquired: <ul style="list-style-type: none"><li>• Listening to customer needs</li><li>• Understanding and translating the collective dream of the event</li><li>• Accountability</li></ul> Knowing how to introduce yourself and your company and the project proposal to the client.

## Luxury Hospitality

<b>ECTS credit value</b>	2
<b>Total number of learning hours</b>	18 hours teaching with a minimum of 32 hours self-directed learning, (which includes time spent on assignments). Lectures: 18 hours Self-directed learning: 32 hours <b>Total: 50 hours</b>
<b>Module description</b>	This unit is designed to expose specificities of luxury market.
<b>Module aim</b>	The purpose of this module is to present the specific expectations of luxury customers and understand the characteristics of a luxury property.
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"><li>• Understand the concept of luxury in hospitality context</li><li>• Identify and be able to answer to the specific expectations of luxury customers</li><li>• Acquire a cultural level further different luxury targets to optimise and adapt service process</li></ul>

## Gastronomy and French heritage

<b>ECTS credit value</b>	3
<b>Total number of learning hours</b>	Face to face: 24 hours Learning time: 60 hours
<b>Module description</b>	This module provides key figures and key influences in historical development of French gastronomic world cultural heritage and a re-collection of savoir-faire (know-hows) at work to bring the best of products to guests' table. The module gives the students an awareness of the historical, social and geographical influences on ingredients, styles, methods, service and eating patterns.
<b>Module aim</b>	The aim of this module is to explore the significance of French gastronomy and its distinctive value in hospitality. The module aims to explore and explain current trends in the light of historical evolution of ingredients, methods, service and eating patterns throughout history, cultures or regions.
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"><li>• Distinguish the key figures and historical influences of gastronomy</li><li>• Identify social processes at work in taste and table manners</li><li>• Identify menu options (season, region, supply, pricing ...) and propose an appropriate combination of dishes for a gastronomic menu</li><li>• Explain organoleptic properties and food and beverage combination</li><li>• Critically evaluate products to compile, cost and critically analyse menus for optimum business performance</li><li>• Plan and organise service « à la Française »</li></ul>

## Culinary and Service Practical Exercises

<b>ECTS credit value</b>	2
<b>Total number of learning hours</b>	Face to face: 28 hours Learning time: 62 hours
<b>Module description</b>	Students will have to manage a full dining experience for customers: from the preparation, cooking and communication to the service and billing. There will be 2 practical exercises of 14 hours each: 6 hours of preparation and 8 hours of service.

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**Module aim** The purpose of this module is put into practice the theoretical inputs regarding culinary production and service.

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**Module learning outcomes**

**On successful completion of the module, students will be able to:**

- Manage an event project on a specific theme.
- Join a cooking team and produce a full meal under the supervision of a chef.
- Join a serving team and perform under the supervision of the maître d'.

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## Global Wine Market focused on Bordeaux wines

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**ECTS credit value** 2

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**Total number of learning hours**

Lectures:	10 hours
Case studies:	08 hours
Directed reading:	15 hours
Self-directed learning:	17 hours
<b>Total:</b>	<b>50 hours</b>

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**Module description** The unit is designed, from the global market of wine, to sensitize students about Bordeaux wines and connection with hotel-restaurant industry and to obtain the capacity to speak about wine.

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**Module aim**

The aim of this module is:

- to provide students a knowledge of Bordeaux wines, a general marketing approach of them with a focus on their connection in hotel-restaurant industry (their work environment)
- to develop student's abilities to speak about wines

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**Module learning outcomes**

**On successful completion of the module, students will be able to:**

- Evaluate the global market of wines (demand and offer)
- Evaluate the share of Bordeaux wines in this global market, their characteristics, economic weight, history, genesis of success.
- Understand the relation of Bordeaux wines with hotel-restaurant industry
- Understand the job of wine-waiters and their relationship with Bordeaux wine operator
- Understand (basically) wine growing and wine making process
- Speak about wines and to sell it a restaurant, liquor shop, or in wine estate
- Shape a wine-list, the main way to communicate about wines

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## New Trends in Tourism

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**ECTS credit value** 2

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**Total number of learning hours**

Lectures:	27 hours
Group work:	09 hours (during the courses)
Directed reading	
Self-directed learning:	15 hours
<b>Total:</b>	<b>51 hours</b>

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**Module description** This module explores new trends in tourism through e-tourism, creative tourism, shared economy, experience economy, innovation, creativity and entrepreneurship.

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**Module aim** The aim of the module is to understand the evolution of tourism facing changes in the consumer behaviour and the digital revolution and its impact on management.

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**Module learning outcomes**

**On successful completion of the module, students will be able to:**

- Explain key concepts: e-tourism, creative tourism, experience economy, sharing economy...
- Understand new trends in tourism
- Understand the new tourist behaviour
- Understand and build companies strategies and destination campaign to innovate

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## Professional Skills

<b>ECTS credit value</b>	2
<b>Total number of learning hours</b>	Face to face: 30 hours Individual work Group work Presentations, role play, telephone call simulations Personal work: 20 hours
<b>Module description</b>	This module has been designed to maximise the students' work experience opportunities.
<b>Module aim</b>	The aim of the module is to maximise the students' work experience opportunities by enabling them to : <ul style="list-style-type: none"><li>• Understand their current competency levels</li><li>• Identify the competency levels required by the hospitality industry</li><li>• Understand the competency based interview system</li><li>• Understand and display professional behaviours</li></ul>
<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b> <ul style="list-style-type: none"><li>• Improve students' understanding of the work experience system in hospitality industry</li><li>• Identify which skills students' has and will need</li><li>• Identify transferrable skills</li><li>• Plan a personal development planning</li><li>• Define a personal management behaviour</li></ul>

## Dramatic Techniques

<b>ECTS credit value</b>	2
<b>Total number of learning hours</b>	Lectures: 30 hours Directed reading: 10 hours <b>Total: 40 hours</b>
<b>Module description</b>	This module will enable you to present and develop academic and professional skills required in life through various dramatic techniques and improve English language.
<b>Module aim</b>	The aims of this module are: <ul style="list-style-type: none"><li>• To be more confident speaking English in all situations.</li><li>• To develop, through dramatic techniques, oral and communication skills to enable you to study and work effectively in an English-speaking environment.</li><li>• To demonstrate an understanding of your body and how to use it effectively when communicating.</li><li>• To apply dramatic techniques to enable you to approach a situation with confidence and manage it successfully.</li></ul>
<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b> <ul style="list-style-type: none"><li>• Demonstrate improved confidence when speaking English in individual and group situations.</li><li>• Construct an opinion and response using the English language in conversation and role-play.</li><li>• Communicate fluently and appropriately on a range of different topics and techniques in differing contexts and scenarios.</li><li>• Analyse a task, to devise and collaborate effectively within an ensemble</li><li>• Understand how to use your voice healthily in any situation.</li><li>• Increase overall your awareness of communication, sharing ideas, critical thinking and creativity.</li></ul>

## AUTUMN SEMESTER MODULES

### International Marketing

<b>ECTS credit value</b>	3
<b>Total number of learning hours</b>	Lectures Seminars : 30 hours Directed reading: 20 hours Self-directed learning: 25 hours <b>Total: 75 hours</b>
<b>Module description</b>	This course helps marketers understand the marketplace and consumer value through the cultural lens. It reviews the marketing process, introduces cultural models and provides some insight into how cultural aspects affect the way companies serve customers in foreign countries. In short, it helps companies adjust marketing plan to new, targeted cultures.
<b>Module aim</b>	The module aims at explaining how the cultural environment affects the company's marketing process in a foreign country as well as in their international context. It then provides students with cultural frameworks for researching, analysing and making marketing decisions.
<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b> <ul style="list-style-type: none"><li>• How to measure and compare two or more cultures.</li><li>• Identify cultural dimensions affecting the marketing mix and marketing communication.</li><li>• Adapt marketing plan &amp; communication to suit new cultures.</li></ul>

### Hospitality Business Finance

<b>ECTS credit value</b>	4
<b>Total number of learning hours</b>	Lectures: 30 hours Self-directed learning: 90 hours <b>Total: 120 hours</b>
<b>Module description</b>	This unit will enable students to understand the nature and purpose of major financial statements.
<b>Module aim</b>	The aim of this module is to enable participants to recognise and explain the need for financial planning and monitoring within the hospitality industry.
<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b> <ul style="list-style-type: none"><li>• Demonstrate a knowledge and understanding of the theories, concepts and principles of financial management in hospitality.</li><li>• Examine and evaluate financial documents within your own working environment.</li><li>• Prepare and present cash-flow, profit and loss and balance sheets in widely used formats using appropriate financial terminology.</li><li>• Investigate and evaluate skills and methodology which impact on financial decision-making.</li></ul>

## Controlling and Budgeting

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<b>ECTS credit value</b>	5
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<b>Total number of learning hours</b>	Lectures:	48 hours
	Self-directed learning:	100 hours
	<b>Total:</b>	<b>148 hours</b>

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<b>Module description</b>	This unit will enable students to understand the nature and purpose of major financial statements.
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<b>Module aim</b>	The aim of this module is to enable participants to recognise and explain the need for financial control and budgeting within the hospitality industry.
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<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b>
	<ul style="list-style-type: none"><li>• The budgeting process, including drawing up budgets, the role of budgets in controlling expenditure, and the extent to which budgets can be used in creating a sense of responsibility in the heads of the various functional areas of research institute.</li><li>• Variance analysis.</li><li>• The roles of internal and external audit within Hospitality Industry.</li><li>• How to classify costs in Hospitality Industry.</li></ul>

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## Managing People – The Manager’s Role

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<b>ECTS credit value</b>	3
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<b>Total number of learning hours</b>	Lectures:	24 hours
	Seminars	
	Directed reading:	20 hours
	Self-directed learning:	35 hours
	<b>Total:</b>	<b>79 hours</b>

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<b>Module description</b>	This module will enable students to understand and use the tools and techniques to successfully manage the people under their responsibility, whilst preserving good quality of work life.
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<b>Module aim</b>	This module aims to developing the awareness of future managers about their own responsibility in people management as their main role and how to do it successfully.
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<b>Module learning outcomes</b>	<b>On successful completion of the module, students will be able to:</b>
	<ul style="list-style-type: none"><li>• Recognize and evaluate the influence and effects of individual, group and organizational behavior on the effective management of people in service organizations</li><li>• Analyze the key concepts and processes involved in delivering effective high quality, practical and innovative people solutions to specific business challenges</li><li>• Determine and evaluate which aspects of managing people contribute to exceptional performance and how these impacts on the overall business success</li><li>• Be aware and address all 5 fundamental aspects of Quality of Work Life</li><li>• Put into practice all the above in their everyday life as managers to successfully lead their teams to their optimal performance for the good of the organization</li></ul>

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## Tourism Issues in the Hospitality Industry

ECTS credit value

2

Total number of learning hours

Lectures: 06 hours - 15% total learning hours  
Seminars: 06 hours - 15% total learning hours  
Directed reading: 14 hours - 35% total learning hours  
Self-directed learning: 14 hours - 35% total learning hours  
**Total: 40 hours**

Module description

This module will introduce you to the dynamic nature of tourism, focusing on key stakeholders and their impact on the hospitality industry. With a multidisciplinary framework, combining economics and geography, we will use both academic sources (concepts and models) and professional literature (with examples and case studies) to explain and analyse, both in theory and in practice, how contemporary issues shape the tourism and hospitality industry.

Depending on the students' cohort, interests and specialisation, the examples and case studies may be from the luxury sector and large hotel chains, or rather leisure operations / mass market, or even specialised areas such as airport hotels or spa/casino/holiday resorts.

Module aim

The aim of this module is to help you understand the dynamic nature of the tourism and hospitality industry, by exploring how a range of contemporary issues affect key stakeholders, their decisions and the changing shape of the industry. (The nature of the students' cohort as well as their interests and specialisation will help choose the examples used in the module, such as luxury sector, airport hotels, or leisure resorts).

Module learning outcomes

**On successful completion of the module, students will be able to:**

- Explain the dynamic nature of the tourism and hospitality industry (LO1).
- Research, interpret, synthesise and present new data both reliably and efficiently (LO2).
- Analyse how a range of factors affect the tourism and hospitality industry, its growth, trends and shape (LO3).

## Public Relations in the Luxury Hospitality Environment

ECTS credit value

1

Total number of learning hours

Lectures: 18 hours  
Self-directed learning: 15 hours  
**Total: 33 hours**

Module description

This unit is designed to provide the students with the fundamentals of communication & public relations implemented by international luxury hotels brands.

Module aim

The aim of this module is to understand the role and the benefits of communication & public relations in the luxury hospitality environment; as well as acquiring basic knowledge of communication & public relations strategies in a changing communication landscape.

Module learning outcomes

**On successful completion of the module, students will be able to:**

- Describe the role and the mission of communication & public relations in the luxury hospitality environment
- Evaluate the benefits of the communication & public relations on the brands image and reputation
- Elaborate and produce one of the major communication tools (Press release, Press kit, Public relations action plan) and design an efficient communication strategy

## Contracts and Event Management

<b>ECTS credit value</b>	3
<b>Total number of learning hours</b>	<b>Total: 42 hours</b>
<b>Module description</b>	<p>This module will introduce you to the event sector and the operation of an event organisation.</p> <p>With a multidisciplinary framework, we will use different events jobs and case studies to explain and analyse, both in theory and in practice, how to formulate an event proposition.</p> <p>Codes of "savoir-être" needed to work in this sector will also be addressed.</p>
<b>Module aim</b>	<p>The aim of this module is to present how the events sector operates to better understand the diverse services given to clients.</p> <p>An understanding of the internal and external factors to ensure the success of an event.</p> <p>Understand the diversity of the hard and soft skills needed to perform a job in event management.</p>
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"><li>• Measure how the events sector operates</li><li>• Identify the internal and external factors which influence an event</li><li>• Present an offer adapted to a customer according to his need</li><li>• Apply the necessary social skills to practice in this sector</li></ul>

## Professional Project

<b>ECTS credit value</b>	1
<b>Total number of learning hours</b>	Educational interview: 12 hours Personal work: 32 hours <b>Total: 44 hours</b>
<b>Module description</b>	This module allows the trainees to refine their applications tools (international resume) and to work their oral presentation to optimise their conversations (PITCH).
<b>Module aim</b>	The aim of this module is to develop the students' skills of writing an international resume and a cover letter. Students will be brought to work on a clear and hard-hitting oral presentation.
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"><li>• Write an antichronological international resume</li><li>• Value their professional skills and personal abilities</li><li>• Elaborate a cover letter and a percutant email</li><li>• Introduce themselves in an effective way</li></ul>

## English Culture and Communication

<b>ECTS credit value</b>	3
<b>Total number of learning hours</b>	Lectures: 36 hours Directed reading: 25 hours Self-directed learning: 47 hours <b>Total: 108 hours</b>
<b>Module description</b>	This unit is designed for future managers to be equipped with knowledge and skills for cross-cultural communication.
<b>Module aim</b>	This module is constructed on the premise that developing language skills and cultural competence requires raising awareness about how we use language and how others use it. This is achieved through the study of language in use in various cultural backgrounds and communication contexts. For the purpose of this module, language will be studied through mediums in which people can connect with each other: social media, music and art.
<b>Module learning outcomes</b>	<p><b>On successful completion of the module, students will be able to:</b></p> <ul style="list-style-type: none"><li>• Apply knowledge of cultures, in personal and business situations including: Cultural awareness of several issues affecting an increasingly globalized society. Collaborative skills: practice of skills in decision-making, problem solving, communication, critical thinking and teamwork.</li><li>• Demonstrate analytical skills, including: The ability to research, analyse, and reason from evidence to reach an effective conclusion or outcome. Evaluate the relevancy of data.</li><li>• Apply transferable learning, including: Synthesis across general and specialized genres. Application of the appropriate forms of layout and Harvard Referencing Style for in-text citation and a reference list.</li><li>• Demonstrate the ability to effectively deliver various presentation formats adapted to a variety of audiences.</li></ul>

## SECOND LANGUAGE

For your second language you will be able to choose in-between Spanish or German courses.

### French Language for Non-Native Speakers

École Supérieure Internationale de Savignac works with a lecturer specialising in French for non-native speakers. The courses are specifically designed to help foreigners learn French quicker and in a most effective way.

# 4. GENERAL INFORMATION

## HEALTH AND INSURANCES

During a temporary stay in France, the European health insurance card (EHIC) makes it possible to obtain treatments and necessary medical services from hospitals and practitioners, but also from private practitioners who have an agreement with the national health primary fund (CPAM).

All non-EU students must have health insurance coverage with international validity while studying in France in order to be approved for the permit of stay.

Before leaving, make sure to visit your doctor, in order to check all of your vaccines. Please also ask the doctor to provide you with a first aid kit to bring with you.

All incoming students must have taken out insurance. This liability insurance has to protect you, cover medical urgencies as well as your accommodation and civil liability.

## STUDENT IDENTIFICATION CARD

All exchange students will receive a student card upon arrival and for the length of their stay. This card will allow the students to have reduced prices in several restaurants, fast food restaurants... Students will also be able to have discounts on entrance tickets to the swimming pool, the cinema, museums, fitness clubs, etc.

## LIBRARY

There is a **library on campus**, in which students will be able to work and borrow books and magazines. The library is open Monday – Friday from 11am until 7pm. **Vanessa Triau** will be happy to help you.

Students can also go to the **public library in Périgueux**, which is open Tuesday – Friday from 11am until 6pm and Saturday 10am until 5pm.

**The address is:**

12, avenue Georges Pompidou  
24000 Périgueux.

## FOOD ON CAMPUS

As a student, you will have to have lunch on campus every day except during weekends. Dinners however, are not compulsory and you can decide to have your meals at home, in a restaurant or at the cafeteria.

### Here is the timetable of the cafeteria

**Lunch** (according to your programme):

- 12h00/12h30
- 12h30/13h00
- 13h00/13h30

**Dinner:**

- 18h30/19h45

Outside this timetable, the cafeteria is closed for maintenance. The catering provider is Sodexo.

# 5. GENERAL INFORMATION ABOUT SAVIGNAC

## SAVIGNAC-LES-ÉGLISES

Savignac-les-églises is a small village located in the Dordogne area. It has around 1,000 inhabitants and several facilities. The history of the village dates back from the Middle Paleolithic period, and there are still traces of several periods in various locations of the village.

If you are interested in history, then you will be able to visit many castles, caves and museums within a 50 km radius from Savignac.

You will also be able to taste great wines, as there are local wines: Bergerac is less than an hour away from Savignac and you can taste red, white and rosé wines. Bordeaux is 2 hours away, so you will be able to taste its wines, visit the new “Cité du Vin”, a wine museum with tastings, visit the town that has been part of the UNESCO World Heritage List since 2007, and also go to the beach.

Finally, you can go on a skiing trip as the nearest station is 2 hours and a half away from Savignac.

## ACCOMMODATION

You can contact **Mrs Vanessa Triau** to have a list of available accommodation within the area: [v.triau@ecole-de-savignac.com](mailto:v.triau@ecole-de-savignac.com).

All addresses are within a 10 km radius from the school, and are shared houses/apartments. These pieces of information will be sent to you once we have received and accepted your complete file.

## TRANSPORT AND TRAVELLING

### By air

There are three international airports not too far from Savignac.

**Bordeaux – Mérignac airport**, which is about 2 hours and a half away from the school. This is the main airport, and many international airline companies fly to Bordeaux.

**Limoges airport**, which is 1 hour away from the school, and has regular connections with several European cities.

**Bergerac airport**, which is about 45 minutes away from the school, and has low-cost airline companies.

### By train

There are two suitable train stations available to travel to Savignac: **Périgueux** and **Thiviers**. You can check the timetable on:

[www.voyages-sncf.com](http://www.voyages-sncf.com)

### By car

Savignac is accessible by car from bordering countries. The motorway is well signed. The general direction will be Limoges or Bordeaux, then Périgueux. Savignac is 20 minutes away from Périgueux on the way to Limoges.

## FOOD, DRINK AND NIGHT LIFE

French food is worldly known, and living in the Dordogne area, you will be able to taste many typical local dishes. The most popular specialties are made with duck or goose, and also truffles. Here are a few dishes you can try while enjoying your stay with us: *confit de canard*, *magret de canard*, *foie gras*, *pommes de terre sarladaises*.

Périgueux is a lively town with many bars, pubs and restaurants, amongst which 2 are Michelin starred. There are also several music bars and nightclubs, with different atmospheres and types of music.

## APPROXIMATE COST OF LIVING

France is part of the European Union and the local currency is Euros. €1000 a month should be enough to cover all of your expenses. For information purposes only, these are the prices you can expect:

Lunch at school (working days only): €350 pcm  
Housing: €320 - €400 pcm  
Day-to-day life: €300 pcm

If you are an outgoing person, then we recommend that you have some extra resources available. You will also be able to work as an extra in one of the many restaurants or bars surrounding the school.

## USEFUL INFORMATION

There is a post office right opposite the school. There also are a pharmacy, a nurse, a hairdresser, a tobacconist, a supermarket and a flower shop in the village, all within walking distance from the school.

## Tourist Information Centre

26, place Francheville  
24000 Périgueux

## Car rentals

There are many car rental companies in Périgueux such as Avis, Hertz or Europcar.

## Hospital and clinics

There is one hospital in Périgueux and 2 clinics. You can easily access them as they are all in Périgueux town centre.

## SHOPPING, SUPERMARKETS AND LEISURE

There is a local small supermarket in Savignac. You can also drive for 15 minutes and either go to Excideuil or Périgueux to buy groceries. In Périgueux, you will find many shops such as clothes shops, music shops, book shops, sports shops etc...

If you would like to do some sports when in Savignac, you have several options. The students have created a sports association. You can attend classes for free. You can also go to fitness centres in Périgueux or nearby, as well as to clubs and associations.

## SAY IT IN FRENCH !

Hello	Bonjour
Good afternoon	Bon après-midi
Good evening	Bonne soirée
Goodbye	Au revoir
What is your name?	Je m'appelle...
I come from...	Je viens de...
Sorry/ excuse me	Je suis désolé(e)/ Je m'excuse
Thank you	Merci

**IF YOU HAVE  
ANY QUESTIONS,  
DON'T HESITATE  
TO CONTACT US !**



INTERNATIONAL OFFICE

**Chrystel MASDUPUY**

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QUALITY ASSURANCE

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un établissement



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