

MASTER Tourisme | parcours Tourism, Hospitality and Food Studies (THFS)

Tourisme



Niveau d'étude visé
BAC +5



Diplôme
Master (LMD)



Domaine(s)
d'étude
Hôtellerie,
Tourisme,
Restauration



Accessible en
Formation
initiale,
Formation
continue, VAE



Établissements
Université
Toulouse - Jean
Jaurès

Présentation

Objectifs

This "**Tourism, Hospitality and Food Studies - THFS**" **master's program** is available in the framework of both initial and continuing training on the Toulouse campus.

The Master's degree is taught exclusively in English on the Toulouse campus.

It aims at training French and international students with a **corporate culture in Tourism, Hospitality and Food Studies**.

The objective of the Master's programme "**Tourism, Hospitality and Food Studies - THFS**" is to welcome international students who do not speak French but who could follow a training at the University Toulouse Jean Jaurès. It also allows French students to take a course in English and to gain the key attributes to work abroad and to step into an international career.

This training also offers a diversity of publics as it enables culturally heterogeneous classes to be created.

Beyond its international and cultural dimension, this Master's degree allows to **gain and/or to strengthen the necessary skills in the development of an international career in the three professional sectors tackled in the different ISTHIA trainings: Tourism, Hospitality and Food Studies**.

According to the majors in initial training of the recruited Bachelor's students, this degree provides the necessary

knowledge to develop a strong professional culture in the three fields mentioned above, as well as more advanced and detailed skills in the specialization chosen by the students.

This Master's degree allows to develop several management skills, particularly in the development of corporate strategies, in communication, decision-making and organization. It also trains students in human resources and financial management. This training tackles research, surveys, and data analysis and processing. The students are also trained in project management (planning, defining objectives and communicating) and are put in the position of consultants.

Savoir-faire et compétences

Depending on the field of activity (Tourism, Hospitality or Food), this course enables you to acquire skills in :

- **Management :**
 - developing corporate strategy
 - organizing and controlling the execution of tasks
 - managing human resources
 - using financial documents
- **Research manager**
 - conduct surveys
 - process and analyze data
- **Project management**
 - plan
 - define objectives

- Consulting
- communicate orally and in writing
- express oneself in English

Admission

Conditions d'admission

- If you hold one of the diplomas mentioned above, you may apply on-line :
 - **Master 1** : [Mon Master](#)
 - **Master 2** : [eCandidat](#)
- **Non-European students** may apply on [Études en France](#)
- **The people who do not hold any of the degrees listed above but who have worked in the tourism sector** will be invited to apply for the validation of their qualifications (French NVQ scheme, decree of August 23rd 1985) by a jury of professionals and university lecturers. Submit your request to the [service de la formation continue](#)

Formation(s) requise(s)

Are eligible to the Master's degree in Tourism, Hospitality and Food Studies the students holding a Bachelor's degree in Sociology, Social Sciences, Geography, Agribusiness, Foreign Languages, Dietetics, Nutrition, Economics and Management, Tourism, Economic and Social Administration, Management or Information and Communication, or a diploma in Nutrition, Hospitality and Catering, or Bio- Engineering.

Et après...

Insertion professionnelle

Graduates may consider the following sectors of activities :

- international integrated or independent hotel businesses,
- international consulting companies,
- international agribusinesses,
- out-of-home catering industries.

Positions :

- Hotel manager
- Hospitality or Catering manager
- Project manager
- Product manager
- Food critic

Contact(s)

Autres contacts

Contact scolarité

Administrative officer | 05 61 50 41 36 | isthia.scol.toulouse@univ-tlse2.fr

Formation Continue ISTHIA | Neneh Li T'HOOFT | neneh-li.t-hooft@univ-tlse2.fr | 05 61 02 19 54

Infos pratiques

Lieu(x)

 Toulouse

En savoir plus

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<https://www.univ-tlse2.fr/accueil/formation-insertion/master-tourism-hospitality-and-food-studies-thfs>

Programme

Organisation

Semestre 7

- UE 701 - [HT90701T](#) World cultures
- UE 702 - [HT90702T](#) Marketing
- UE 703 - [HT90703T](#) Anthropology and Sociology of Food
- UE 704 - [HT90704T](#) Research methodology
- UE 705 - [HT90705T](#) Operating Management in Hospitality
- UE 706 - [HT90706T](#) French culture

Semestre 8

- UE 801 - [HT90801T](#) Dissertation and Internship
- UE 802 - [HT90802T](#) Applied Human and Social Sciences
- UE 803 - [HT90803T](#) Tourism Engineering
- UE 804 - [HT90804T](#) Research methodology 1
- UE 805 - [HT90805T](#) Operating Management in Hospitality
- UE 806 - [HT90806T](#) French culture

Semestre 9

- UE 901 - [HT90901T](#) Tourism Management
- UE 902 - [HT90902T](#) Hospitality and Foodservice Management
- UE 903 - [HT90903T](#) Anthropology and Sociology of Food
- UE 904 - [HT90904T](#) Research methodology
- UE 905 - [HT90905T](#) Quality management
- UE 906 - [HT90906T](#) French culture 2

Semestre 10

- UE 1001 - [HT90111T](#) Dissertation and Internship
- UE 1002 - [HT90112T](#) Professional Communication
- UE 1003 - [HT90113T](#) Professionalisation
- UE 1004 - [HT90114T](#) French Gastronomy