Welcome to the world of higher education for international hospitality & tourism business.
Join a dynamic economic sector that creates jobs in the world

The Hotel and Tourism Industry is still in a very strong growth in many regions of the globe. It remains the largest employer and has extensive global markets that have not been developed yet. Its perspectives make it a highly dynamic and highly creative opportunity in the world.

Opt for a great school that refers to the international hospitality & tourism industry

The outlook for the Hotel and Tourism Industry requires with its continuous development the recruitment of individuals who excel in the management operations or are highly trained to deliver the knowledge worldwide. BBI is therefore committed to prepare skilled line managers and talented executives who will build the Hospitality and international tourism of tomorrow.

Choose an international training delivering a European professional degree

BBI has designed its training programs on the principle of a real balance between theory and professional work experience acquired during long trainings, keeping track of the international opportunities spirit. Individual’s capabilities developed by BBI certifications and diplomas make profiles of future managers appreciated in all service industries and especially by the demanded commercial sector and its luxury brands.
Teaching hospitality management in today’s language of business
BBI's first objective is to educate young people towards a hospitality business career in the language they will mainly use – English.

Recognizing the importance of communication
In accordance with the principles laid out in the Bologna Process, studying languages is part of “Transversal skills and knowledge development”. BBI places a strong emphasis on language skills within the programs offered. The following options are offered: English, French, Spanish, German and Italian.

Going straight for what young graduates need
BBI offers a pragmatic approach of business and focuses on courses such as hotel’s operations, marketing, finance, leadership, information systems, and international hotels development, which give a direct access to business life.

Preparing entrepreneurs for international careers
BBI graduates will be ready to join international hotel chains, or even to start up their own business. All our students will have found their first job directly after their internship.

Preparing the students to join the international business world
BBI offers an international environment with students coming from all over Europe and beyond. With an average of 25 students per class BBI offers a high degree of interaction between students and lecturers.
The World is waiting for Qualified Hospitality Managers
State Recognition

Official Accreditation
The Degree is validated by the Ministry of Higher Education and Research of Grand-Duchy of Luxemburg State. This implies that the BA programme taught at BBI is accredited and meets the requirements and quality standards of the “Accreditation Committee”, an official body supervising Higher Education Institutions. (State official regulation of 27.04.2011).

Erasmus+ Charter for Higher Education

In accordance with the call for proposals to the European Commission “ERASMUS+ PROGRAMME”, the National Agency of Luxembourg was requested to check the performance of our institution within the framework of the Lifelong Learning Program. Taking into account the assessment of BBI’s past performance by the National Agency of Luxembourg, the European Commission has decided to award BBI the ERASMUS CHARTER FOR HIGHER EDUCATION, for the whole period of the “ERASMUS+ PROGRAMME” 2014-2020.
Be part of an enriching multi-cultural environment where:

Knowledge, Vision and Networking blend to provide you with key competencies required to start your international career successfully.

Building your Future Profile!
Double Degrees

Savonia State University Of Applied Sciences “Tourism & Hospitality Department” in Kuopio/Finland

Euroaula - State University Of Girona “Escola Universitària de Turisme” in Barcelona/Spain

Double Degrees (DD) is part of the Bologna process towards a harmonised European Higher Education Area (EHEA). BBI - SAVONIA - EUROAULA have decided to collaborate further on since their successful existing “bilateral agreement” established in 2005, based on students and professors exchange.

With the objective to develop further international opportunities for their students and to strengthen the international ties between them, the three institutions have entered into an agreement for the establishment of a Double Degree for the Bachelor program.

This agreement permits students of BBI - SAVONIA - EUROAULA, upon the successful fulfilment of the requested conditions the opportunity of receiving by a DD both the academic degree of the home institution and the legal effects of the corresponding academic degree of the partner institution.

Educational Licence

AH&LA - Educational Institute

BBI has an educational licence for Luxemburg and Belgium. BBI’s overall teaching programs are endorsed by “The American Hotel and Lodging Association Educational Institute USA” (EI). This foundation is recognized worldwide as being the principal leader in the field of teaching and professional training for international hotel management. “The Educational Institute” is recognised by the “Department of Education” and present in 95 countries and in more than 1200 teaching establishments.
Your success will be our success!
Curriculum and Duration of Studies

We provide first-class education for a career in the International Hospitality sector - the fastest growing industry in the world. The programs mainly reflect the Anglo-Saxon educational format, stressing a hands-on, pragmatic and interdisciplinary approach to learning. The three main education core areas of the curricula are:

- Operations Management
- Hospitality Business Management
- Practical Education - Internships

The Bachelor program is divided into two semesters (First semester: from September to December and Second semester: from January to May). Final examinations are held at the end of each semester. The Master program is ongoing during the academic year and final examinations are held at the end of the year.

The professional program of Bachelor in International Hospitality & Tourism Management
(Involved 3 x 60 = 180 CREDITS)

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Year</td>
<td>1620 hours of study including a basic operational internship of 12 weeks</td>
</tr>
<tr>
<td>Second Year</td>
<td>1620 hours of study including an advanced operational internship of 12 weeks</td>
</tr>
<tr>
<td>Third Year</td>
<td>1620 hours of study including a management internship of 12 weeks</td>
</tr>
</tbody>
</table>

The professional program of Master in International Hospitality & Tourism Management
(Involved 2 x 60 = 120 CREDITS)

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Years</td>
<td>2980 hours of study including an advanced management internship of 12 months</td>
</tr>
</tbody>
</table>
The strength of a school lies not in its size but in

The qualitative combination of its educational programs

The talent of its educators and

The motivation of its students
# Undergraduate & Graduate Curriculum

An overview of the Bachelor & Master in International Hospitality & Tourism Degree program’s content

<table>
<thead>
<tr>
<th>BA YEAR 1 - 60 Credits ECTS</th>
<th>BA YEAR 2 - 60 Credits ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LODGING OPERATIONS</strong></td>
<td><strong>FOOD &amp; BEVERAGE OPERATIONS</strong></td>
</tr>
<tr>
<td>Front Office Operations</td>
<td>Food Safety and Sanitation (HACCP)</td>
</tr>
<tr>
<td>Housekeeping Operations</td>
<td>F &amp; B Product Knowledge - Nutrition</td>
</tr>
<tr>
<td>Computer PMS &amp; OPERA practice</td>
<td>Planning &amp; Control</td>
</tr>
<tr>
<td><strong>FOOD &amp; BEVERAGE OPERATIONS</strong></td>
<td>Purchasing &amp; Procurement</td>
</tr>
<tr>
<td>Managing Food &amp; Beverage</td>
<td>Food &amp; Beverage Services – Restaurant &amp; Catering</td>
</tr>
<tr>
<td>Beverage Service &amp; Oenology</td>
<td>Food Production &amp; Basic Culinary Art</td>
</tr>
<tr>
<td><strong>MARKETING</strong></td>
<td><strong>MARKETING</strong></td>
</tr>
<tr>
<td>Marketing Principles (I)</td>
<td>Marketing (II) - Service &amp; Communication</td>
</tr>
<tr>
<td><strong>ACCOUNTING/FINANCE</strong></td>
<td><strong>ACCOUNTING/FINANCE</strong></td>
</tr>
<tr>
<td>Operational Accounting (I) &amp; Applied Mathematics</td>
<td>Managerial Accounting (II) &amp; Applied Mathematics</td>
</tr>
<tr>
<td><strong>GENERAL MANAGEMENT</strong></td>
<td><strong>GENERAL MANAGEMENT</strong></td>
</tr>
<tr>
<td>Revenue &amp; Yield Management</td>
<td>Organization &amp; Administration</td>
</tr>
<tr>
<td>General Security, Safety &amp; Loss Prevention</td>
<td>SPA Management</td>
</tr>
<tr>
<td>Computer MIS Technology System &amp; E commerce</td>
<td>Case Study in Ethics and Business Behaviours</td>
</tr>
<tr>
<td>Case study in Intercultural Communication</td>
<td>Language Unit (II)</td>
</tr>
<tr>
<td>Language Unit (I)</td>
<td><strong>ASSIGMENTS</strong></td>
</tr>
<tr>
<td><strong>ASSIGMENTS</strong></td>
<td>Project Paperwork - Product</td>
</tr>
<tr>
<td>Project Paperwork - Computer</td>
<td>Project Paperwork - EXCEL for F&amp;B</td>
</tr>
<tr>
<td>Project Paperwork - Housekeeping</td>
<td>Final Paperwork BA II - Menu Engineering</td>
</tr>
<tr>
<td>Final Paperwork BA I - Revenue &amp; Yield Management</td>
<td>• Menu Planning &amp; Costing</td>
</tr>
<tr>
<td>• Optimising Pricing Strategies</td>
<td><strong>INTERNSHIP</strong></td>
</tr>
<tr>
<td><strong>INTERNSHIP</strong></td>
<td>Advanced Operational Internship of 12 Weeks</td>
</tr>
<tr>
<td>Basic Operational Internship of 12 Weeks</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BA YEAR 3 - 60 Credits ECTS</th>
<th>MA (2 years) - 120 Credits ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HUMAN RESOURCES</strong></td>
<td><strong>HUMAN RESOURCES</strong></td>
</tr>
<tr>
<td>Supervision Management</td>
<td>Leadership &amp; Management</td>
</tr>
<tr>
<td>Professional Training Organization</td>
<td>Supervision - Human Resources</td>
</tr>
<tr>
<td>Case Study in Human Resources</td>
<td><strong>ENGINEERING</strong></td>
</tr>
<tr>
<td>Facilities &amp; Design Development Management</td>
<td><strong>MARKETING</strong></td>
</tr>
<tr>
<td>Marketing (III) - Strategy and research</td>
<td>Marketing Research Methodologies</td>
</tr>
<tr>
<td><strong>ACCOUNTING/FINANCE</strong></td>
<td><strong>ACCOUNTING/FINANCE</strong></td>
</tr>
<tr>
<td><strong>GENERAL MANAGEMENT</strong></td>
<td><strong>GENERAL MANAGEMENT</strong></td>
</tr>
<tr>
<td>International Hotels Development &amp; Management</td>
<td>Hotel Investments Management - Issues and Perspectives</td>
</tr>
<tr>
<td>Group Business &amp; Convention Management</td>
<td>Practice in Capital Expenditures in the Hospitality Industry</td>
</tr>
<tr>
<td>Resort, Leisure &amp; Condominium Management</td>
<td><strong>LAW</strong></td>
</tr>
<tr>
<td>Case Study in International Business Law</td>
<td>Introduction to European Institutions Laws</td>
</tr>
<tr>
<td>Language Unit (III)</td>
<td>Case Study in International Business Law</td>
</tr>
<tr>
<td><strong>ASSIGMENTS</strong></td>
<td><strong>ASSIGMENTS</strong></td>
</tr>
<tr>
<td>Project Paperwork - Risk Analysis</td>
<td>Project Paperwork – Sustainable Management</td>
</tr>
<tr>
<td>Project Paperwork - Engineering</td>
<td>Project Paperwork – Ethics Management</td>
</tr>
<tr>
<td>Final Paperwork BA II - Marketing &amp; Sales Plan</td>
<td>Final Paperwork BA II &quot;Business Plan&quot;</td>
</tr>
<tr>
<td>• Strategy Development &amp; Budget Analysis</td>
<td><strong>INTERNSHIP</strong></td>
</tr>
<tr>
<td><strong>INTERNSHIP</strong></td>
<td>Advanced Managerial Internship of 12 Months</td>
</tr>
<tr>
<td>Basic Managerial Internship of 12 Weeks</td>
<td></td>
</tr>
</tbody>
</table>
The team spirit which reflects daily life in the service industry is one of the main characteristics of BBI. The organization, teaching philosophy and relationship between teachers & students are all built on dialogue. This favours open discussions and contributes to and strengthens the cohesion needed for team working.
Faculty Members

BBI’s teaching is carried out by professors, certified hospitality educators, qualified lecturers and instructors, who are recruited for their professional skills and teaching ability. The objective for the teaching staff is to simplify, and as much as possible give concrete expression to complicated theoretical notions, to adjust teaching to the level of understanding of all the students, and above all to encourage students to think outside the box by developing their own way of thinking. This is why each class is given by subject specialists.

Their skills are periodically examined by the accreditation body. Their teaching qualification (CHE – Certified Hospitality Educator) is renewed every five years, following examinations. In addition, with the aim of supplementing and diversifying its teaching, BBI calls on numerous well-known professionals and foreign lecturers to share their experiences with the students in the form of talks or case studies which add to the theoretical classes.

Quality Certification

The institute gives utmost importance to quality rather quantity and has structured its operations with the spirit of total quality management (TQM) based on the EFQM Excellence Model and its eight fundamental concepts. Mainly, such as; results orientation, customer focus, leadership and constancy of purpose, management by processes and facts, people development and involvement, continuous improvement, innovation and learning, partnership development, and corporate social responsibility.

BBI has implemented a formal internal quality assurance system, named QUALITY CARE. In the understanding of TQM in BBI, quality assurance (QA) means the implementation of procedures, processes and systems used to manage and improve the quality of its education and all other activities.
Hospitality as “Global World” is BBI’s philosophy!
ECTS – European Transfer Credit System (Bologna Process)

The number of hours per year is based on the ECTS criteria in the form of a numerical value allocated to each course unit (for a total of 60 per year). They reflect the quantity of work each course unit requires in relation to the total quantity of work necessary to complete a full year of study, which is: lectures, practical work, seminars, tutorials, fieldwork (internships), private study – in the library or at home – and examinations or other assessment activities. The grading system is based on the adequacy of the institutional grading system and the ECTS promoted by the European Community.

The Advantages of Module-Based Teaching

Module-based teaching aims to instantly incorporate students into the real professional world and to offer them the necessary material and human resources to turn their dreams of a “career” into reality. Each module is adapted to international employment standards and requirements, and therefore makes for a cutting edge training course in line with professional requirements.

This concept, which suits highly motivated students, enables them to really grasp the usefulness of what is being taught, with theory being illustrated by audiovisual material. Examining numerous case studies, simulation exercises, management games, and real projects undertaken on behalf of hotel’s companies have proven successful in teaching decision-making and analytical skills.

Through applied and interactive techniques, students acquire the necessary skills to help them analyse and process information from a management perspective. Totally innovative, this module-based form of learning is designed with operational management in mind. Students acquire personal skills in their relations with others, management, organization and PR savoir-faire, and knowledge of professional techniques.
Institute with a Distinct Identity
Helping students to build their Careers

Our careers service aims to help each student to look for jobs and to select companies, as well as advising our students on what they need to do to achieve their objectives.

BBI helps students prepare for their future careers by organizing careers events every year in partnership with leading international companies. These events provide information about job offers, career opportunities and professional contacts. Hotel chains use these sessions to interview our future graduates with the aim of directly recruiting them.

Examples of chains that have recently recruited using these sessions include: Marriott, Sheraton, Conrad Hilton, Kempinsky, Euro Disney, Holiday Inn Worldwide, Accord group – Sofitel, Mercure, Novotel – Radisson SAS, Hyatt, Hilton International, Intercontinental, Crowne Plaza, Peninsula, NH Hotel etc.

Academic Activities and Social Events

In order to develop students’ general knowledge, BBI organises visits to professional fairs (EQUIPHOTEL-Paris, ITB-Berlin etc.), as well as various study visits to different hotels and businesses related to the hospitality industry, which are of particular interest, and also the European Institutions.

The SRC-Student Representative Committee organises all events activities such as: conference, concert, ball, party, mini trips, sport activities etc; and for the social and welfare organises activities to support charities, philanthropic organisation, society etc.
A hotel manager makes many contacts and does business with people from all walks of life from around the world.

Hotel management is one of the most varied and interesting professions today.

A Hotel Manager enjoys considerable freedom in his or her work; he or she therefore has a wide latitude for personal initiative.

You would be able to travel, to work in various different countries and make your own career choices.

Through its professional network, BBA ensures that its students obtain the best placements in the hotels, around the world.

Focusing on Qualitative Student Development.

Your work will always be varied. It will never be repetitive or boring ...

You will have to accept responsibility quickly and you will very soon become involved in the decision-making process.

... because you will always have new situations to deal with. Every day you will face a new challenge.
Lodging

BBI helps each student to select and to find the most appropriate accommodation at a reasonable price

In Luxembourg
The campus of Wiltz offers the possibility for students to be accommodated in the “Wiltz Castle” itself. The lodging of students is managed by the city’s authorities and an annual contract between the student and the City Hall is drawn up.

Another option for students is to find accommodation in the vicinity of the institute for a private room renting. The student can enquire as to the procedure to be followed via the institute. The financial conditions depend on the type of accommodation.

In Belgium
Students wishing to find accommodation in the vicinity of the institute can enquire as to the procedure to be followed via the institute. The lodging of students is managed by an independent organisation and an annual contract between the student and this organisation is drawn up.

The financial conditions depend on the type of accommodation. Campus accommodation is not available in Brussels.
Internship in Contemporary Luxury and Exquisite Design Hotels
Internship

BBI helps each student to select the most appropriate internship by organizing several hotel visits as well as “Career Days”.

Internships are a vital complement to teaching and are an integral part of the study programs. They are compulsory and are mainly carried out in major international hotel chains, depending on national and international availability.

The internship also serves as a valuable international experience for students seeking global hospitality career. Each year, they take this opportunity to enrich their professional and personal experience.

The internships are structured around a progress plan established by the institute, the details of which are to be found in the student’s “TRAINEE MANUAL”. This contains a progress-guide program, allowing an objective evaluation of the work carried out by the student during the internship. In this way, students remain in constant contact with BBI and inform it on the results of their work plan and progression.

The internship agreement, signed by the student, the hotel and BBI is established in accordance with the European Training Student Charter as drawn up by HOTREC; this body represents professionals from the different national federations.

We wish you every success in your educational venture!
The professional path of our students is also our experience!

List of well-known hotels in the world in which BBI students have arranged internships and careers

Amigo Hotel Brussels - Belgium
Arts Hotel Barcelona - Spain
Bloom Hotel – Brussels - Belgium
Carlton Hotel Chongqing - China
Château du Lac – Brussels - China
Corinthia Palace Hotel - Malta
Courtyard Brussels - Belgium
Crowne Plaza Brussels Europa - Belgium
Crowne Plaza Palace Hotel - Brussels
Crowne Plaza Brussels Aiport - Belgium
Disneyland Paris - France
Dusit Hotel - Thailand
Emirhan Hotels Side - Turkey
Far Eastern Plaza Hotel Taipei - Taiwan
Four Points Sheraton Brussels - Belgium
Furama Hotel Hong-Kong - P.R. China
Heradura Hotel Heredia - Costa Rica
Hilton Antwerp - Belgium
Hilton Brussels - Belgium
Hilton Shanghai - China
Hilton Cavaleri Roma - Italy
Hilton London Paddington - UK
Holiday Inn Paris - France
Hostellerie Les 3 Tilleuls Québec - Canada
Hôtel de Paris - Monaco - Monte-carlo
Hôtel du Louvre - Paris - France
Hôtel Le Beauvallon - France
Hôtel Le Crillon - Paris - France
Hôtel Le Plaza Brussels - Belgium
Hotel Nikko New Century Beijing - China
Imperial Beach Club Paphos - Cyprus
Inn on the Park Hotel Toronto - Canada
Inter-Continental Cannes - France
Intercontinental Hamburg - Germany
Inter-Continental Hotel Seoul - Korea
Inter-Continental Kinshasa - R.D. Congo
Johannesburger Hotel - South Africa
Kempiski Dukes'palace - Brugge Belgium
Kempiski Dubaï - UAE
La Palmeraie Hotel Marrakech - Morocco
Lakeside Hotel Fuzhoku - China
Le Crillon - Paris - France
Le Château All Suite Hotel - Brussels
Le Méridien Brussels - Belgium
Lutetia Hotel Paris - France
Marriott Hilton Head - USA
Marriott Brussels - Belgium
Marriott Shanghai - China
Marriott Copenhagen - Denmark
Marriott Köln - Germany
Marriott Myrtle Beach - USA
Marriott Resort Hilton Bay S.C. - USA
Marriott Resort - Doha - UAE
Memling Hotel Kinshasa - R.D. Congo
Memphis Ryan Amsterdam - The Netherlands
Mercure Hotel Bordeaux - France
Metropole Hotel Brussels - Belgium
Meurice Hotel Paris - France
Montgomery Hotel Brussels - Belgium
NH Hotel Stephanie - Brussels - Belgium
NH Atlanta Brussels - Belgium
NH Brussels Airport - Belgium
NH Luxemburg
Nikko Hotel Paris - France
Norfolk Hotel Nairobi – Kenya
Novotel Hotel Brussels Grand Place- Belgium
Palacio Hotel Estoril – Portugal
Peninsula Hong-Kong - China
Peninsula Shanghai - China
Peninsula Peking - China
Plaza Hotel Antwerpen - Belgium
Radisson SAS Brussels - Belgium
Radisson SAS Hotel - Dubai
Red Carnation Hotels - London - UK
Renaissance Brussels - Belgium
Renaissance Hotel Paris - France
Residence Hotel Antwerpen - Belgium
Rey Juan Carlos I - Spain
Ritz Hotel Paris - France
Royal Palm Grande-Baie - Mauritius
Sandy Lane Hotel St. James - Barbados
Silken Hotel Brussels - Belgium
Schindlerhof – Nürnberg - Germany
Sheraton Belgravia London - UK
Sheraton Brussels Airport - Belgium
Sofitel EU – Brussels - Belgium
Sheraton Chengdu Lido Hotel - China
Sheraton Hotel & Towers Brussels - Belgium
Sofitel Le Sphinx Cairo - Egypt
Sofitel Winter Palace Hotel Luxor - Egypt
Sofitel Zhengzhou - China
Sofitel Luxembourg - G.D. Luxembourg
Starwood Area HQ-Porto Cervo - Italy
The Palace Hotel Beijing - China
Xi Yuan Hotel Beijing - China
Yin Du Hotel - China

(Listing not limited...)

25
Enthusiastic Testimonies from 32 countries .... At glance!

“BBI is a school with an excellent and strong reputation for its quality education. For me, BBI has proven to be an outstanding choice as a starting point for my future career in the hospitality industry. My decision to join BBI was the right one because the managerial and practical trainings I received gave me the best foundation on which to develop my professional skills”.

SAELENS MIET from Belgium

“I decided to join BBI because it ticked all the right boxes for me: a very good professional ranking by the hospitality industry, huge diversity across the student body, in terms of both nationalities & previous education. I really appreciate the real international program offered as well as the skilled BBI’s teachers”

PIT LUDIG from Luxemburg

“As I did, you will discover that BBI is a successful, innovative and modern institute. I think that you will be very impressed with what you studying, because it means you will be somewhere that’s going from strength to strength in academic achievements, enterprise and levels of student satisfaction”.

WEINICH WENZEL from Germany

Studying at BBI is for me the most valuable hands-on learning experience; a great time with a lot of insights into the hospitality world; a global network of friends and colleagues; a multi-cultural and ethnic environment that creates a real atmosphere beyond the ordinary. Yes BBI gives me a solid ground to move on the future challenges”.

ROBICHE CONSTANCE from France

“The faculty show they care in their involvement with their students; they take the time to get to know each student personally. I also liked that professors enhanced learning by using real-life examples in their lectures. To enhance learning, professors included interactive platforms in their power point presentations with links to course notes, student contacts, discussion forums, etc.”

TRAN VAN MINH CELIA from Vietnam

“Anyone who has taken the plunge and come to BBI to study is enthusiastic. It’s one thing to start higher education and get a degree to stand you in good stead for the future. It’s even better if you enjoy yourself while you are there. That’s what I found in studying at BBI”.

LI YING MIN from China

“I like the hands-on approach of the courses at BBI because it has taken my learning beyond theory. I have learned to apply my knowledge through experiences including giving presentations, working in teams, and practical experiences in every area of hospitality practice. I felt better prepared going into the workforce because of those experiences”.

OSUCH BEATA from Poland

“Studying at BBI was the beginning of a journey into the exciting, rewarding and challenging world of the hospitality industry. The courses at BBI are well structured and staff, faculty and fellow students form a close relationship over the years spent together. Involvement in each individual student’s professional development is highly focused upon and all the necessary support and tools are given, allowing the institute’s future hoteliers to obtain the knowledge and experience needed for a challenging, successful and fulfilling career within the industry. BBI shaped the path to a great career that has taken me to places all over the globe and allowed me to expand both my personal and professional horizons.”

DAMKJAER STINE from Denmark
WILTZ
THE HEART
OF THE ARDENNES

WE WISH YOU EVERY SUCCESS
IN YOUR EDUCATIONAL VENTURE!

www.bbi-edu.eu

www.wiltz.lu