

Hospitality Adaptation Program Academic Year: 2025–2026 Program Duration: 12–18 Months

Internship Locations: UK • Germany • France • Switzerland • Australia • New Zealand • and many more

Sectors Covered: Hotels • Restaurants • Resorts • Cruise Lines • Event Services

Languages of Instruction: English (Min. B1) • German (A1–C1) • French (A1–C1) • Swiss German (A1–C1)

Program Includes:

- Multilingual Language Training
- Country-Specific Hospitality Standards
- Hospitality Internship
- Final Project Submission
- Optional Employer Matching (Ask for Further Details & Pricing)
- Visa & Relocation Guidance (Ask for Further Details & Pricing)

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General Hospitality Adaptation Program for Qualified Professionals (2025–2026)

Welcome to the General Hospitality Adaptation Program, offered by FJ International Career Institute (FJICI). This multi-language, multi-region program is designed for internationally qualified professionals seeking to work in the global hospitality industry. Whether your goal is to work in the UK, Germany, Switzerland, France, or another destination, this program equips you with the language proficiency, cultural understanding, and hands-on experience needed to launch a successful hospitality career abroad.

1

Program Overview

- Program Title: Global Hospitality Adaptation Program for Internationally Qualified Professionals
- Duration: 12–18 Months
- Start Date: October 6, 2025

2

Program Location

- Phase 1 & 2: Online (Global Access)
- Phase 3: Country-specific Internship
- Phase 4: Online Career Support

Program Objective

To prepare internationally trained hospitality professionals for employment in global hospitality sectors through:

- Multilingual language training
- Country-specific hospitality standards and cultural integration
- Practical internship placements
- Career development and visa support

Program Languages Offered

- English (Learners must have minimum B1 proficiency for entry)
- German (A1 to C1)
- French (A1 to C1)
- Swiss German (A1 to C1)
- Other Languages Available Upon Request

Program Structure

Phase 1: Language Preparation (3–5 Months)

1

Modules:

- General Language Training (Selected Language)
- Workplace & Hospitality Vocabulary
- Listening, Speaking, Reading, Writing Skills
- Weekly Conversation Practice & Assessments

Goal: English learners must have minimum B1 proficiency for entry

Other languages: Target A1–C1 depending on country requirement

Phase 3: Country-Specific Internship (6–9 Months)

3

Placement Options: Hotels, Restaurants, Resorts, Event Venues

Modules:

- On-the-Job Training Logbook
- Cultural Integration & Teamwork
- Role-Specific SOPs
- Supervisor Evaluations & Feedback

Goal: Gain real-world hospitality experience in your destination country

Phase 2: Hospitality & Cultural Orientation (2–3 Months)

2

Modules:

- Country-Specific Hospitality Standards
- Guest Interaction & Etiquette
- Food Safety & Hygiene Training
- Workplace Laws, Customs & Compliance

Goal: Understand local hospitality expectations and legal frameworks

Phase 4: Career Development & Project Support (1 Month)

4

Deliverables:

- Case-Based Final Project Submission
- Optional Employer Matching Services at additional cost



Faculty & Support Team



Multilingual Language Instructors

Certified trainers

Certified trainers in English, German, French, Swiss German, and more



Hospitality Trainers

Industry experts

Industry experts from global hospitality brands



Internship Coordinators

Regional liaisons

Regional liaisons with hotel, restaurant, and hospitality employers



Academic Support Coordinator

LMS manager

Manages LMS, assessments, and feedback



Career & Immigration Advisor

Support specialist

Supports job search, CV building, and visa documentation

Entry Requirements

- Hospitality background (degree)
- English proficiency: Minimum B1 for entry
- Other language levels: No minimum; A1–C1 taught in-program
- Willingness to work abroad and adapt to a multicultural environment

Learning Outcomes

Graduates of this program will:

- Communicate confidently in English and/or the required target language (B1–C1)
- Understand regional hospitality service standards
- Complete an internship in the country of their choice
- Be eligible for employment in global hospitality industries
- Receive guidance and support for relocation and visa applications

Pathway Flowchart

1

English Language Training
(3–5 Months)

2

Hospitality Orientation
(2–3 Months)

3

Internship
(6–9 Months)

4

NMC Registration & Project
(1 Month)

Delivery Platform

- Cypher Learning LMS (Online classes, recordings, assignments)
- Live Zoom Instruction in selected languages
- In-country Training & Placement Coordination

Key Dates – October 2025 Intake

Milestone	Date Range
Orientation & Enrollment	Sept 22 – Oct 3, 2025
Phase 1 Begins (Language Training)	October 6, 2025
Phase 2 Begins (Orientation)	January 2026
Internship Placement (Phase 3)	March – July 2026
Final Project & Job Support (Phase 4)	August 2026
Graduation & Employment Onboarding	September 2026

Placement Support

Country-specific job placement in hospitality roles, including hotels, restaurants, resorts, and event services, based on language level, job interest, and visa eligibility.

Visa Support

- Guidance on visa routes for UK, Germany, France, Switzerland, and more
- Sponsorship and job contract support
- Documentation and pre-departure preparation

Culinary Adaptation Program (2025–2026)

The Culinary Adaptation Program at FJ International Career Institute equips internationally qualified culinary professionals with the language skills, techniques, and hands-on experience needed to build successful careers abroad, whether in the UK, Germany, Switzerland, France, or other countries.

Program Overview

- Program Title: Culinary Adaptation Program
- Duration: 12–18 Months
- Start Date: October 6, 2025

Program Location

- Phase 1 & 2: Online (Global Access)
- Phase 3: Country-specific Internship
- Phase 4: Online Career Support

Program Objective

To prepare internationally trained culinary professionals for employment in global culinary sectors through:

- Multilingual language training
- Country-specific culinary standards and cultural integration
- Practical internship placements
- Career development and visa support

Program Languages Offered

English

Learners must have minimum B1 proficiency for entry

German

A1 to C1 levels available

French

A1 to C1 levels available

Swiss German

A1 to C1 levels available

1

2

3

4

* Other Languages Available Upon Request

Program Structure

Phase 1: Language Preparation (3–5 Months)

1

Modules:

- General Language Training (Selected Language)
- Culinary Vocabulary & Terminology
- Listening, Speaking, Reading, Writing Skills
- Weekly Conversation Practice & Assessments

Goal: English learners must have minimum B1 proficiency for entry

Other languages: Target A1–C1 depending on country requirement

2

Phase 2: Culinary & Cultural Orientation (2–3 Months)

Modules:

- Country-Specific Culinary Standards & Practices
- Kitchen Safety & Hygiene
- Ingredient Sourcing & Seasonal Menus
- Workplace Laws, Customs & Compliance

Goal: Understand local culinary expectations and legal frameworks

3

Phase 3: Country-Specific Internship (6–9 Months)

Placement Options: Restaurants, Hotels, Catering Companies, Specialty Food Venues

Modules:

- On-the-Job Training Logbook
- Cultural Integration & Teamwork
- Kitchen Role SOPs & Techniques
- Supervisor Evaluations & Feedback

Goal: Gain practical culinary experience in your destination country

4

Phase 4: Career Development & Project Support (1 Month)

Deliverables:

- Case-Based Final Project Submission
- Optional Employer Matching Services at additional cost



Faculty & Support Team

1

Multilingual Language Instructors

Profile: Certified trainers

Description: Certified trainers in English, German, French, Swiss German, and more



Culinary Trainers

Profile: Experienced chefs

Description: Experienced chefs and culinary educators from global kitchens



Internship Coordinators

Profile: Regional liaisons

Description: Regional liaisons with culinary employers and kitchens



Academic Support Coordinator

Profile: LMS manager

Description: Manages LMS, assessments, and feedback



Career & Immigration Advisor

Profile: Support specialist

Description: Supports job search, CV building, and visa documentation

Entry Requirements

- Culinary background (degree)
- English proficiency: Minimum B1 for entry
- Other language levels: No minimum; A1–C1 taught in-program
- Willingness to work abroad and adapt to multicultural kitchen environments

Learning Outcomes

Graduates of this program will:

- Communicate confidently in English and/or the required target language (B1–C1)
- Understand regional culinary standards and kitchen operations
- Complete an internship in the country of their choice
- Be eligible for employment in global culinary industries
- Receive guidance and support for relocation and visa applications

Pathway Flowchart

1

English Language Training
(3–5 Months)

2

Culinary Orientation
(2–3 Months)

3

Internship
(6–9 Months)

4

Career Project Support
(1 Month)

Delivery Platform

- Cypher Learning LMS (Online classes, recordings, assignments)
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Key Dates – October 2025 Intake

Orientation & Enrollment

Sept 22 – Oct 3, 2025

Phase 1 Begins (Language Training)

October 6, 2025

Phase 2 Begins (Orientation)

January 2026

Internship Placement (Phase 3)

March – July 2026

Final Project & Job Support (Phase 4)

August 2026

Graduation & Employment Onboarding

September 2026

Placement Support

Country-specific job placement in culinary roles, including restaurants, hotels, catering services, and specialty food venues, based on language level, job interest, and visa eligibility.

Visa Support

- Guidance on visa routes for UK, Germany, France, Switzerland, and more
- Sponsorship and job contract support
- Documentation and pre-departure preparation



Contact Information



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- ⓘ This handbook serves as the official guide for the FJICI Global Culinary Adaptation Program (2025–2026). It is subject to change based on immigration and culinary industry requirements in each destination country.