

VERSION	DATE
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Study Regulations

for the course of studies leading to the
Advanced Federal Diploma of Higher Education in Hospitality Management
in English
valid from 01.08.2026, Version v08.2026

for all intakes until and including spring semester 2026

VERSION	DATE
v08.2026	01.08.2026

Administration

RESPONSIBILITY	
Function	Program Manager HFe

APPROVED BY	
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Section 1 – Introduction

Art. 1 – Aim and purpose

¹ These study regulations describe the HF course of study in English (HFe) at the EHL Hotel School Passugg Ltd. (hereafter EHL Hotel School Passugg) and contain all the requirements relating to admission, teaching, examinations, and graduation. In addition, it regulates the final qualification procedure and contains the instructions for appeal. The following documents are components of the study regulations of the EHL Hotel School Passugg and can be found on MyEHL:

- a. EHL Code of Ethics
- b. Internship regulations
- c. Admissions process
- d. Campus directives
- e. Fee regulations
- f. Guide for professional appearance
- g. General terms and conditions
- h. Curriculum
- i. Guidelines on the use of artificial intelligence (AI) in teaching and learning
- j. Internal processes (see cross-references and/or footnotes) governing individual provisions of these regulations

² The EHL Hotel School Passugg expects students to adhere to the applicable values, framework, and rules during their study period. Students are aware that if they violate these regulations, they will face disciplinary consequences, up to and including expulsion from the program, depending on the severity. They will be a positive role model and adhere to the following points.

Art. 2 – Vision and values

¹ The EHL Hotel School Passugg is a community where students can learn, develop, and experience the heart of hospitality. Family, respect, learning, excellence, and innovation are the EHL Group's corporate values that guide students and employees in their daily studies and work.

² As ambassadors of EHL Hotel School Passugg, students ensure that their behavior and dress always meet professional standards. The "EHL Guide for Professional Appearance" sets out the standards for external appearance on campus.

³ Students attend classes according to the curriculum and schedule. This also includes field trips and other official school events. Punctuality and reliability (appointments, agreements, requirements) are a matter of course at EHL Hotel School Passugg.

⁴ In addition to the professional training, self-responsibility for one's own learning and the development of emotional competence within the framework of "Affective Hospitality" are focal points during the study period. By behaving in a respectful, helpful and reflective manner, students and staff alike benefit from an appreciative and familiar learning and working atmosphere.

Art. 3 – Bullying and sexual harassment

¹ Neither bullying nor sexual harassment will be tolerated. In case of problems, students should inform the Program Manager or a faculty or staff member they trust for support and help.¹

Section 2 – HF Program Structure

Art. 4 – State recognition and quality assurance

¹ The College of Higher Education (HF) is a department of the EHL Hotel School Passugg. The HF course of studies, which is offered in German and English, is recognized by the State Secretariat for Education, Research, and Innovation (SERI), and is awarded a federally recognized diploma. The

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diploma entitles the holder to use the legally protected title «dipl. Hotelier-Gastronom HF/dipl. Hoteliere-Gastronomin HF» (translated as «Advanced Federal Diploma of Higher Education in Hospitality Management»).

² The EHL Hotel School Passugg is a member of the Tourism, Hospitality, Catering and Facility Management Division of the Swiss Conference of Colleges of Higher Education.

³ The EHL Hotel Management School Passugg is accredited by the International Centre of Excellence in Tourism and Hospitality (THE-ICE) and therefore adheres to THE-ICE's "Standards of Excellence".²

Art. 5 – Admission requirements

¹ The EHL Hotel School Passugg admission requirements, as well as the procedures for special exceptions «sur dossier», are set out in the HF Admissions Process document.

Art. 6 – HF program overview

¹ The HF program provides professional skills in the hotel and catering industry with the aim of enabling graduates to master demanding leadership and management tasks.

² The EHL Hotel School Passugg HF program consists of four compulsory school semesters (1st, 2nd, 4th, 6th Semesters) of 18 weeks each (900 learning hours per semester), plus two six-month specialized internships (3rd, 5th Semesters), in all totaling 5,400 learning hours and is offered as a full-time program. The complete course of study can be found in Appendix VIII – Section 11 – Course of Study HF.

³ Cross-curricular assessments are conducted at the end of each semester and are part of the qualification procedure.

⁴ The promotion requirements for each semester, as well as the rules for the final qualification procedure, are set out in the examination and promotion regulations.

Art. 7 – Forms of learning

¹ The school's educational components are taught or acquired in different forms of teaching and learning. Blended Learning teaching model forms the basis of the didactic concept. Students work out the basics of the learning content at their own pace before the classroom sessions. The classroom sessions with the lecturers serve to discuss, deepen and apply the learning content.

² The EHL Hotel School Passugg distinguishes between the following forms of learning:

Accompanied Learning

- Classroom Learning (CL)

Accompanied classroom learning is a live, interactive exchange between students and teachers in either onsite or online classrooms in the form of theory lessons, practical training, specialty seminars, and excursions. They serve to apply, practice and deepen the acquired theoretical basics.

- Self-Study (SSTU)

Lecturer-initiated, supervised learning outside of classroom instruction serves to develop theoretical foundations before the next classroom session using an internal learning platform and is included in the timetable; the results are discussed and/or reviewed.

- Self-guided Learning (sL)

Students work on specific assignments and/or defined learning objectives mostly independent of the teacher and outside of the classroom. The results of the assignments or the achievement of the learning objectives are controlled and assessed by the teacher (e.g., project work).

Unaccompanied Learning

- Unaccompanied Learning (uL)

² [Home - THE-ICE](#)

Unaccompanied learning is individual self-study without supervision and assessment. The time is used to deepen understanding according to personal interest and needs in preparation for exams and competency assessments.

Art. 8 – Internships

¹ The regulations on internships are set out in the Internship Regulations HF. The Career Service Team actively supports and assists learners and students in their search for a suitable internship. However, the ultimate responsibility for organizing and selecting the internship lies with the students themselves.

² Internship semesters must be completed and passed before entering the subsequent school semester.

Art. 9 – Practical assignments

¹ Students participate in at least two practical assignments of school-organized events during the school semesters.

² These assignments support the theory-practice transfer and are usually not financially compensated.

³ They are considered part of the school-based training.

Art. 10 – Areas of Professional Competencies (HKB)

¹ The Swiss federal government's Curricula Framework (RLP)³ for the hotel and gastronomy sectors is the basis for the HF educational program at the EHL Hotel School Passugg.

² The five areas of professional competencies covered in the curricula framework (RLP) lead to the ability to master tasks and activities in a professional, self-initiated, goal-oriented, and flexible manner. The RLP defines the following five areas of professional competence:

- HKB 1: Develop and plan hotel and gastronomy concepts
- HKB 2: Assume leadership tasks and management responsibilities
- HKB 3: Prepare and perform hotel and catering services
- HKB 4: Work and collaborate in a professional manner
- HKB 5: Contribute to the development of the company and the development of oneself

Each HKB summarizes different professional competencies needed in hospitality. These general competencies are specified further into specific performance targets.

³ Based on these professional competencies, the EHL Hotel School Passugg has developed four Role Profiles of graduate attributes our students should possess. Each of the four school-based semesters focus on one of these profiles, while still linking to the others:

Semester 1:	Role Host : The Host designs special guest experiences with sensitivity to emotions and needs.
Semester 2:	Role Communicator : The Communicator communicates and acts responsibly and respectfully in a diverse and multicultural environment.
Semester 4:	Role Entrepreneur : The Entrepreneur finds sustainable solutions through entrepreneurial thinking, collaborative and proactive action.
Semester 6:	Role Networker : The Networker uses partnerships and networks for co-creative collaboration.

⁴ The connection between the roles of EHL Hotel School Passugg and the professional skills according to the framework curriculum, and the distribution of the learning fields, can be found in Appendices II and III.

Section 3 – Foreign Languages

Art. 11 – Objectives

¹ Graduates of the HF English Division should have competence in three different languages.

³ siehe SBFI: [Rahmenlehrplan Hotellerie-Gastronomie](#)

² As English is the language of instruction, they must have at least a B2 level in order to start the program, and generally already speak at least one other language (i.e., mother-tongue).

³ As an additional foreign language, German is mandatory for all English division students unless dispensed according to Section 5.

⁴ The proof of competence in German for dispensation is possible with an external certificate or with a language exam organized by the EHL Hotel School Passugg.

⁵ The following external certificates are recognized:

- Goethe Certificate A1 or TELC Certificate A1 (only valid for entry into the 4th semester)
- Goethe certificate A2 or TELC certificate A2

⁶ Costs for external certificates and language exams are covered by the students.

⁷ Students whose native language is German can apply for dispensation, and if granted, the proof of conversational competence in German at level A2 is not required.

Art. 12 – Gradual proof of competence in German

¹ As described in the Distribution of Subjects, the German course is a pass/fail promotion dependent upon class work during the semester. However, during the course of studies, students in the HF English division must also demonstrate proficiency in German at the following two levels and times in order to proceed with the HF program:

1. At the end of semester 2, with a German exam organized by the EHL Hotel Management School Passugg at level A1/2, or with an external certificate of at least level A1 of the European Language Reference Framework that will be validated by the EHL Hotel School Passugg.

Students who do not pass the language exam or cannot present an external certificate may enter semester 3 internship but must provide proof of achieving this level in order to enter semester 4. This is possible through taking a remake exam by the school or providing the external certificate. Without proof of competence at the required level, the 4th semester cannot be attended.

2. At the end of semester 4, a language exam organized by the EHL Hotel School Passugg at level A2 conversational, or an external certificate at level A2 of the European Language Reference Framework must be submitted.

Students who do not pass the language exam or cannot present an external certificate may enter semester 5 internship but must provide proof of achieving this level in order to enter semester 6. This is possible through taking a remake exam by the school or providing the external certificate. Without proof of competence at the required level, the 6th semester cannot be attended.

Section 4 – Absences

Art. 13 – Rules

¹ Class attendance is compulsory unless dispensation has been approved by the Head of Higher Education. Classes must be attended regularly and punctually.

² Every unattended classroom lesson is counted as an absence. No distinction is made between excused and unexcused absences. Events with third parties (e.g., guest lectures, special or project events) are also obligatory and must be attended.

³ Late arrival to a lesson that has already started will be recorded as an absence.

⁴ In the case of unforeseeable absences due to illness, accident, delays, etc., the lecturers must be notified before class begins. In case of longer absences due to illness, Student Services must be informed additionally.

Art. 14 – Consequences

¹ Absences are controlled in all courses and the total percentage are shown on the semester report

with the following remarks:

Absences	Note in the certificate
0 – 5%	regular class attendance
5 – 10%	frequent absences
10 – 15 %	very frequent absences
> 15 %	no admission to the semester qualifications exams

² If students have more than 15 % total absences based on the attendance of total lessons in the semester (Total Classroom Lessons), they are not admitted to the semester profile examinations; the grade 1.0 is entered as the profile examination grade. Absences refer to all absences from classes, regardless of the reason, including doctor's appointments, illness, interviews, or other personal matters.

³ In cases of hardship (e.g. prolonged sickness), the Program Manager will decide on exceptions to this absence regulation. Students must be able to document all absences and justify them in writing (until SW15).

⁴ Students are responsible for checking the status of their absences on their own.

Art. 15 – Absences during exams

¹ In principle, all students must complete all examinations, unless they are completely exempt from the course. Assignments must be handed in on time.

² A grade of 1.0 will be assigned for exams not taken or assignments not turned in on time until an appropriate make-up exam is taken, or a new assignment is turned in on time.

³ If it is not possible to take part in a profile examination or parts thereof, the grade 1.0 or, in the case of partial examinations, the score 0 will be set. This also applies to assignments that are not handed in on time.

⁴ A profile examination or parts thereof can only be made up if a special request has been submitted by the student and approved of by the Head of Higher Education. If the request is not approved, the grade 1.0, or the score 0, will remain for partial examinations or assignments not handed in on time. A profile examination or parts thereof can only be made up if there is a proof of important reasons (illness, accident or death in the family). The Program Manager decides on the basis of a justified written request whether a profile examination or parts thereof can be made up.

⁵ In case of illness or an accident, the Student Service must be notified immediately (081 255 17 04) and a medical certificate must be submitted. Illness or accident claimed later will not be accepted as a reason for excuse.

⁶ In case of late arrival at the examination location, the entitlement to an unreduced examination time or for a new examination date depends on the reason for the delay.

⁷ In the case of late arrival for an unjustified reason (e.g. oversleeping), only the remaining examination time will be granted. A partial evaluation is carried out, i.e. parts of the examination that have not been carried out are not evaluated, the total score remains unchanged. If the candidate does not appear at all for the examination for an unjustified reason, there is no possibility to make up the profile examination or parts of it.

⁸ In case of late arrival for a valid reason (with appropriate documentation), Program Management will schedule a later exam time; the full exam time will be granted. If the request is not approved, the grade of 1.0, or the score of 0 for partial exams or assignments submitted after the deadline, will stand.

⁹ Costs for profile re-examinations, or portions thereof, may be charged to students in accordance with the [fee regulations](#).

¹⁰ The rule for absences in profile examinations applies in the same way to examinations of the final qualification procedures (e.g., Business Plan and Assessment Portfolio).

Art. 16 – Interruption of training

¹ If there is an important reason (e.g. illness, pregnancy, military service), a written request for a break in training can be submitted to the school management.

² An interruption in training is possible for a maximum of two semesters. Grades and marks from semesters completed before the interruption remain valid. If the interruption takes place during an ongoing school semester, the work performed in this semester (papers, grades, predicates) will not be recognized.

³ The continuation of the HF training is only possible at the beginning of a semester and must be applied for to the school management at least three months before re-entry.

⁴ Provisions regarding a possible interruption of the internship are laid down in the internship regulations.

Section 5 – Dispensations

Art. 17 – Dispensations from individual subjects

¹ On the basis of proven competencies, students may, upon request, be dispensed from attending classes in individual subjects.

² Dispensations from subjects are regulated at the beginning of the semester.

³ A dispensation does not entitle the student to any reduction of semester fees.

⁴ Written requests by students must be discussed with the lecturer during the first week of classes. Requests approved by the lecturers are subsequently forwarded collectively, together with the necessary documentation, to the Program Management, which decides on the dispensations.

⁵ Partial dispensations may be granted if the student can demonstrate good prior knowledge. In this case, students are exempted from attending classes but not from examinations. The student must complete the regular examinations during the semester and submit assignments on time; the resulting grades determine whether the partial dispensation may continue. If grades fall below 5.0, the partial dispensation is revoked and the student must attend classes again.

⁶ The subject grade is calculated and counts toward the calculation of the profile preliminary grade. Full dispensation may generally only be granted for subjects in the 1st and 2nd semesters. Students must be able to demonstrate that they fully possess the required professional competencies.

⁷ Subjects from which students are exempted, both classes and examinations are not taken into account when calculating the profile preliminary grade of the respective semester and are marked as “dispensed” in the semester report.

⁸ Regardless of whether a full or partial dispensation has been granted in a subject, all students must complete the full profile examination at the end of each semester.

⁹ The tables in Appendices IV and V regulate the competencies that must be demonstrated for full or partial dispensation.

¹⁰ Diplomas certifying the required competencies must be submitted together with the dispensation request.

Art. 18 – Dispensation from an internship or academic semester

¹ For students with prior education as Hotel Communication Specialist EFZ under the “school-based basic education” (SOG) model, a shortening of the program by one academic semester, as well as dispensation from one internship semester, is possible.

² For these students, the program consists of three academic semesters (they are dispensed from the first academic semester) and one internship semester.

³ Students completing the shortened HF program are exempt from the Host profile examination; consequently, no Host profile grade is determined. The QP profile grade is therefore calculated based on the three profile grades Communicator, Entrepreneur, and Networker.

⁴ Students are admitted directly to the second academic school semester (Communicator), but they must complete the content of the learning fields «Affective Hospitality I» and «Learning Portfolio I» by no later than the end of the study week of the second school semester (Communicator). Both learning fields must be completed with the predicate “passed”; if they are marked “not passed”, the promotion regulations pursuant to Section 9 of the study regulations apply.

⁵ In addition, the preparatory course for the subject «Applied Mathematics in Hospitality» must be completed independently through self-study before the start of the regular classes for this subject.

⁶ Selective participation in the introductory program for students of the first academic semester (Host) during the same week is mandatory.

⁷ It is the responsibility of the students to independently acquire any missing competencies from the first academic semester (*Host*) that may be required for subsequent profile examinations and the final qualification procedure.

⁸ Student Services will inform students before the start of the program about the timetable for completing the two subjects «Affective Hospitality I» and «Learning Portfolio I», as well as provide information on access to the preparatory course «Applied Mathematics in Hospitality».

⁹ Requests for dispensation from subjects in subsequent school semesters (in accordance with Appendices IV and V) must be submitted in writing to the Program Management at the start of each semester, together with the corresponding proof.

¹⁰ There is no entitlement to a reduction of semester fees.

Section 6 – Examination Regulations

Art. 19 – Principles for academic integrity

¹ Academic and scientific integrity refers to respecting the rules and principles of academic and scholarly work in research and teaching, and requires ethical academic conduct that goes beyond applicable legal norms. Constant adherence to reliability, honesty, respect, and responsibility can be described as good academic practice.

² Lecturers and students demonstrate their personal responsibility and awareness of the applicable regulations through reliability and honesty in the use of all aids, and through transparent citation of all sources, while respecting authorship.

³ Violations of academic integrity (e.g., plagiarism, data falsification, failure to cite sources or inadequate citation, as well as the unauthorized use of aids, including AI) are not accepted, and any attempt at deception is sanctioned in accordance with Section 8.

Art. 20 – Principles governing written assessments

¹ Written assignments are personal achievements that reflect the students' professional competence. All assessments must comply with Swiss copyright law as well as with these and the above-mentioned provisions of the EHL Hotel School Passugg. Consequently, the principles of academic integrity must be fully observed; all sources and aids must be disclosed, and correct citation formats must be used.

² Written assignments must comply, in terms of formatting, structure, and language, with the Guidelines for Written Assignments at the EHL Hotel Management School Passugg. Alongside content quality, linguistic correctness and compliance with formal requirements constitute an integral part of the assessment.

³ In all unsupervised written assessments, a personal declaration is used to confirm the independent preparation of the assignment and the complete and correct disclosure of all sources and aids (Appendix VIII).

Art. 21 – Principles governing the (non-)use of generative artificial intelligence in teaching

¹ The use of generative artificial intelligence (AI⁴) offers great potential as a supportive tool in teaching and learning processes, but must be regulated in order to establish clear framework conditions for the conduct and assessment of performance evaluations, as well as for the responsible use of generative AI in the academic context and in compliance with academic integrity.

⁴ In these regulations, the term generative artificial intelligence is uniformly referred to by the abbreviation AI.

² The EHL Hotel School Passugg defines in which situations the use of AI is permitted, how it must be declared transparently, and when it is prohibited or considered an attempt at deception. The aim is to promote a fair, transparent, and future-oriented examination and education culture.

³ Each subject and its corresponding assessments are defined in writing by the respective lecturer, in consultation with Program Management, before the start of the semester and assigned to one of the following three categories:

- a) Use of AI permitted: unrestricted use of AI is allowed if it does not hinder, and may even promote, the achievement of learning objectives (e.g., creative and reflective work).
- b) Use of AI conditionally permitted: AI may be used under clearly defined conditions (e.g., for specific tasks, within a clearly limited framework followed by critical reflection on the results).
- c) Use of AI prohibited: The use of AI is not conducive to achieving the learning objectives or appropriate for the type of assessment (e.g., where the development of personal creativity and problem-solving skills is required).

⁴ Where the use of AI is (conditionally) permitted, it must align with the learning objectives and support, not replace, the student's own performance. Responsible and critical use of AI is always expected, and its use must be documented transparently (e.g., through chat logs, version histories). Additional oral examinations may be considered in the assessment process to verify the achievement of learning objectives.

⁵ When AI is used (conditionally), applicable data protection regulations must also be observed, in particular for the protection of sensitive personal data or other confidential information.

⁶ If the use of AI is prohibited, this decision must be justified to students by the lecturer. Any alternative permitted aids may be indicated (e.g., spelling or citation software based on non-generative AI).

⁷ Violations of the established regulations regarding the use or (non-)declaration of AI are considered an attempt at deception.

Section 7 – Examination Provisions

Art. 22 – Grading

¹ During the HF program, the expected professional competencies are regularly reviewed and assessed, both formatively and summatively.

² Profile examinations and the final qualifications are designed to be networked and interdisciplinary across all courses.

³ Student performance is based on regular assessments each semester:

- a. through summative exams and assignments during the semester
- b. through formative feedback, making learning progress or deficits transparent
- c. through cross-linked profile examinations at the end of the semester that are oriented towards practical competencies and covering all courses in the semester
- d. through the review of the internship target agreements and the interim report, as well as the final internship evaluation

⁴ All unauthorized aids, plagiarism, or other forms of dishonesty are strictly prohibited. In such cases, students will be excluded from the assessment and a grade of 1 will be given, with no opportunity for remake allowed.

⁵ In the case of examinations with fixed partial examinations (e.g. profile examinations), students who use unauthorized aids, plagiarism or other dishonesty will be excluded from the partial examination and the entire partial examination will be graded with 0 points. In this case, it is not possible to repeat the partial examination.

⁶ Correcting or grading errors and technical problems from any form of assessments first need to be addressed to the lecturer. If not conclusive, students can then address an academic appeal to the Program Manager, who has the final authority, within five days after the grade publication. For any appeals that would lead to non-promotion or non-awarding of the diploma, refer to Section 12.

⁷ An overview of the grading scale can be found in Appendix VI. An overview of the appeals process can be found in Appendix IX.

Art. 23 – Assessments

¹ Summative (graded) assessments (mathematically calculated 1/10 grades) are determined in the grade-relevant subjects of the four role profiles. At least three summative assessments must be recorded per subject by the end of the semester. Summative assessments may be determined through assessed assignments, as well as oral, written, or practical examinations.

² Formative assessments are used during the German course to allow students to gauge their competence level. Whether the student is given a Pass or Fail is determined by the quality of their semester work as determined by the instructor. In the transcript, the course is noted as «Passed», «Failed» or «Dispensed» and is thus not part of the profile preliminary grade; the course is, however, promotionally relevant.

³ German competence will be tested and evaluated in all semester profile exams at the level of completed instruction in semesters 1, 2, and 4.

⁴ Students with a partial dispensation in a course must take part in the regular assessments during the semester; assessed assignments must also be submitted on time. The respective assessment results decide on the continuation of the partial dispensation; to continue in the partial dispensation, a 5.0 minimum grade is necessary for each assessment. Students with full dispensation in a course do not take part in the summative assessments but do take part in the complete profile examinations at the end of the semester, thereby demonstrating their professional competence in a dispensed course as well.

Art. 24 – Make-up exams

¹ Make-up exams are used to replace a grade of 1.0 if an exam was missed during the semester or an assignment was not turned in on time.

² For small assessments like quizzes which take less than 15 minutes, the instructor may organize the make-up quiz during the week.

³ For make-up examinations or for the submission of a new assignment, students must submit a written, justified request to the Program Manager. The request must be submitted within 3 days of the missed examination or missed submission deadline. Absences due to illness must be documented with a doctor's certificate.

⁴ Approved make-up examinations take place outside of regular school hours (normally Saturday morning). If the request is not granted, the grade of 1.0 remains.

Art. 25 – Subject grades, Pass/Fail subjects, and Profile preliminary grades (Profile pre-grade)

¹ The average of the semester assessments of a subject, forms the subject grade. It is shown on the certificate in half and whole grades.

² Certain courses are assessed with "passed" or "failed". These subjects are also calculated in the semester promotion, but they are not used in the calculation of the profile preliminary grade

³ The average of all subject grades each semester forms the profile pre-grade. It is shown on the certificate in 1/10 grades.

Art. 26 – Subject retests / Subject retest grading

¹ Subject retests make it possible to pass a semester retrospectively. They are only possible in subjects that received a failed subject grade. They cover the entire semester material of the failed subject and can be carried out practically, in writing and/or orally. Registration for the subject retests must be submitted in writing to the STS by the official end of the semester (May 30 or December 30) at the latest.

² Retests can be taken only once per subject and must be completed no later than the first week of the next academic semester, later semesters are not allowed. The dates are published by Student Services. In case of illness, Program Management will decide on a new date for the re-examination (this must be documented in writing with a doctor's certificate).

³ A subject retest is considered to have been passed if at least the grade 4.0 (mathematical 1/10 grade) has been achieved. In this case, the unsatisfactory learning field grade is replaced with the grade 4.0, even if a higher grade was achieved in the learning field re-examination.

⁴ If the subject retest grade is lower than 4.0, the previous subject grade will not be replaced.

⁵ For a subject that has been completed with the grade "not passed", the same conditions apply as for graded subjects in order to receive the grade "passed". "Passed" corresponds to the grade 4.0 (mathematical 1/10 grade).

⁶ The costs for subject retests will be billed to the students in accordance with fee regulations.

Art. 27 – Profile exams

¹ At the end of each semester, a set of cross-subject profile examinations are used to determine whether the professional competencies (HK) required up to that point have been achieved.

² Admission to the profile exam is only possible if the total number of absences is < 15%.

³ The EHL Hotel School Passugg reserves the right to refuse admission to the profile examination if payment of the semester invoice is outstanding.

⁴ The profile exams are final exams that cover the material of the entire semester, but focus on the competencies outlined in the module descriptions.

⁵ Profile examinations are not discussed with students and are not returned. Viewing the profile exams is possible only in the event of an insufficient profile examination result. Profile examinations remain in the EHL Hotel School Passugg archives until the end of the training, or the appeal period has expired.

⁶ The profile grade is the average of the profile exam grade and the profile pre-grade (mathematically 1/10 grades). Four different profile grades are determined during the HF training:

1st Semester: Profile Grade Host

2nd Semester: Profile Grade Communicator

4th Semester: Profile Grade Entrepreneur

6th Semester: Profile Grade Networker

Art. 28 – Profile Retake Exams

¹ These transitional provisions allow for retakes of certain failed components of the profile exams in the 2nd and 4th semesters if the profile exam grade is below 4.0 (failed).

² If the overall profile exam grade is below 4.0, the profile exam is considered failed.

³ If the profile exam is failed, each failed written exam Part may be retaken once. However, the following exam Parts are exempt from this rule and cannot be retaken:

- 2nd semester COMMUNICATOR (Part B German / Part E oral examinations)
- 4th semester ENTREPRENEUR (Part A Concept Week, Part B Entrepreneurship and Innovation, Part C International Hotel Management, Part D-2 German)

⁴ The retake exam(s) of the failed parts of the Profile exam will be held at the next possible fixed date. The program management determines the time frame of the retake exams and at the beginning of the semester.

⁵ A retake exam is considered to have been passed if at least a grade of 4.0 (mathematically 1/10 grade) has been achieved. In this case, the unsatisfactory grade will be replaced with a grade of 4.0, even if a higher grade was achieved in the exam.

⁶ No retake exams are possible for Profile exams of the 6th semester.

Art. 29 – QP-Grade profiles

¹ The QP-Grade Profiles (calculated to 1/10 grade) are calculated from the average of all semester

profile grades. The profile grades are weighted equally.

² The grading of the Assessment Portfolio takes place within the framework of the final qualification procedures (QP). The grade (mathematically 1/10 grade) is calculated from the following partial grades: 50% written work, 50% oral defense.

³ The Business Plan is evaluated as part of the final qualification procedures. The grade (mathematically 1/10 grade) is calculated from the following partial grades: 50% written work, 50% presentation and defense of the business plan.

⁴ The Diploma grade (mathematical 1/10 grade) is composed of the following subgrades, weighted 1/3 each: QP-Grade Profiles, QP-Grade Assessment Portfolio, QP-Grade Business Plan.

Section 8 – Disciplinary Regulations

Art. 30 – Principles for handling suspected attempts at deception

¹ In the event of a possible violation of rules and regulations, the school may initiate disciplinary proceedings.

² The student is invited to a disciplinary meeting with the Program Management during which the allegations are explained, and the student is given the opportunity to respond.

³ Following the hearing, the competent body decides whether the proceedings are to be closed without sanction or whether a sanction is to be imposed. The decision is communicated in writing.

⁴ An appeal against the decision may be submitted in writing to the Management Team within five days. If no appeal is lodged, the decision and any imposed sanctions are deemed accepted and the proceedings are concluded.

⁵ If an appeal is submitted, the Management Team reviews the case through a disciplinary commission. The commission hears the person concerned, examines the facts and the available evidence, and then renders a decision. The decision of the disciplinary commission is communicated in writing.

⁶ If new relevant evidence emerges or if the factual situation changes, a new written appeal may be submitted to the Management Team within five days, and another disciplinary committee may be convened.

⁷ Section 12 covers the legal authority for the appeals process.

⁸ A visual overview of the process is provided in Appendix IX.

Section 9 – Promotion Regulations

Art. 31 – Promotion Policy

¹ The following promotion regulations set out the conditions under which a semester is deemed to have been passed and the conditions under which a semester may be passed retrospectively.

² School semester results are distinguished as follows:

- Promoted: The semester has been passed and the student is allowed to enter the next semester. Entry into the following school semester is subject to proof of passed internship semesters and required language proficiency.
- Conditional Pass: Students who are conditionally passed must complete the requirements for promotion by the end of the first week of the next school semester.
- Fail: The semester has not been passed, entry into the following school semester is not possible.

Art. 32 – Promotion conditions

¹ Promoted is when:

- a. a semester profile pre-grade of at least 4.0 has been achieved
- b. with not more than two individual subject grades below a 4.0 or Fail over all semesters
- c. and the semester profile exam grade of at least 4.0 has been achieved.

Art. 33 – Conditional pass

¹ A conditional pass is given when:

- a. a semester profile pre-grade of at least 4.0 has been achieved
- b. with not more than three individual subject grades below a 4.0 or Fail over all semesters
- c. and the semester profile exam grade of at least 4.0 has been achieved

² Students who are conditionally passed must take the subject retest no later than the first week of the following school semester.

³ In this case, for subjects graded below 4.0 or with a Fail, there is a one-time possibility of subsequently fulfilling the promotion with a subject retest.

⁴ Conditional pass is not possible in the 6th semester. At the end of the 6th semester course work, the promotion requirements must be met (max. 1 failed subject grade or pass/fail grade from a previous or the 6th semester) in order to be admitted to the profile examination and the further QV (Business Plan and Assessment Portfolio).

Art. 34 – Fail

¹ If the requirements for promotion or conditional pass are not met, the student is considered to have failed the semester and is definitely not promoted.

² If a student fails a semester, entry into the following school semester is not possible and the student must repeat the semester. A semester can be repeated only once.

³ If a repeat-semester is failed, continuation of the HF program at the EHL Hotel School Passugg is no longer possible.

⁴ If the final semester (Networker) is failed and must be repeated, the final qualification procedures (QP) grades for the Business Plan and Assessment Portfolio are not valid and must also be repeated.

Section 10 – Final Qualification Procedures

Art. 35 – Policies

¹ The final qualification procedures of the HF program are designed to cover operational business skills and management competencies of the hospitality industry, as well as general basic competencies required for professional activities.

² Evidence of the ability to reflect in depth on one's own professional agency and leadership responsibilities is also to be provided.

Art. 36 – Composition of the final QP

¹ The final qualification procedure is made up of the following QP grades, which are weighted equally:

- a. QP-Grade Profiles
- b. QP-Grade Assessment Portfolio
- c. QP-Grade Business Plan.

² The average of the three QP grades gives the Diploma Grade, mathematically calculated in 1/10 grades.

Art. 37 – Passing of the final QP and award of Diploma

¹ The final qualification procedure is passed if each of the three QP grades are completed with at least a grade of 4.0 (mathematically 1/10 grade).

² An insufficient grade in the Assessment Portfolio or an insufficient grade in the Business Plan can only be replaced by sufficient grades in the next, duly conducted, final qualification procedure. An examination fee will be charged for this (see Fee Regulations).

³ A sufficient QP-Grade Assessment Portfolio or a sufficient QP-Grade Business Plan can only be achieved retrospectively with new work in these learning fields. Only one repetition is possible.

⁴ The Diploma «dipl. Hotelier-Gastronom HF / dipl. Hoteliere-Gastronomin HF» (Advanced Federal Diploma of Higher Education in Hospitality Management) is awarded when the final qualification procedures have been passed.

Section 11 – Copyrights

¹ The copyrights to the students' works created during the HF program at the EHL Hotel School Passugg are transferred to the EHL Hotel School Passugg.

² Study materials and other forms of intellectual property are provided to students for learning and practice purposes only and may not be copied or otherwise used by them against the intent of the original provision without permission.

Section 12 – Legal Authorization

Art. 38 – General

¹ Art. 50 para. 2 of the Vocational Training and Further Education Act (BwBG), forms the basis for appeals against decisions under these examination and promotion regulations.

² The appeal must be made in writing and must state the grounds on which it is based. The contested decision and the evidence, if in the hands of the complainant, must be enclosed. Complaints via e-mail will not be accepted.

Art. 39 – Responsibilities

¹ Decisions by the program administration (failure to complete a semester, failure to complete an internship) pursuant to Art. 31 (Promotion Policy) may be appealed to the Examination Board by filing a written appeal within 10 days of notification.

² Decisions regarding non-admission to or failure of the final qualification procedure (non-award of the diploma) may be appealed within 10 days of notification by filing an administrative appeal with the Department of Education, Culture, and Environmental Protection of the Canton of Graubünden (Art. 50 Abs. 2 des BwBG, contact the "Rechtsdienst" person listed in [Kontaktpersonen - Über uns](#)).

³ All other decisions from a Disciplinary Commission pursuant to Art. 30 may be appealed within 10 days to the Appeals Commission, which consists of representatives from the school, the EHL Group, and the Student Council. The cantonal authority may also be involved.

Section 13 – Entry into Force

¹ These Study, Examination and Promotion Regulations have been approved by the EHL Management Team on 02.12.2021, and revised as per 01.08.2026.

² It comes into force as of 01.08.2026 at the EHL Hotel School Passugg for the educational program «dipl. Hotelier-Gastronom HF, dipl. Hoteliere-Gastronomin HF» (Advanced Federal Diploma of Higher Education in Hospitality Management).

Appendix I Glossary

Summative assessment	Grades achieved from exams or assignments within a subject during the semester mathematical 1/10 grade
Formative assessment	Assessments used to give feedback to student comprehension and competence that do not count for subject grades
Summative evaluation	concluding assessment that measures learning progress at a specific point in time
Subject grade	Ø of at least three summative assessments mathematical half and full grades
Profile pre-grade	Ø of all subject grades of a semester mathematical 1/10 grade
Profile exam	Competence-based examinations covering all subjects of a semester
Profile exam grade	Results of the profile exam mathematical 1/10 grade
Profile grade	Ø from profile pre-grade and profile exam grade mathematical 1/10 grade
Subject retest exam	Enables the student to retest for a failed subject grade if conditionally passed. Covers the complete material of a subject through practical, written, or oral examinations.
Subject retest grade	Examination result of a subject retest; can replace an unsatisfactory subject grade with a maximum grade of 4.0 mathematical 1/10 grade
QP-Grade Profiles	Ø of all four profile grades mathematical 1/10 grade
QP-Grade Business Plan	50 % Written work 50 % Presentation mathematical 1/10 grade
QP-Grade Assessment Portfolio	50 % Written work 50 % Oral defense mathematical 1/10 grade
Diploma grade	Ø of the three QP grades, weighted equally mathematical 1/10 grade

Appendix II – Professional Competencies

Sem.	Role	Professional competencies
1	Host	2.2 Define and adapt the organization of the operation
		2.4 Make the financial planning of the operation and ensure its achievement
		3.2 Planning, supervising, and participating in the provision of services in the catering area
		4.3 Marketing development and implementation; ensure proper communication
		5.2 Reflect on and develop personal role as a professional
2	Communicator	1.2 Analyze the stakeholders of the hotel and catering business in terms of their interests and services
		2.2 Define and adapt the organization of the operation
		2.4 Make the financial planning of the operation and ensure its achievement
		2.5 Planning and monitoring the management of the infrastructure
		3.1 In the accommodation sector, plan, supervise and participate in the provision of services
		3.2 Planning, supervising, and participating in the provision of services in the catering area
		4.2 Ensuring proper accounting
		4.3 Marketing development and implementation; ensure proper communication
4	Entrepreneur	5.2 Reflect on and develop personal role as a professional
		1.1 Analyze the environment of the hotel and catering business regarding the economic, social, political, technological, ecological, and legal framework conditions
		1.2 Analyze the stakeholders of the hotel and catering business in terms of their interests and services
		1.3 Develop hotel and gastronomy concepts and derive opportunities from them
		2.1 Contribute to the basic values and strategic goals of the company
		2.4 Make the financial planning of the operation and ensure the achievement
		2.6 Create concepts for marketing the business and ensure their implementation
		3.1 Plan, supervise and participate in the provision of services in the accommodation sector
		3.3 Planning, supervising, and participating in the provision of services in other business areas
		4.1 Be actively involved in recruiting and managing employees
6	Networker	4.3 Marketing development and implementation; ensure proper communication
		5.1 Develop an information concept of the business environment and perceiving change
		5.2 Reflect on and develop personal role as a professional
		1.1 Analyze the environment of the hotel and catering business regarding the economic, social, political, technological, ecological, and legal framework conditions
		1.2 Analyze the stakeholders of the hotel and catering business in terms of their interests and services
		1.3 Develop hotel and gastronomy concepts and derive opportunities from them
		2.2 Define and adapt the organization of the operation
		2.3 Determine and implement leadership and cooperation with employees
		2.4 Prepare the financial planning of the operation and ensure the achievement
		2.6 Create concepts for marketing the business and ensure their implementation
		3.3 Planning, supervising, and participating in the provision of services in other business areas
		4.3 Marketing development and implementation; ensure proper communication
		5.1 Develop an information concept of the business environment and perceiving change
		5.2 Reflect on and develop personal role as a professional

Appendix III – Distribution of Subjects

Semester 1 Host

	Areas of competence according to RLP				
Subjects	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Graded					
Beverage Management			X		
Food Safety Management		X	X		
Information and Communication Technology I		X		X	
Culinary Practice			X		
Culinary Theory			X		
Service Practice			X		
Service Theory			X		
Passed/Failed					
Affective Hospitality I					X
German I			X		
Learning Portfolio I				X	X

Semester 2 Communicator

	Areas of competence according to RLP				
Subjects	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Graded					
Applied Mathematics in Hospitality		X			
F&B Control			X		
Facility Management		X			
Finance Management I				X	
Hospitality Sales and Marketing I	X			X	
Information and Communication Technology II		X		X	
Communication and Culture				X	
Project Management		X			
Rooms Division Management			X		
Rooms Division Operations			X		
Statistics	X				
Business Communication				X	
Passed/Failed					
Affective Hospitality II					X
German II			X		
Learning Portfolio II				X	X
Internship Preparation and Coaching					X

Semester 3 Internship 1

	Areas of competence according to RLP				
Tasks	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Passed/Failed					
Learning Portfolio III					X
Target Agreements			X		
Interim Evaluation					X
Final Assessment					X

Semester 4 Entrepreneur

	Areas of competence according to RLP				
Subjects	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Graded					
Concept Week	X		X		
Digital Marketing				X	X
Entrepreneurship and Innovation	X				X
Finance Management II		X			
Hospitality Sales and Marketing II	X	X			
Human Resources and Talent Management				X	
International Hotel Management	X				
Sustainability Management			X		
Strategic Management	X	X			

Economics and Law	X				X
Passed/Failed					
Affective Hospitality III					X
German III				X	
Learning Portfolio IV				X	X

Semester 5 Internship 2

	Areas of competence according to RLP				
Tasks	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Passed/Failed					
Learning Portfolio V					X
Target Agreements		X	X	X	
Interim Evaluation					X
Final Assessment					X

Semester 6 Networker

	Areas of competence according to RLP				
Subjects	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Graded					
Applied Management and Leadership	X				
Employee Experience Design		X			
Finance Management III		X			
Hospitality Experience Design	X				
Leadership und Networking	X	X			X
Specialization Culinary Arts			X		
Specialization Spa Management			X		
Specialization Sustainable Management			X		
Organisational and Quality Management		X	X		
Revenue Management				X	
Tourism Management	X		X		
Passed/Failed					
Affective Hospitality IV					X

Abschliessendes Qualifikationsverfahren (QV)

	Areas of competence according to RLP				
Subjects	HKB 1	HKB 2	HKB 3	HKB 4	HKB 5
Graded					
Business Plan	X				
Assessment Portfolio					X

Appendix IV – Dispensations from Individual Subjects

Possible dispensation options in the 1st semester (Host)

Subject	Partial dispensation	Full dispensation
Affective Hospitality I	none	none
German	none	A1 Certificate
Beverage Management	REFA EFZ	none
Food Safety Management	keine	Koch EFZ
Information and Communication Technology I	SIZ/ECDL Basic Diploma	KV EFZ SIZ/ECDL Diploma Advanced
Culinary Practice	none	Koch EFZ
Culinary Theory	none	Koch EFZ
Learning Portfolio	none	none
Service Practice	none	ReFa EFZ
Service Theory	none	ReFa EFZ

Possible dispensation options in the 2nd semester (Communicator)

Subject	Partial dispensation	Full dispensation
Affective Hospitality II	none	none
Applied Mathematics in Hospitality	Passing an exemption exam with a minimum grade of 5.0	none
German	none	A1 Certificate
F&B Control	none	none
Facility Management	none	none
Finance Management I	KV EFZ, HoKo EFZ, Matura	none
Hospitality Sales and Marketing I	none	none
Information and Communication Technology II	none	KV EFZ SIZ/ECDL Diploma Advanced
Communication and Culture	none	none
Learning Portfolio II	none	none
Internship Preparation and Coaching	none	none
Project Management	none	none
Rooms Division Management	none	none
Rooms Division Management (PMS Opera Cloud)	Several years of experience using PMS Opera Cloud	none
Rooms Division Operations	none	HoFa EFZ, HoKo EFZ, KV HGT EFZ
Statistics	none	none
Business Communication	none	none

Possible dispensation options in the 4th semester (Entrepreneur)

Subject	Partial dispensation	Full dispensation
German	none	A2 Certificate

Dispensations in other subjects are not possible.

Possible dispensation options in the 6th semester (Networker)

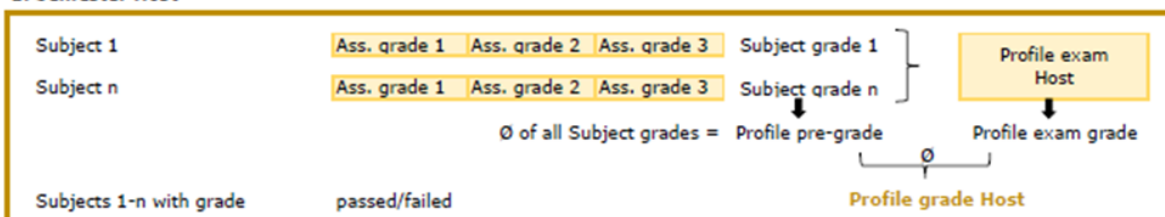
In the 6th semester dispensations are not possible.

Appendix VI – Grading Scale

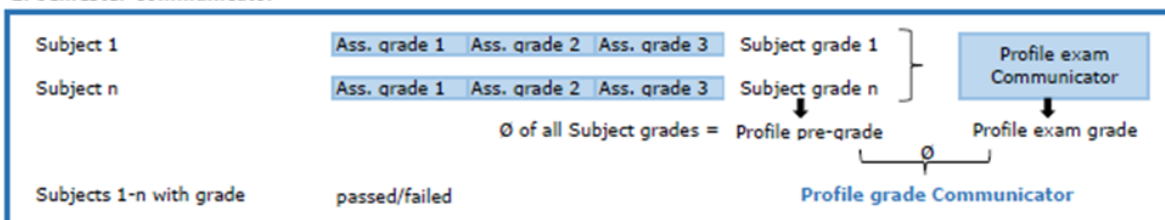
Grade	Score	Result
6.0	Excellent Exemplary performance	Passed
5.5	Very Good Beyond expected performance	Passed
5.0	Good Demonstrates good understanding and competence	Passed
4.5	Satisfactory Shows some weakness of understanding and competence	Passed
4.0	Sufficient Barely meets the minimum requirement of understanding and competence	Passed
3.9 - 3.5	Insufficient Has not achieved the minimum understanding and competence	Failed
3.0	Weak Performance has demonstrated a lack of understanding or skills	Failed
2.0	Very weak Complete lack of understanding	Failed
1.0	Nugatory Non-compliance or not assessed	Failed

Appendix VII – Course of Study HF

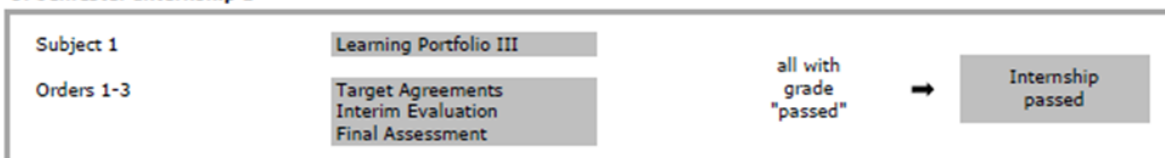
1. Semester Host



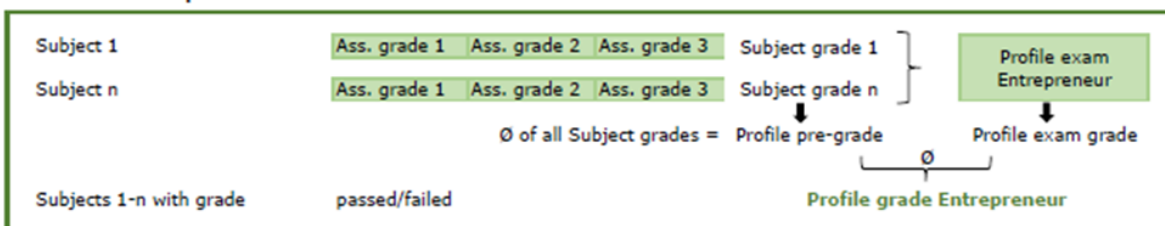
2. Semester Communicator



3. Semester Internship 1



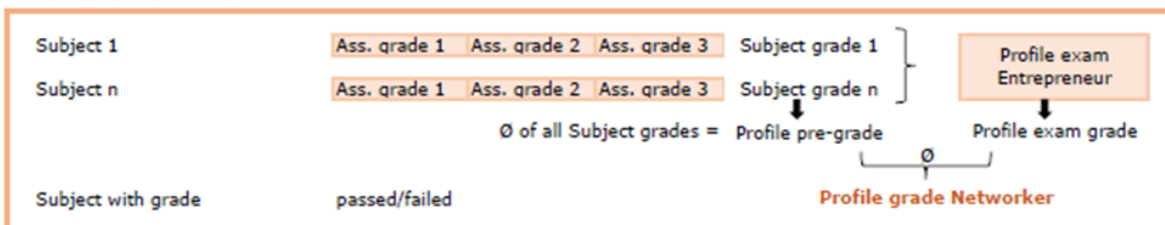
4. Semester Entrepreneur



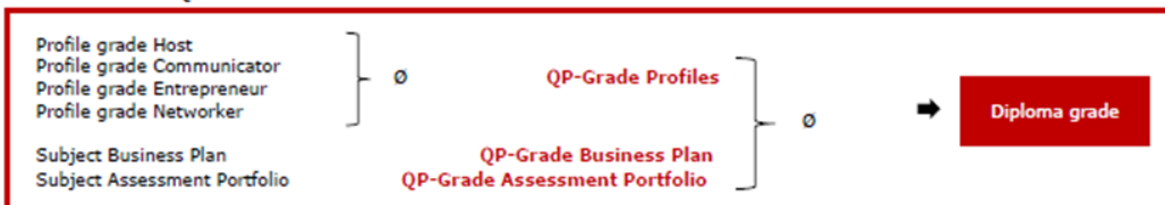
5. Semester Internship 2



6. Semester Networker



Abschliessendes Qualifikationsverfahren



Appendix VIII – Declaration of Academic Integrity

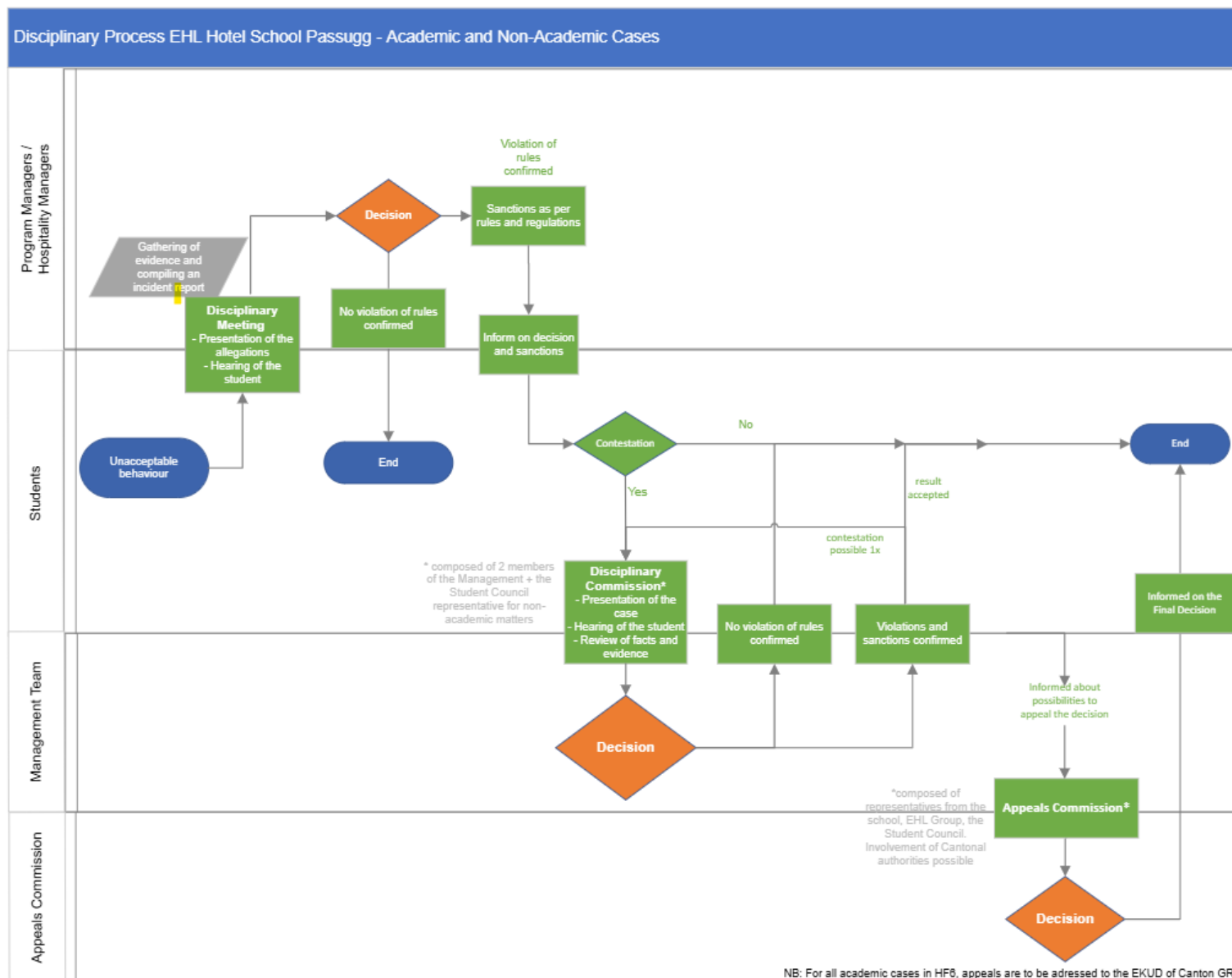
Declaration of Academic Integrity

By submitting this paper, I, (*name of the author*), confirm:

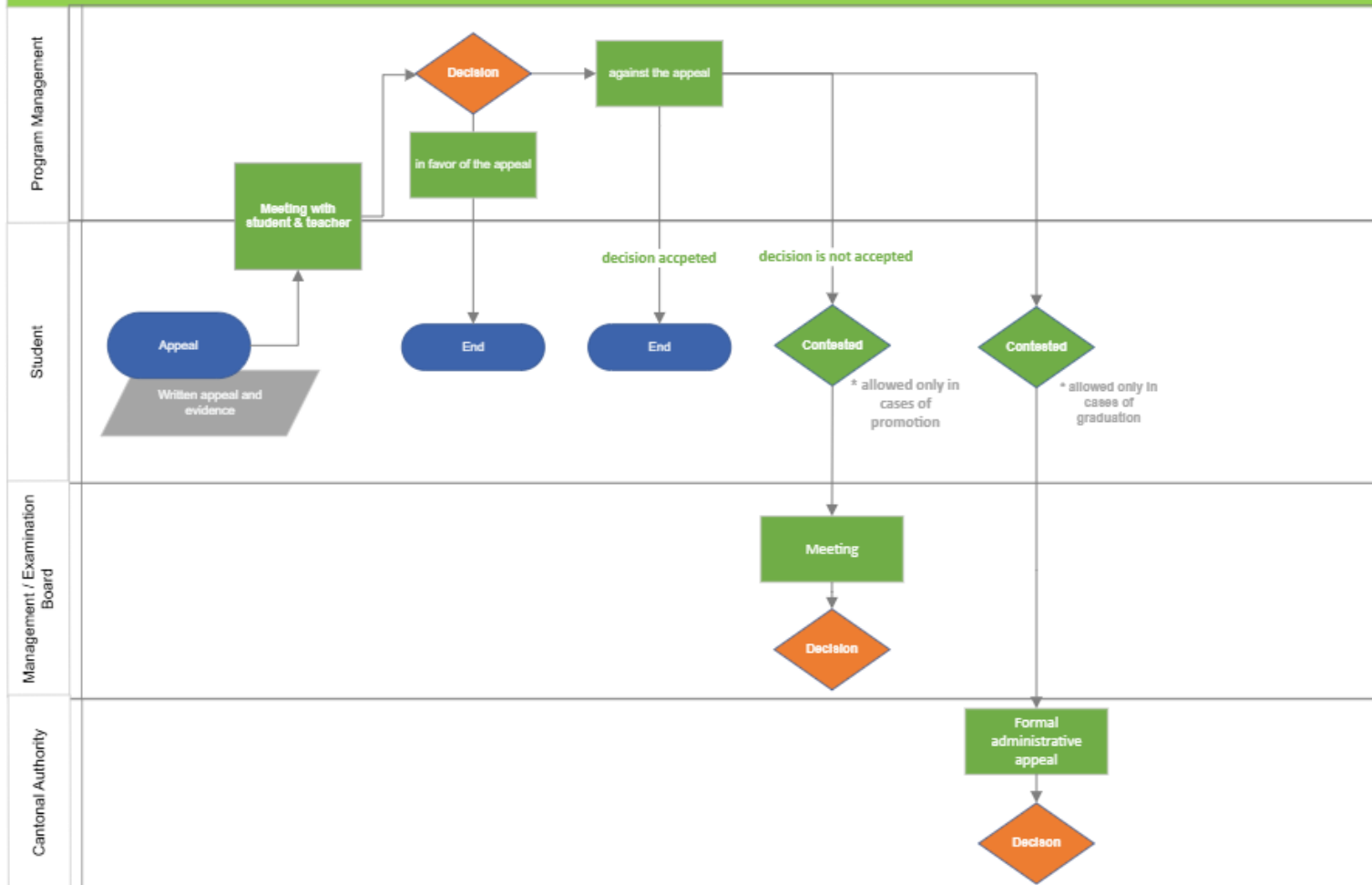
- 1) that I have written the present paper (title of the paper) independently;
- 2) that all paraphrased and verbatim passages taken from external sources have been clearly indicated, and that all parts of the work produced with the help of any tools have been precisely declared;
- 3) that no aids other than those listed in the bibliography of permitted resources have been used;
- 4) that the topic, the paper, or parts thereof have not previously been submitted as an assessment in any other module, unless explicitly agreed upon in advance with the lecturer;
- 5) that all content and assistance generated with the help of generative AI have been correctly indicated and declared (including the AI tools used and the nature of their use);
- 6) that I ensure that the final content of this paper has been fully reviewed, revised, and verified by me, and that the work therefore represents my own performance;
- 7) that I am aware that my work may be checked electronically for plagiarism and for third-party authorship of human or technical origin, and that I hereby grant the EHL Hotel School Passugg the right to use my work to the extent necessary for these administrative procedures;
- 8) that I have used generative artificial intelligence (AI) only within the framework of the regulations set by the EHL Hotel School Passugg.

Place, date, and signature of the author

Appendix IX – Appeal Processes



Academic Appeals Process EHL Hotel School Passugg



Appendix X – Change History

From Version	To Version	Changes	Article / Paragraph	Approved by	Effective as of
v08.2024	v08.2025	"Links in the footnotes updated (linking the documents to the EHL SharePoint and the Moodle resources folder)	Entire Document	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Teaching model changed from 'Flipped Classroom' to 'Blended Learning'. The content remains the same; only the wording has been adjusted.	Art.: 2.4 Subjects	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Updated reference in the Internship Regulations: New wording introduced, including the involvement of the Career Service Team and a note on available support.	Art.: 2.5 Internships	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Wording: Major Culinary Arts, Major Spa Management, and Major Sustainable Management have been renamed to Specialization Culinary Arts, Specialization Spa Management, and Specialization Sustainable Management. Content remains unchanged; only terminology has been updated.	Art.: 2.7.3 Distribution of Subjects	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	New addition regarding the optional foreign language: Clarification added concerning the offering and delivery of language instruction.	Art.: 3.3 Additional Foreign Language	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Clarified definition of absences: Absences (maximum 15%) now explicitly include all types of missed time.	Art.: 4.2 Consequences of Absences	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Terminology change: The term School Leadership has been replaced with Program Management.	Art.: 4.3, 4.4, 5.1, 5.2	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Organization of make-up exams: Make-up assessments (under 15 minutes) may be conducted during the semester.	Art.: 6.2 Grading	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Clarification regarding make-up exams: These are generally held on Saturday mornings.	Art.: 6.2 Grading	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	Precise formulation of registration deadlines for learning-field resit examinations and procedures in case of illness.	Art.: 6.2 Grading	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2024	v08.2025	New weighting of the final qualification (QV) portfolio grade: 50% written work / 50% professional discussion	Art.: 6.2 Grading	Management Team, EHL Hotel School Passugg AG	01.08.2025
v08.2025	v08.2026	Formal restructuring: Transition from a numbered structure to a chapter/article structure. Detailed tables and appendices partially moved from the main text to the appendix.	Entire Document, Appendices	Management Team, EHL Hotel School Passugg AG	01.08.2026

From Version	To Version	Changes	Article / Paragraph	Approved by	Effective as of
v08.2025	v08.2026	Expanded list of regulatory components: Now explicitly includes the Code of Ethics, Fee Regulations, General Terms and Conditions (GTC), AI Policy, and AI Guidelines.	Art. 1 Aim and Purpose	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	Updated institutional designation: EHL SETH replaced with EHL Hotel Management School Passugg.	Entire Document	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	New provisions on academic integrity: Principles of academic honesty, citation requirements, and the use of aids are now explicitly regulated.	Art. 20–22 Examination Regulations	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	New AI regulation: Use of generative AI is defined (permitted / conditionally permitted / prohibited); declaration requirements introduced.	Art. 22 Examination Regulations	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	New requirements for written assessments: Formatting rules, citation and tool-declaration requirements, and a declaration of independent work are now mandatory.	Art. 21 Examination Regulations; Appendix VIII	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	New procedure for cases of misconduct: Suspected cheating is now handled through a disciplinary process including hearing, decision, and appeal.	Art. 30 Principles for handling suspected attempts at deception	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	Dispensation rules: Detailed regulations moved to the annex; the supplementary regulation Implementing Provisions has been integrated into the study regulations.	Dispensations / Appendices IV and V	Management Team, EHL Hotel School Passugg AG	01.08.2026
v08.2025	v08.2026	Updated weighting for the Business Plan assessment: 50% written work / 50% presentation (previously 60% / 40%).	QP-Grades / Business Plan / Glossary	Management Team, EHL Hotel School Passugg AG	01.08.2026