

BORDEAUX BORDEAUX BORDEAUX

ER SUMMER SUMMER SUM

ME PROGRAMME PROGRAMME PROG



IMMERSE YOURSELF IN BORDEAUX' CHARM AND EXCELLENCE

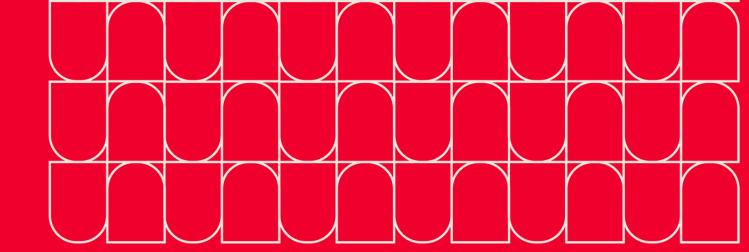
JUNE 16TH - JULY 4TH 2025

2025 SUMMER









Introduction to ESSCA

ESSCA in a few words

Founded in 1909, ESSCA School of Management prepares its students through a five-year programme to become managers in marketing, finance, and management in an international environment.

One of the post-secondary business school with international accreditation, ESSCA has been granted five « labels » of excellence: Conférence des Grandes Écoles, the Master's degree, the EPAS certification, the AACSB accreditation and the EQUIS accreditation. In 2023, ESSCA ranked 54th in the Financial Times ranking.

ESSCA offers international programmes on 10 sites: Angers, Paris, Aix-en-Provence, Strasbourg, Malaga, Luxembourg, Budapest and Shanghai, along with a network of 279 partners universities in 56 countries.

At present, the school works with some 2,500 companies.



ESSCA: Creating Futures

In the top 1% business schools worldwide









2 NEW LOCATIONS > Malaga in 2023 > Luxembourg in 2023

ESSCA key figures







corporate partners



A network of partner universities in

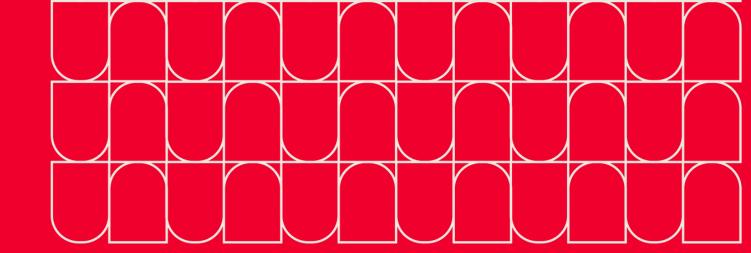
56

countries



461

Full-time faculty members and members of staff



Presentation of the Programme

The Programme





- Intensive 3-week programme
- Entirely taught in English
- Open to undergraduate and postgraduate students
- Offers a multicultural learning environment which develops crosscultural skills
- Provides a knowledge into the essential aspects of Luxury Hospitality, Food & Wine Business
- Includes field trips to outstanding cultural sites, vinyard such as Saint-Emilion, or bassin d'Arcachon and 5-star palace
- > 12 ECTS (6 per course) 6 US credits
- 90h of study:
 - 72h of courses, including field trips
 - 18h of personal work

Teachings

Bordeaux Food and Wine Tourism

Through this program, students will have a better knowledge of the French wine sector as well as its challenges regarding the expectations of new consumers. Furthermore, students will learn how to think forward and be innovative to suggest new practices in marketing or wine tourism.

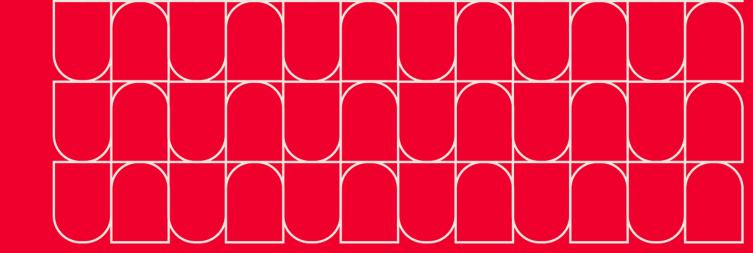
Hospitality and Luxury

Through this program, students will gain a better knowledge of the French hospitality industry. We will highlight some of the constraints of Luxury services management and analyze customer expectations. We will also work on soft skills as these are of major interest when working in the service industry.

Extra-curriculum



- Cultural visits
- Vineyard visits: Saint Emilion, Fronsac
- 5-star hotel visit
- Boat tour in Bassin d'Arcachon or La Garonne
- Music Day
- Welcome & farewell dinners



Practical information

Key dates

Nomination: 1st of April

Application deadline: 15th of April

No refund after the 1st of May

Accommodation checking-in date: 15th of June

Programme starting date: 16th of June

Programme ending date: 4th of July

Accommodation checking-out date: 5th of July

After the application deadline, please

check directly with us if there are still places available.

Practical Information

Visa

For participants from non-European countries, a short-stay visa may be mandatory. Please ask your local study abroad advisor. Should a visa be necessary, it will be delivered upon proof of your official letter of acceptance issued by ESSCA following your registration.

International health insurance

Valid international health insurance or travel insurance covering hospital care and repatriation is required to fulfil your registration on the Summer Programme.

Please send us a copy with your application and make sure your document is written either in French or English.

Class time and textbooks

Generally, students will have up to six contact hours per day. These contact hours also include those of the field visits which are directly subject-related. Students will not need to use particular textbooks. All material is provided by the lecturers, but a laptop is highly recommended.

The Campus

- Bordeaux, a UNESCO Heritage listed city
- Classrooms, meeting rooms, cafeteria, lounge, rooftop
- A comprehensive Learning Centre integrating a library and collaborative workspaces











Accommodation





- Twin bed rooms
- 15 minutes from campus
- Central location
- Air conditioning

Fees

Normal fee: EUR 3,150

Exchange discounted fee*: EUR 2,450

Included

- Courses and course material
- Scheduled visits and field trips
- Accommodation in twin same gender shared room
- Welcome and farewell social events

Not included

- Personal expenses
- Meals except for the above-mentioned group meals
- Public transportation



*To benefit from the exchange rate, you must be nominated by your home university

Entry Requirements



- Students must have undertaken at least 1 year of undergraduate study at their home institution
- Students must be able to attend lectures, ask and answer questions, give presentations and write formal assignments in English (roughly equivalent to a score of 80 on the TOEFL® iBT)
- Space limited, waiting list possible
- Applications will be processed on a "first come, first served" basis, including nomination



We look forward to seeing you!

Short-programs@essca.fr

ESSCA Bordeaux 5, place d'armes 33100 Bordeaux FRANCE

Creating Futures



AACSB, AMBA, and EQUIS accredited

Associate member of UCO (Université Catholique de l'Ouest) Member of FESIC and Conférence des Grandes Ecoles

EESPIG certified



2025 SUMMER