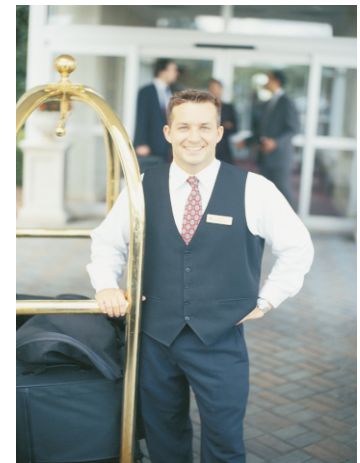




Developing Leaders.... *in Hospitality*



about us

Since its establishment in 1986, the American Hospitality Academy (AHA) has been providing hospitality training for 1000's of students worldwide at premier resorts and hotels including Marriott, Ritz Carlton, Hyatt, Sheraton and Hilton. As a result of over 25 years of effectively bridging learning in the classroom with the application in the real world, AHA has created a global network of hotel and culinary arts schools.

AHA's International Hotel Management Schools' (AHA - IHMS) curriculum is career focused and ensures our courses are relevant to the hospitality industry and your future career. We not only provide our students with a strong academic foundation, but also give the practical training, teamwork and cultural understanding skills they need to function from day one in the workplace anywhere in the world.





academic program

OUR MISSION

Providing future hospitality leaders with the knowledge, practical training, leadership and multi cultural skills necessary to succeed in today's global economy.

The global presence of AHA has made us acutely aware of the diversity of educational systems, cultures, standards, and expectations around the world as well as the specific needs and challenges of the hospitality industry in the 21st Century.

AHA's curriculum combines leading edge, hands-on hospitality and culinary instruction with premier "real world" international internships.

Diploma in International Hospitality Management (DIHM)

The aim of the DIHM is to offer students, who wish to work at a supervisory level within the industry, a comprehensive hospitality education. Students will be introduced to all aspects of hospitality service operations and the wide array of career opportunities available within the industry.

Diploma in International Culinary Arts(DICA)

The DICA equips aspiring chefs with the fundamentals of cooking and baking. DICA covers principles, procedures and techniques in the preparation of different types of food. It provides students with a comprehensive culinary education grounded in an in-depth understanding of the hospitality industry.

Upon successful completion of the DICA or DIHM program, it is expected that graduates will have developed:

- ★ The knowledge and practical skills necessary for a career in the culinary and hospitality industry.
- ★ The technical skills and product knowledge required in their chosen field.
- ★ An understanding and application of basic supervisory skills.
- ★ Teamwork and leadership skills relevant to managing a culturally-diverse workforce.
- ★ A strong work and service ethic, positive attitude, sense of responsibility and integrity.

International Internships and Career Placement

AHA Graduates will have preferred placements at some of the most prestigious hotels and resorts in the world. Since 1986, AHA has been placing 1000's of students from around the world in luxury brands including: Marriott, Hilton, Hyatt, Ritz Carlton and Sheraton.

Utilizing AHA's 25 years of internship placement experience and its global network of industry partners around the world, AHA is in an ideal position to support students beyond graduation, paving their way into a successful career in the hospitality industry through career placement and counseling services.



Welcome to AHA Turkey

Developing Tomorrow's Hospitality Leaders Today!

Welcome to Turkey's first American Culinary and Hospitality College. AHA Turkey - known locally as "USLA-International Hospitality and Culinary Academy" - is located in the amazing city of Istanbul, Turkey's largest city. Located in the northwest of the country, it lies on the Bosphorus Strait. Extending both on the European (Thrace) and Asian (Anatolia) sides of the strait,

Istanbul is the only metropolis in the world situated on two continents. The campus is located on the European side that most tourists think about when they talk about visiting Istanbul. This side is a trade and business center, which contains the old city with Byzantine, Ottoman, Roman, Genoese and Greek forms of architecture and a wonderland of mosques, churches, museums and opulent palaces.

AHA IHMS Global Campuses

- ★ Stellenbosch, South Africa
- ★ Manila, Philippines
- ★ Istanbul, Turkey
- ★ Goa, India
- ★ Kathmandu, Nepal

Our Facilities

AHA Turkey provides world-class stylish premises and a comprehensive rounded academic experience with our state of the art kitchens, practical training and simulation rooms, classrooms, computer lab and library as well as student concierge services designed especially to serve the needs of our students. The excellent premises and attention to detail flow over into the culture and atmosphere of the school, the academic programs, quality of teaching and the overall learning experience of our students.

Approvals and Affiliations

AHA Turkey has been approved by the Minister of Education. AHA International Hotel Schools are affiliated with the American Hotel and Lodging Association (AH&LA), National Restaurant Association (NRA), American Culinary Federation (ACF) and International Council of Hotel, Restaurant and Institutional Education (ICHRIE).

International Student Tuition Fees

Both the DIHM and DICA operate on the quarter system which consist of 5 academic terms.

	DIHM	DICA
Year One	USD8,500	USD11,000
Year Two	USD8,500	USD11,000
TOTAL	USD17,000	USD 22,000

Other Fees USD1150 USD1440

*Includes: application fee, uniforms, books, materials, hospitality or culinary kit

NOTE: 8% VAT will be applied to all fees.

Fall Starting Date
September 17th, 2012





DISCOVER why
the AHA *difference*
makes **ALL** the
difference for a
successful career in
hospitality.

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Apply online **TODAY**
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