رؤيـــة VISION 2030
المملكة العربية السعودية
KINGDOM OF SAUDI ARABIA

المعهد العالي للسياحة والضيافة
Higher Institute for Tourism & Hospitality

HTMI
Hotel and Tourism Management Institute Saudi Arabia

Highfield Approved Centre

معتمد ACCREDITED مسار MASAR

International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

UN Tourism Academy
CERTIFIED Tourism Programme
TedQual Quality in Education



HIGHER INSTITUTE FOR TOURISM & HOSPITALITY, HTMi SAUDI ARABIA

HTMi
Hotel and Tourism Management Institute Saudi Arabia

Higher Institute of Tourism & Hospitality (HTMi) Saudi Arabia:
The institute is based on a strategic partnership (**non-profit**) with the Technical and Vocational Training Corporation (*TVTC*) and Colleges of Excellence (*CoE*) and the international partner (*HTMi-Switzerland*) Hotel and Tourism Management Institute in Switzerland, serving local communities and providing a qualified national workforce capable of achieving the Kingdom's aspiring plans of development.

Our focus is to provide each trainee with high-quality training, professionalism, and the pursuit of excellence in everything and providing competencies that meet the contemporary needs of the international hospitality and tourism industry.

Our modern, high-quality campuses, in **Riyadh, Al-Baha and Jazan**, are state-of-the-art facilities with international standards in terms of hotel, tourism and events services that are compatible with the labor market needs and provide a modern training environment equipped with the latest technologies and equipment.

More than
9,000+
Graduates
Since 2009

Come as a Student, Become a Manager

HTMi Saudi Arabia Strategic Goals

OUR MISSION

"The institute applies standards of excellence and globalization in teaching and learning within an environment of respect and support directed towards moral, ethnic, religious, social and economic diversity through partnership with a distinguished training partner at the international level in addition to participating with industry leaders to enhance the efficiency of graduates and prepare them to assume leadership roles and contribute to the global tourism development industry."

OUR VISION

"Our vision is to become a leading name in hospitality training industry on both local and international levels."

OUR CORE VALUES

Academic Excellence and Continuous Learning
We strive to achieve the excellence in everything we provide to the stakeholder.

Creativity and Innovation
The vital pillars for our growth by investing in research and development.

Teamwork
To pursue a result-oriented mindset where we operate as a team.

Strategic Partnership with local Community
To respect our commitments and deliver to our promises.

Social Awareness
We strive to create an environment of social acceptance, respect and support.



An Ambition Built Over Years



2011 2013

- Cooperation with TVTC in establishing HITH in Riyadh **(2011).**
- Establishment of HTMi in Al Baha **(2013).**

2014

- Establishment of HTMi in Jazan.

2015

- Accreditation of all courses offered in HTMi Saudi Arabia branches by HTMi Switzerland.

2016

- Joining EURHODIP as affiliate member.

2017

- Signing a comprehensive support agreement through HRDF support programs.

2018

- Establishment of HTMi in Riyadh.



2019

- Signing an Exam Venue agreement with British Council for IELTS.
- Joining UN Tourism as affiliate member.

2021

- TedQual Accreditation by the UN Tourism Academy.
- Signing an agreement with Our Special Friends charity.

2022

Strategic partnership with:

- Human Resource Development Fund.
- Ministry of Tourism
- Ministry of Culture
- Culinary Arts Commission
- Cultural Development Fund

2024

- Cooperation with Swiss Education Group "SEG".
- Signing a MOU with Prince of Songkla University.
- Signing a MOU with Dusit Thani College.
- Signing agreement with Alghanim industries (AIFC) for the supply of "Costa Coffee" products.
- Strategic partnership with King Khalid University in Abha.

2025

- Accredited by the Education and Training Evaluation Commission (ETEC).
- Accredited by the International Centre of Excellence in Tourism and Hospitality Education (THE-ICE).
- Strategic partnership with Culinary Association.
- Highfield Approved Centre.
- Signing a MOU with Jazan Chamber.
- Signing a MOU with the Abha Chamber.
- Signing a MOU with Princess Nourah University.

2026

- HTMi Saudi Arabia is Officially member of The Pacific Asia Travel Association (PATA).

Our National and International Recognitions of Excellence

HTMi Saudi Arabia has achieved both national and international recognition for its excellence in vocational education and training. These distinctions reflect our steadfast commitment to quality, innovation, and the continuous development of Saudi youth with world-class skills aligned with global industry standards.

Through strategic partnerships, innovative program implementations, and measurable outcomes, HTMi Saudi Arabia has been honored by leading industry bodies, training authorities, and renowned institutions worldwide. These recognitions affirm our position as a trusted national leader and international partner in shaping the future of tourism, hospitality, and vocational education in the Kingdom of Saudi Arabia.

National Recognition Partners

المؤسسة العامة للتدريب التقني والمهني
Technical and Vocational Training Corporation

صندوق تنمية الموارد البشرية
HUMAN RESOURCES DEVELOPMENT FUND

المركز الوطني للشراكات الاستراتيجية
National Center for Strategic Partnerships

المركز الوطني للتعليم الإلكتروني
National eLearning Center

هيئة تقويم التعليم والتدريب
Education & Training Evaluation Commission

International Recognition Partners

HTMi
Hotel and Tourism Management Institute Switzerland

UN Tourism
UNITED NATIONS WORLD TOURISM ORGANIZATION

UN Tourism Academy
CERTIFIED Tourism Programme
TedQual
Quality in Education

International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

PATA®
Pacific Asia Travel Association
MEMBER

ISO 9001 : 2015 QUALITY MANAGEMENT SYSTEM
ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEM

EURHODIP

Highfield Approved Centre

Our Ideal Strategic Partnership

CULINARY ARTS ACADEMY
SWITZERLAND

Culinary Arts Academy Switzerland
Switzerland's best culinary school and one of the world's finest school is a member of the Swiss Education Group and offers a comprehensive curriculum that blends a top-rated culinary arts education with practical business theory.

7th

QS WORLD UNIVERSITY RANKINGS






CENTRE OF EXCELLENCE
S·H·M·S
Swiss Hotel Management School

Swiss Hotel Management School
Housed in historical former Swiss Palace hotels, Swiss Hotel Management School (SHMS) is focused on "Learning By Doing," offering a world-class hotel management education based on the heritage of Swiss hospitality traditions.

2nd



NEW ERA OF GENUINE HOSPITALITY

As the tourism and hospitality industry continues to grow worldwide, HTMi Saudi Arabia stands out as a respected leader, earning the trust of investors, partners, and peers alike.

Through its campuses in Riyadh, Jizan, and Al Baha, HTMi Saudi Arabia delivers exceptional hospitality experiences that meet global standards of quality and excellence. With a vision rooted in authenticity and innovation, the institute continues to lead the transformation of the Kingdom's hospitality and tourism sector.

HTMi – Riyadh is an officially accredited center for IELTS examinations by the British Council since 2019, reflecting its commitment to international standards of academic and professional excellence.

BRITISH COUNCIL

Successful Projects

Culinary Arts' Academic Program

هيئة فنون الطهي
Culinary Arts Commission

برنامج فنون الطهي الأكاديمي
CULINARY ARTS' ACADEMIC PROGRAM

The **Culinary Arts Academic Program** is a strategic initiative by the Culinary Arts Commission aimed at preparing the next generation of skilled Saudi chefs.

The **Associate Diploma in Culinary Arts** extends over a period of 12 months and combines academic and practical training in partnership with HTMi Saudi Arabia.

The program offers certified qualifications, hands-on experience, and career pathways aligned with national and international standards. It aims to train **350 participants** by integrating specialized hands-on culinary training with theoretical application.



Academic Training Program

وزارة الثقافة
Ministry of Culture

جمعية الطهي
CULINARY ASSOCIATION

In collaboration with the Culinary Association, HTMi Saudi Arabia launched a six-month **Academic Training Program** aimed at developing professional culinary skills across key regions of the Kingdom, including Riyadh, Jizan, Al Baha, and Jeddah.
The program comprises seven specialized training modules, each lasting four days, and targets 600 participants. The modules have been carefully designed to meet current market needs and to strengthen the national workforce in the hospitality and culinary sectors, ensuring graduates are equipped with industry-leading skills.

The training modules include:

- Pasta Perfection
- French Pastry and Viennoiserie
- Regional Saudi Arabian Cuisine
- Culinary Theory and Food Science
- Food Safety, Hygiene, and HACCP Principles
- Nutrition and Special Diets in Culinary Arts
- Menu Planning and Food Cost Control



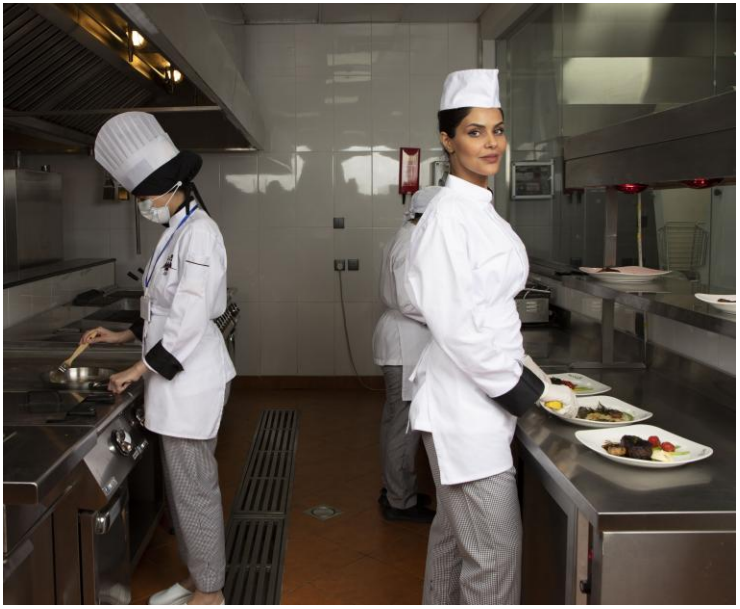




Successful Projects

PRO CHEF

HTMi Saudi Arabia, in collaboration with the Human Resources Development Fund (HRDF) and the Cultural Development Fund, offers a two-year Diploma in Culinary Arts Management, designed to train 500 Saudi male and female for specialized careers in food production. The program aligns with Saudi Arabia's Vision 2030, supporting the development of national talent and advancing the Kingdom's tourism and hospitality sectors.



HRDF Diploma

In collaboration with the Human Resources Development Fund (HRDF), HTMi Saudi Arabia launched the Employment-Linked Diploma Programs across five specialized career tracks, targeting the training of 850 participants in Jizan. The programs are designed to develop qualified national talent to meet the evolving demands of the tourism, hospitality, and professional services sectors.

Program Tracks:

- Culinary Arts Management Diploma
- Events Management Diploma
- Restaurant Management Diploma
- Tourism Management Diploma
- Hotel Management Diploma

The programs span a two-year period, combining practical skill development with theoretical knowledge to ensure participants are fully prepared to enter the workforce with confidence, competence, and professionalism.

Successful Projects

Tourism Pioneers

With the support of the Ministry of Tourism, HTMi Saudi Arabia implemented the **Tourism Trailblazers Program**, offering advanced training courses at all professional levels across 13 key cities in the Kingdom: Riyadh, Abha, Jizan, Al Baha, Taif, Jeddah, Mecca, Al-Ula, Madinah, Tabuk, Hail, Dammam, and Al-Ahsa.

Participants received internationally accredited training certificates in various tourism fields from:

- SHMS Swiss Hotel Management School (Leysin)
- Culinary Arts Academy Switzerland (Le Bouveret)
- HTMi Hotel and Tourism Management Institute (Switzerland)

The program addresses the needs of the national tourism sector, focusing on 12 sub-sectors identified by The United Nations Tourism Organization (UN Tourism), contributing to the development of national talent and strengthening the Kingdom's position as a global tourism destination.

Tourism Pioneer 1	Tourism Pioneer 2
Number of courses: 30	Number of courses: 55
Training 32,000 Saudis	Training 35,000 Saudis
Number of Sessions: 1,412	Number of Sessions: 1,435





Tourism Gate Pass Wave 1

With the support of the Ministry of Tourism, HTMi Saudi Arabia implemented the **Tourism Gate Pass** Program, aimed at employing job seekers by equipping them with comprehensive skills and specialized knowledge in the tourism and hospitality industry, bridging the nationalization gap and strengthening qualified local talent in the sector.

The program trained and qualified 3,100 Saudi male and female through the completion of 11 in-person training courses, totaling 1,700 training sessions, across the following professional tracks:

- Chef
- Food and Beverage Operations
- Event Planning
- Hotel Operations
- Hotel Sales and Marketing
- Revenue Management
- Tour Operations
- Tourism Development





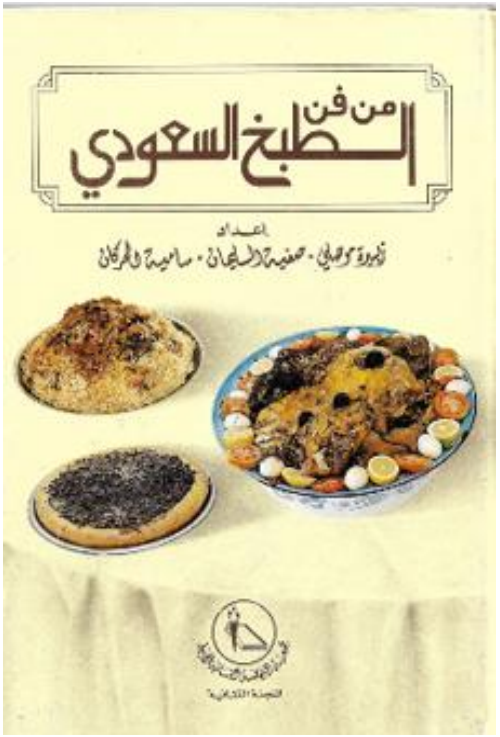
Successful Projects

The Saudi Cooking Art Book

وزارة الثقافة Ministry of Culture
هيئة فنون الطهي Culinary Arts Commission

In collaboration with the Ministry of Culture and the Culinary Arts Commission, HTMi Saudi Arabia re-calibrated and prepared 386 authentic recipes for the **Saudi Culinary Arts Book**.

The book highlights the Kingdom's rich culinary heritage and presents a diverse collection of recipes that reflect the traditions and ingredients of Saudi cuisine, aiming to preserve culinary heritage and promote Saudi culture across the nation.



Saudi Coffee Expert Program

وزارة الثقافة Ministry of Culture
هيئة فنون الطهي Culinary Arts Commission

In collaboration with the Ministry of Culture and the Culinary Arts Commission, HTMi Saudi Arabia implemented the Saudi Coffee Expert Program, designed to train and graduate experts in Saudi coffee, combining practical skills, artistic mastery, and heritage knowledge, including the use of traditional tools, customs, rituals, and oral traditions associated with Saudi coffee preparation.

HTMi Saudi Arabia also designed and built dedicated Saudi Coffee Expert Corners at prominent locations across the Kingdom:



- Jizan, Coffee Festival
- Diriyah, Ministry of Culture
- Al Madina, Hilton Hotel
- Jeddah, Hilton Hotel
- Riyadh, Ritz Carlton
- Riyadh, Crown Plaza
- Tourism & Hospitality College, Riyadh
- International Technical Female College, Al Khobar
- International Technical Female College, Jeddah

In addition, traditional uniforms for male and female coffee experts and apprentices were designed to reflect Saudi heritage and cultural identity.



Successful Projects

Continuing Professional Development (CPD)

HTMi Saudi Arabia offers a comprehensive portfolio of 177 short courses across multiple disciplines, aimed at supporting the **continuous professional development** of front-office staff, professionals, and leaders in the tourism and hospitality sector.

These courses are designed to enhance both general and specialized competencies in areas such as tourism, hospitality, events, management, and more, enabling over 200 public sector professionals to acquire new skills and expand their expertise in subjects including:

- Culinary Arts
- Food & Beverage Service
- Barista Skills
- Hotel Operations
- Event Management
- Hotel Operations

The continuous professional development program empowers participants to stay abreast of the latest trends and technologies in the industry while refining skills in new areas, ultimately enhancing career progression and increasing professional satisfaction.

International Chains

With the support of the Human Resources Development Fund (HRDF), HTMi Saudi Arabia has implemented employment-linked training programs across a network of **international hotels and restaurants**, having trained more than 10,000 Saudi men and women through accredited programs in the hospitality sector.



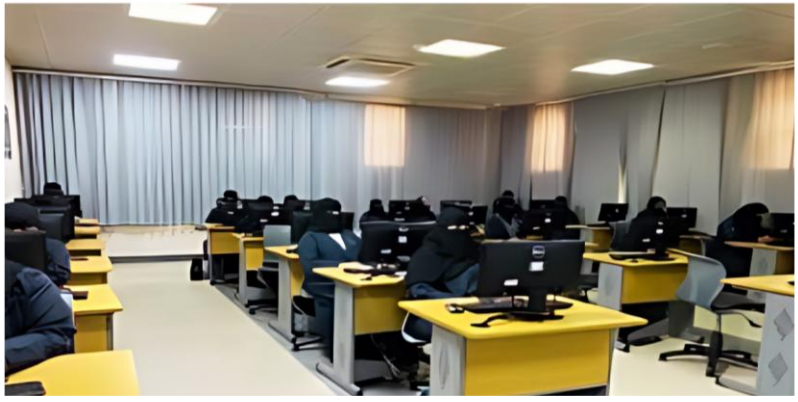
Successful Projects

Maharat & Tamkeen

With the support of the Human Resources Development Fund (HRDF) and aimed at nationalizing careers in the tourism and hospitality sector, HTMi Saudi Arabia delivered intensive 4-month training programs to approximately 15,000 high school graduates in Riyadh, Al Baha, and Jizan, providing employment opportunities upon completion.

The programs covered the following career tracks:

- Travel and Tourism
- Front Office
- Food and beverage service
- Cashier and Retail



Maharat (General & Occupational Skills)

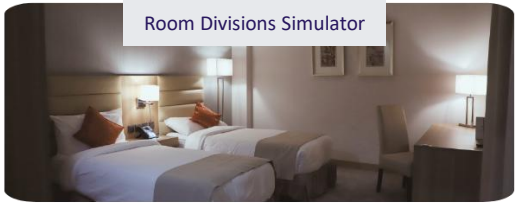
With the support of the Human Resources Development Fund (HRDF), the program aims to enhance the **general and occupational skills** of approximately 20,000 young male and female currently employed, through 37 specialized training programs, each lasting 10 days.

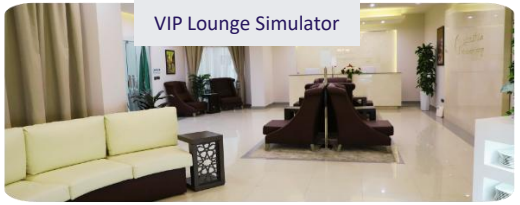
This initiative is directed at employees in the private sector, with the goal of improving target groups' competencies, enhancing their practical skills, and increasing their professional stability in the workplace.



Our Centers of Excellence Internationally


Front Office Simulator


Room Divisions Simulator


VIP Lounge Simulator


Preparatory Kitchen Lab


Hot Kitchen Lab

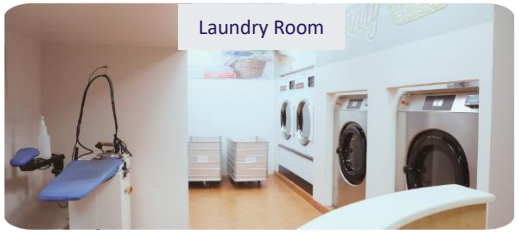

Cold Kitchen Lab


Bakery and Pastry Kitchen


Food & Beverage Simulator


Fast Food Simulator

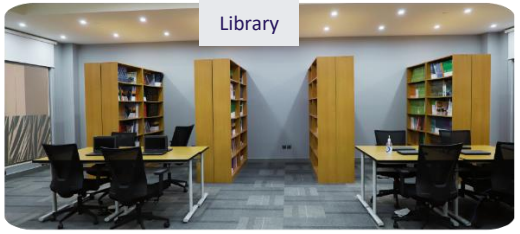

Costa Coffee


Laundry Room


Call Center Lab


IT Lab


Cashier and Retail Simulator


Library


Auditorium


Mini Theater


Trainees Locker Rooms

Trainees Journey into Innovative Learning



WHSC



Visit of US Embassy



Visit of Thailand Embassy



Visit to UNWTO Regional Office



UN Youth Cafe



The Thailand Mega Fair



The Hotel & Hospitality Expo



Saudi Tourism Forum



SIMEC EXPO



National Museum



Mexican Cuisine Master Class



MEA Future Leaders Challenge



HORECA



FOODEX



European Music Week



EURHODIP

Experience Global Cuisine: A Journey Through Culinary Diversity

Polish Masterclass





US Masterclass





Belgian Masterclass





Italian Masterclass





Norwegian Masterclass





Thai Masterclass





Spanish Masterclass





Mexican Masterclass





Achievements/Awards

2025

- **SIRHA National Selection for Bocuse d'Or:**

HTMi Saudi Arabia Alumni – Silver Medalist (Runner-up)

- **Horeca:**

Silver Medal: Saudi Cuisine and International Cuisine
Bronze Medal: Cold Sandwich and Oriental Cuisine

2024

- **Saudi International Marine Exhibition, SIMEC Expo:**
  - → Gold, Bronze, and Silver medals, Culinary Arts competition
- **World Hospitality Student Championship WHSC in India:**
  - → 2nd place, Overall Competition
  - → 2nd place, Culinary Category
  - → 2nd and 3rd place, Pastry category
  - → 3rd place, Service showmanship
- **HORECA:**
  - → Bronze medal, The Meat Dish Competition
  - → Bronze medal, The Best Burger Challenge (Beef)
  - → Silver medal, The Saudi Camel Dish
  - → Bronze medal, The Fruits and/or Vegetables Carving
  - → Bronze medal, The Oriental Cold and Hot Appetizer
  - → Bronze medal, The Cold Sandwich Challenge
  - → Bronze medal, The Saudi Main Course
  - → Bronze and Gold medals, The Sea Food Dish competition
- **31st Annual EURHODIP Conference held in Tunisia:**
  - → Gold medal, Culinary Skills
  - → 2nd place, F&B Management Category
- **The World of Dates Exhibition:**
  - → 1st and 2nd place, Palms Festival

2023

- **Saudi HORECA:**
  - → 1st place, Mixology Competition
  - → Silver medal, The Saudi Dish Category
- **30th Annual EURHODIP Conference held in Cyprus:**
  - → 1st place, F&B Management Category
  - → 3rd place, Culinary Arts
- **Biofach, Saudi Arabia:**
  - → Bronze medal, Organic Food Gastronomy Competition
- **World Hospitality Student Championship (WHSC) in Riyadh:**
  - → 2nd place, Overall Competition
  - → 4th place, HTMi Global Student Forum

2022

- High Quality Award of "Riyadah" by the Ministry of Tourism of Saudi Arabia
- 1st place, Kingdom Chef Competition by the Saudi Arabian Chef Association

2021

- 4th place, Innovation Challenge in Hospitality at the Global Student Forum held by HTMi Switzerland

2018

- 1st place, World Hospitality Student Championship (WHSC), HTMi Switzerland
- Certificate of Excellence in HORECA competition, Seafood Category and Meat Cooking Challenge
- Best Hotel Training Award from the Saudi Commission for Tourism & National Heritage

2017

- Best Tourism Training Institute in KSA from the Saudi Commission for Tourism & National Heritage
- HTMi Jazan & Baha students won Mediterranean Healthy Diet Award in Portugal awarded by EURHODIP

2016

- Best Saudi Young Host awarded by the Saudi Commission for Tourism & National Heritage

2015

- Quality Training Award at the Arab Tourism Summit
- Excellence in Learning & Development from Naseba, Glowork
- Award from the Ministry of Labor and the Council of Saudi Chambers for Employment of Saudi Youth in the tourism industry field

2014

- Best Nationalization Initiative in MENA Region from the Ministry of Labour, UAE

2013

- Award from Ministry of Labour and Council of Saudi Chambers in employment of Saudi Youth in the field of tourism industry

2012

- Best Main Dish Award, HORECA Competition

Join us, celebrate and be part of our milestones of Achievements/Awards

























HTMi International Development Group

Welcome to our international family.

About **2,000** trainees worldwide are now studying at HTMi campuses and centers.



HTMi Switzerland



HTMi Saudi Arabia

CAU
CENTRAL ASIAN UNIVERSITY

HTMi Uzbekistan



HTMi Sri Lanka



HTMi Kazakhstan



HTMi Malaysia



HTMi China

HTMi Saudi Arabia
Training Programs

HTMi Saudi Arabia offers a diversity of training programs tailored to meet the needs of trainees seeking a career in the hospitality industry. The programs cover a wide range of subjects including hotel management, culinary arts, and tourism. With a focus on practical skills and industry-relevant knowledge, trainees are equipped with the necessary tools to succeed in the competitive tourism & hospitality sector.

The institute is committed to ensuring that the proposed training programs meet the knowledge-based, technical, and practical needs of the labor market in various fields such as tourism, hospitality, and culinary arts. This aligns with the objectives of the National Tourism Strategy and contributes to supplying the labor market with qualified national talents.

International Higher Diploma Programs - 3 years

- International Hospitality & Tourism Management
- International Culinary Arts Management

Diploma Programs 24 months

- Hotel Management
- Tourism Management
- Restaurant Management
- Events Management
- Marketing Management
- Culinary Arts Management

Associate Diploma Programs 12 months

- Culinary Arts
- F & B Service & Food Production

Certificate Program 6 months

- Hotel Management

Certificate Programs 4 months

- Cashier & Retail
- Front Office
- Housekeeping
- Food Production
- F&B Service
- Travel & Tourism

Certificate Program 3 months

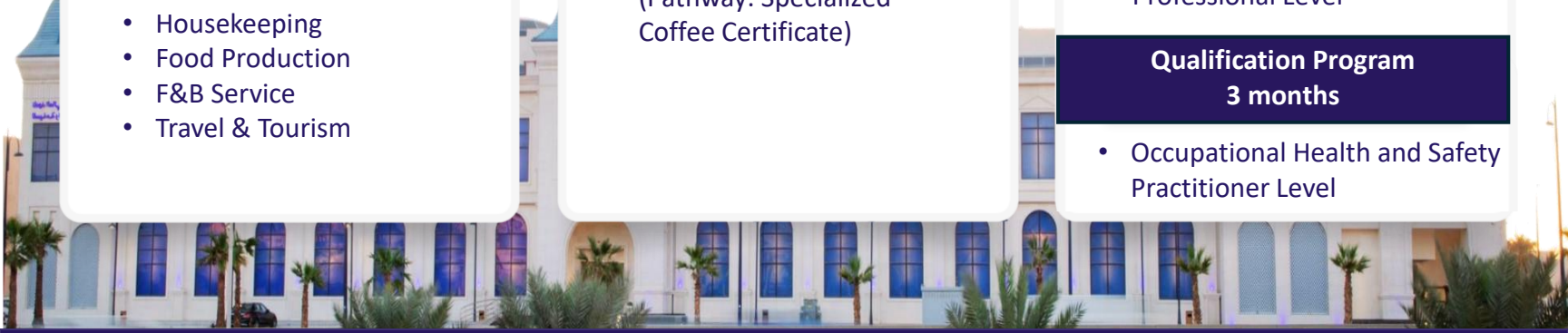
- Food and Beverage Services (Pathway: Specialized Coffee Certificate)

Qualification Program 4 months

- Occupational Health and Safety Professional Level

Qualification Program 3 months

- Occupational Health and Safety Practitioner Level



International Hospitality & Tourism Management Higher Diploma | 3 years

The International Hospitality Management Higher Diploma at HTMi Saudi Arabia (with the third year in HTMi Switzerland) is a three-year comprehensive program designed to equip trainees with a deep understanding of global hospitality management. The course combines theoretical knowledge, practical experience, and cross-cultural exposure to prepare trainees for management roles in the international hospitality industry. This unique program covers all essential areas, including hotel operations, event management, marketing, financial management, and leadership, providing trainees with the skills needed to excel in the competitive hospitality sector.



International Culinary Arts Management Higher Diploma | 3 years

The International Culinary Arts Management Higher Diploma at HTMi Saudi Arabia (with the final year at HTMi Switzerland) is a comprehensive three-year program designed to provide trainees with the expertise, creativity, and managerial skills required for successful careers in the culinary arts and food service management. Combining culinary techniques, kitchen operations, and advanced management training, this program prepares trainees for leadership roles in the global culinary industry. The final year in Switzerland offers a unique opportunity to gain international exposure and advanced culinary training in one of the world's renowned culinary hubs.



Hotel Management Diploma | 2 years

The Hotel Management Diploma at HTMi Saudi Arabia is a comprehensive two-year program designed to prepare trainees for rewarding careers in the hospitality industry. This course provides a holistic understanding of hotel operations, guest services, and management principles. Through a combination of theoretical learning and practical training, trainees will develop the skills and knowledge needed to excel in various roles within the hotel and hospitality sector.



Tourism Management Diploma | 2 years

The Tourism Management Diploma at HTMi Saudi Arabia is a comprehensive two-year program designed to prepare students for exciting careers in the tourism and hospitality industry. This course provides a deep understanding of tourism principles, destination management, and hospitality operations. Through a combination of theoretical learning and practical experience, trainees will develop the skills and knowledge needed to thrive in various roles within the tourism sector.



Restaurant Management Diploma | 2 years

Restaurant Management Diploma at HTMi Saudi Arabia is a comprehensive two-year program designed to prepare trainees for successful careers in the restaurant and food service industry. This course offers a blend of theoretical knowledge and hands-on practical experience, covering various aspects of restaurant operations, management, and customer service. Trainees will learn from experienced professionals and gain the skills needed to excel in diverse restaurant management roles.



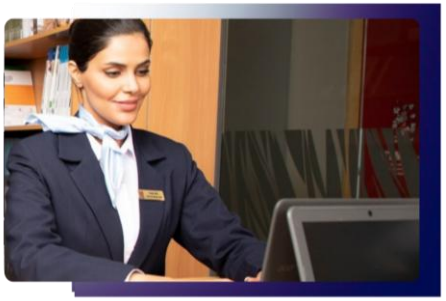
Events Management Diploma | 2 years

The Events Management Diploma at HTMi Saudi Arabia is a comprehensive two-year program designed to equip trainees with the knowledge, skills, and practical experience necessary to excel in the dynamic field of event management. Through a combination of theoretical learning and hands-on experience, students will gain a deep understanding of event planning, coordination, marketing, budgeting, and execution.



Marketing Management Diploma | 2 years

The Marketing Management Diploma at HTMi Saudi Arabia is a comprehensive two-year program designed to equip trainees with the knowledge, skills, and practical experience needed to excel in the dynamic field of marketing. This course covers a wide range of marketing principles, strategies, and techniques, preparing trainees for diverse roles in marketing management and related fields. Through a combination of theoretical learning and hands-on projects, trainees will develop a deep understanding of consumer behavior, market research, branding, and digital marketing.



Culinary Arts Management Diploma | 2 Years

The Culinary Arts Management Diploma at HTMi Saudi Arabia is a comprehensive two-year program designed to prepare trainees for successful careers in the culinary industry. Combining theoretical knowledge with hands-on practical experience, this course covers a wide range of culinary techniques, management principles, and industry best practices. Trainees will learn from experienced chefs and hospitality professionals, gaining the skills and expertise needed to thrive in various culinary management roles.



Culinary Arts Associate Diploma| 1 year

Culinary Arts Associate Diploma at HTMi Saudi Arabia is a comprehensive one-year intensive culinary program designed to provide trainees with the essential knowledge and skills required to excel in the foodservice industry. Combining foundational theory with hands-on kitchen experience, the program prepares trainees to perform confidently in various professional kitchen environments. It also emphasizes hygiene, food safety, communication, and operational competence.



F & B Service and Food Production Management Associate Diploma | 1 year

The F&B Service and Food Production Management Associate Diploma at HTMi Saudi Arabia is an intensive one-year program designed to provide trainees with comprehensive training in food and beverage service operations and food production management. This course offers a blend of theoretical knowledge and practical skills development, preparing trainees for careers in various sectors of the hospitality industry, including restaurants, hotels, catering companies, and event management.



Hotel Management Course | 6 Months

The Hotel Management Certificate at HTMi Saudi Arabia is a comprehensive six-month program designed to equip trainees with the knowledge and skills necessary for a successful career in the hospitality industry, with a focus on hotel management. This course covers various aspects of hotel operations, guest services, marketing, and leadership. Through theoretical learning, practical training, and industry exposure, trainees will develop the competencies needed to excel in hotel management roles.



Cashier & Retail Certificate | 4 Months

The Cashier and Retail Certificate at HTMi Saudi Arabia is a comprehensive four-month program designed to equip trainees with the necessary skills and knowledge to work effectively in cashiering and retail environments. This course covers essential topics such as cash handling, customer service, inventory management, and sales techniques. Through a combination of theoretical learning and practical training, trainees will gain the confidence and proficiency required to succeed in various retail settings.



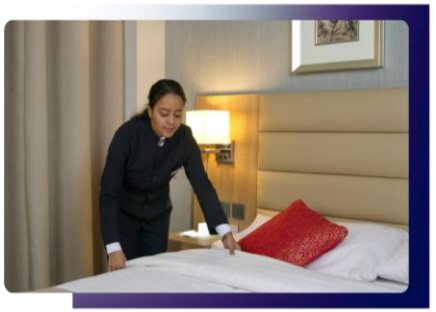
Front Office Certificate | 4 Months

The Front Office Certificate at HTMi Saudi Arabia is a comprehensive four-month program designed to provide students with fundamental skills and knowledge in front office operations within the hospitality industry. This course focuses on practical training in guest services, reservations management, and front desk operations. Through hands-on learning experiences and simulations, students will develop the skills and professionalism required to excel in various front office roles in hotels, resorts, and other accommodation establishments.



Housekeeping Certificate | 4 Months

The Housekeeping Certificate at HTMi Saudi Arabia is a comprehensive four-month program designed to provide trainees with essential skills and knowledge in hotel and hospitality housekeeping operations. This course focuses on practical training in cleaning techniques, room setup, and guest services. Through hands-on learning experiences and simulations, trainees will develop the skills and attention to detail required to maintain high standards of cleanliness and guest satisfaction in hotel and accommodation settings.



Food Production Certificate | 4 Months

The Food Production Certificate at HTMi Saudi Arabia is an intensive four- month program designed to provide trainees with fundamental training in food preparation and production techniques. This course focuses on hands-on practical learning to equip trainees with the skills needed to work effectively in various culinary environments, including restaurants, hotels, catering companies, and institutional kitchens.



Food & Beverage Service Certificate | 4 Months

The F&B Service Certificate at HTMi Saudi Arabia is a comprehensive four-month program designed to provide trainees with essential skills and knowledge in food and beverage service. This course focuses on practical training in service techniques, customer interaction, and hospitality standards. Through hands- on learning experiences and simulations, trainees will develop the confidence and expertise required to excel in various F&B service roles within the hospitality industry.



Travel & Tourism Certificate | 4 Months

The Travel & Tourism Certificate at HTMi Saudi Arabia is a dynamic four- month program designed to provide trainees with fundamental knowledge and skills in the travel and tourism industry. This course covers various aspects of travel planning, destination management, customer service, and tourism trends. Through a combination of theoretical learning and practical training, trainees will develop the expertise required to pursue entry-level positions in travel agencies, tour operators, airlines, and other tourism-related sectors.



Food and Beverage Services – (Pathway: Specialized Coffee Certificate) | 3 Months

The program aims to provide the trainees with the knowledge and skills that are needed in the Coffee industry. The program will cover the technical skills in Barista, Brewing, and Sensory fields in addition to soft skills that are needed for café / Restaurants/Hotels management such as customer service, communication skills, management skills and food safety.



Occupational Health and Safety – Professional Level | 4 Months

Upon completion of this qualification program for the Professional Level Occupational Safety and Health Certificate, the trainee will have been evaluated as qualified to perform the professional role of occupational safety and health professionals in the Kingdom of Saudi Arabia. The OSH professional may develop high-level independent judgments and judgment plans with guidance only in the most complex cases. May report to a Senior Manager in large facilities, and in smaller facilities may report to the Operations Manager or equivalent. In some cases, he works in the branches of the facility where he travels through multiple locations of the facility.



Occupational Health and Safety – Practitioner Level | 3 Months

Upon completion of this qualification program for the Certificate in Occupational Safety and Health at Practitioner level, the trainee will have been assessed as qualified to perform the professional role of an Occupational Safety and Health Practitioner. The Occupational Safety and Health practitioner works under direction with limited autonomy. Where he/she may report to a designated manager of occupational safety and health in large facilities, and in small facilities he may send reports to the operations manager or his equivalent. In some other cases, he/she works in the facility's branches where he travels through multiple locations of the facility.





HTMI
Hotel and Tourism Management Institute Saudi Arabia

Highfield International

Unlock Career Growth with

Highfield-Approved Training Programs

Programs Offered			
	Highfield Level 1 International Award in Food Safety	Highfield Level 2 International Award in Food Safety	Highfield Level 3 International Award in Food Safety (Catering/Manufacturing /Retail)
Highfield Level 4 International Award in Managing Food Safety for Catering	Highfield Level 2 International Award in HACCP for Catering	Highfield Level 3 International Award in HACCP for Catering	Highfield Level 3 International Award in Delivering Training

Local Partners

وزارة السياحة
Ministry of Tourism

وزارة الثقافة
Ministry of Culture

جمعية الطهي
CULINARY ASSOCIATION

هيئة فنون الطهي
Culinary Arts Commission

المؤسسة العامة للتدريب التقني والمهني
Technical and Vocational Training Corporation

صندوق تنمية الموارد البشرية
HUMAN RESOURCES DEVELOPMENT FUND

المركز الوطني للشراكات الاستراتيجية
National Center for Strategic Partnerships

هيئة تقويم التعليم والتدريب
Education & Training Evaluation Commission

المملكة العربية السعودية
معهد الإدارة العامة
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١٩٦١م إبريل
ندوة تنمية إدارية أفضل

الصندوق الثقافي
CULTURAL DEVELOPMENT FUND

المركز الوطني للتعليم الإلكتروني
National eLearning Center

غرفة أبها
ABHA CHAMBER

جامعة الأميرة نورة بنت عبدالرحمن
Princess Nourah Bint Abdulrahman University

جامعة الملك خالد
KING KHALID UNIVERSITY

جامعة أم القرى
UMM AL-QURA UNIVERSITY

غرفة جازان
JAZAN CHAMBER

International Partners

UN Tourism Academy CERTIFIED Tourism Programme TedQual Quality in Education

UN Tourism
UNITED NATIONS WORLD TOURISM ORGANIZATION

HTMi
Hotel and Tourism Management Institute Switzerland

EURHODIP

SWISS EDUCATION GROUP

CULINARY ARTS ACADEMY
SWITZERLAND

CENTRE OF EXCELLENCE
S·H·M·S
Swiss Hotel Management School

International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

Highfield Approved Centre

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BRITISH COUNCIL

Prince of Songkla University

Classe 365

PATA
Pacific Asia Travel Association
MEMBER

dusit thani college

COSTA COFFEE

Our family of graduates and students from HTMi Branches in Switzerland, Saudi Arabia, Dubai, Australia, China and Kazakhstan.



Clients










































Clients


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ة العربية لخدمات المسافرين
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Urth Caffé
شركة مذاقات للمواد الغذائية
Mathaqat Foods Co.
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COOL INC
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RIYADH
VIDRO
FOOD MARK
EAT WELL • LIVE WELL
HEIGHTS
EKAL
إيكال
شبّاك بيروت
Awfad
HOUSE OF BURGERS
CENTURY BURGER
SINCE 2011
Kudu
كودو

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