





HUMANITIES AND TOURISM MANAGEMENT

คิลปศาสตรบัณฑิต BACHELOR OF ARTS



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Curriculum International Hotel and Restaurant Management

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HU INTERNSHIP TRACK

Academic Year 2017 (June, 2017 – May, 2018)

Curriculum International Hotel and Restaurant Management

	Degree Plan							
Englisł	n Foundation Courses		Non Credit					
1.	General Education		30 credits					
	English Courses	9 credits						
	Core Courses	12 credits						
	Elective Courses	9 credits						
2.	Professional Education		90 credits					
	Professional Foundation Courses	30 credits						
	Major Requirements Courses	30 credits						
	Major Electives Courses	30 credits						
	- Special Interest Courses (15 Crea	dits)						
	- Professional English Courses (15	Credits)						
3.	Free Electives		6 credits					
4.	Professional Internship Courses		<u>6 credits</u>					
Total			<u>132 credits</u>					

Prerequisite

There are 2 kinds of prerequisite courses:

a. A student has enrolled in that prerequisite course and passed it with a grade Of at least D; or of "F" $\,$

b. A student has enrolled in that course and obtained at least a grade ("W" is unacceptable.)

Consult your degree plan regarding prerequisite courses. Having registered in a course Without fulfilling prerequisite requirement first will cause a registration cancellation.

List of Courses

English foundation courses (Non Credit)

HRI 001 preparatory English for Hotel and Restaurant 0 credit

1. General Education 30 credits

English Courses (9 credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
EN 001	English for Everyday Communication	3			-
EN 002	English for Social Communication	3			-
EN 003	English for Global Communication	3			-

Core Courses (12 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
IGE 001	Thinking Skills for Learning	3			-
IGE 002	Citizenship and Social Dynamics	3			-
IGE 004	Technology and Innovation in the	3			-
	Future World				
IGE 007	Art of Life	3			-

Elective Courses (9 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
IGE 003	Cultivating Entrepreneurial Mindset	3			-
IGE 005	Creative Leadership Skills	3			-
IGE 006	Asia and the Global Community	3			-
IGE 008	Health and Wellness for Life				

2. Professional Education (90 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 101	Introduction to Tourism and	3			-
	Hospitality				
HRI 102	Service Psychology	3			-
HRI 103	Cross Cultured and Consumer	3			-
	Behavior in International Hotel				
	And Restaurant Business				
HRI 104	Hotel and Restaurant	3			-
	Management				
HRI 105	Law and Ethics in International	3			-
	Hotel and Restaurant Industry				
HRI 202	Information Technology for	3			-
	International Hotel and				
	Restaurant Businesses				
HRI 301	Quality Service Management	3			-
HRI 402	Human Resource Management in	3			-
	International Hotel and				
	Restaurant Businesses				
HRI 405	Research for Hotel and Restaurant	3			-
	Industry				
HRI 406	Seminar in International Hotel	3			HRI 265 and
	and Restaurant Businesses				HRI 365/ or
					HRI 466
	· · · ·	Total	30	1	Credits

Professional Foundation Courses (30 Credits)

Major Requirement Courses (30 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 121	Introduction to Culinary	3			-
	Operations				
HRI 201	Accounting and Financial	3			-
	Management for International				
	Hotel and Restaurant Businesses				
HRI 211	Room Management	3			-
HRI 221	Food and Beverage Operations	3			-
	And Management				
HRI 222	Kitchen Operations and	3			-
	Management				
HRI 223	Restaurant Management and	3			HRI 121
	Operations				
HRI 302	Entrepreneurship in International	3			-
	Hotel and Restaurant Businesses				
HRI 401	Sale and Marketing for	3			-
	International Hotel and				
	Restaurant Businesses				
HRI 403	Strategic Planning and	3			-
	Development for International				
	Hotel and Restaurant Businesses				
HRI 404	Feasibility Studies and Facilities	3			-
	Planning for International Hotel				
	and Restaurant				
	Total	•	30	Credits	

Major Elective Courses (30 Credits)

2.1 Special Interest Courses (15 Credits)

Students have to Choose one of the 4 Concentration tracks and 15 credits of Chosen foreign language.

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Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 391	Hotel Design and Decoration	3			-
HRI 392	Hotel Facility Planning and	3			-
	Maintenance				
HRI 393	Organization Behavior in Hotel	3			-
	Business				
HRI 394	Integrated Marketing	3			-
	Communication for Hotel				
	Business				
HRI 395	Franchising in Hotel and	3			-
	Restaurant Industry				

: Special Interest Coursed; Hotel Management Track

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 331	Thai Cuisine	3			-
HRI 332	Western Cuisine	3			-
HRI 333	Thai Dessert	3			-
HRI 334	Basic Patisserie	3			-
HRI 335	Bartending	3			-
HRI 336	Introduction to Wine	3			-
HRI 337	The Arts of Coffee Making	3			-

	Code	Course	Credits	Credits	Grade	Prerequisite	
				Earned			
	HRI 341	Spa Operations and Management	3			-	
	HRI 342	Spa Marketing and Branding	3			-	
	HRI 343	Anatomy for Thai Massage	3			-	
	HRI 344	Thai Massage	3			HRI 343	
-	HRI 345	Aromatherapy	3			HRI 343	

: Special Interest Courses ; Spa Management Track

: Special Interest Courses ; Event Management Track

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 351	Event Management	3			-
HRI 352	Banquet and Catering	3			-
	Management				
HRI 353	Basic Flower Arrangement	3			-
HRI 355	Recreation and Entertainment	3			-
HRI 356	MICE Management	3			-

2.2 Professtional English Courses (15 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 371	English for Hotel	3			-
HRI 372	English for Hospitality Industry	3			-
HRI 373	English for Room Division	3			-
	Operations				
HRI 374	English for Restaurant Business	3			-
HRI 375	English for Spa Business	3			-
HRI 376	English for Tourism	3			-
HRI 377	English for Catering Industry	3			-

3. Free Electives (6 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
ICO 301	Pre-Cooperative Education	3			-
HRI 354	Advanced Flower Arrangement	3			-
HRI 381	Food Carving	3			-
HRI 382	Food Styling	3			-
HRI 383	Fusion Food	3			-
HRI 384	Verrines and Plate Dessert	3			-
HRI 386	Hotel and Tourism in ASEAN	3			-
HRI 387	Independent Studies in Hotel and	3			-
	Restaurant Industry				

4. Professional Internship Courses (6 Credits)

Code	Course	Credits	Credits	Grade	Prerequisite
			Earned		
HRI 265	Internship I	3			-
HRI 365	Internship II	3			-
HRI 466	Cooperative Education in Hotel	6			-
	and Restaurant Industry				

HRI DEGREE PLAN First Year

First Semeste	er	2017	7
Course	Course Title	Cre	dits
Number		รุ่น 1	รุ่น 2
HRI 001	Preparatory English for Hotel & Restaurant	-	-
	เป็นวิชาปรับพื้นฐาน (เรียนบางคน)		
EN 001	English for Everyday Communication	3	-
IGE 001	Thinking Skills for Learning	3	-
IGE 004	Technology and Innovation in the Future World	3	-
HRI 108	Consumer Behavior and Service Psychology	3	-
	in Tourism and Hospitality Industry		
HRI 101	Introduction to Tourism and Hospitality	3	-
HRI 107	Cross Cultural Studies in Tourism and Hospitality Industry	3	-
		18	-

Second Semester

Course	Course Title	Credits	
Number		รุ่น 1	ຈຸ່່ນ 2
EN 002	English for Social Communication	3	3
IGE 002	Citizenship and Social Dynamics	3	3
IGE 007	Art of Life	3	3
HRI 104	Hotel and Restaurant Management	3	3
IGE 008	Health and Wellness for Life	3	3
HRI 121	Introduction to Culinary Operations	3	3
		18	18

หมายเหตุ 1. นักศึกษารุ่น 2 จะเรียนเหมือนนักศึกษารุ่น 1 เทอม 2

2. รายวิชา HRI 001 : Preparatory English for Hotel & Restaurant (เป็นวิชาปรับพื้นฐานให้กับนักศึกษา) ซึ่งทาง BUI จะเป็นผู้จัดให้นักศึกษาเรียนก่อนเปิดภาคการศึกษาในแต่ละรุ่น

Summer Semester

Course	Course Title	Cree	dits
Number		รุ่น 1	รุ่น 2
HRI XXX	Special-Interest I	3	3
HRI XXX	Professional English I	3	3
EN 001	English for Social Communication	-	3
		6	9

Second Year

First Semeste	er	201	8
Course	Course Title	Cree	dits
Number		รุ่น 1	ຈຸ່່ນ 2
EN 003	English for Global Communication	3	-
IGE 003	Cultivating Entrepreneurial Mindset	3	3
HRI 221	Food and Beverage Operations and Management	3	3
HRI 222	Kitchen Operations and Management	3	3
HRI XXX	Professional English II	3	-
HRI XXX	Special-Interest II	3	-
HRI 108	Consumer Behavior and Service Psychology in Tourism	-	3
	and Hospitality Industry		
IGE 004	Technology and Innovation in the Future World	-	3
IGE 001	Thinking Skills for Learning	-	3
HRI 101	Introduction to Tourism and Hospitality	-	3
		18	21

Second Semester

Course	Course Title	Cree	dits
Number		รุ่น 1	ຈຸ່່ນ 2
IGE 005	Creative Leadership Skills	3	3
HRI 201	Accounting and Financial Management for Hotel and	3	3
	Restaurant Businesses		
HRI 202	Information Technology for International Hotel and	3	3
	Restaurant Businesses		
HRI 211	Front office and Housekeeping Operations and Management	3	3
HRI XXX	Special-Interest III	3	3
HRI XXX	Free Elective I	3	3
HRI XXX	Professional English III	3	3
		21	21

Summer Semester

Course	Course Title	Credits	
Number		รุ่น 1	รุ่น 2
HRI XXX	Special-Interest IV	3	3
HRI XXX	Professional English IV	3	3
EN 003	English for Global Communication	-	3
		6	9

Third Year

First Semeste	er	201	9
Course	Course Title	Cree	dits
Number		รุ่น 1	ຈຸ່່ນ 2
HRI 105	Laws and Ethics in Hotel and Restaurant Industry	3	3
HRI 203	Competencies Development for Tourism and	3	3
	Hospitality Professionals		
HRI 223	Restaurant Operations	3	3
HRI 301	Quality Service Management	3	3
HRI 303	Food and Beverage Cost Control	3	3
HRI XXX	Free Elective II	3	3
HRI XXX	Professional English V	3	-
HRI 107	Cross Cultural Studies in Tourism and Hospitality Industry	-	3
		21	21

Second Semester

Course	Course Title	Credits	
Number		รุ่น 1	ຈຸ່່ນ 2
HRI 401	Sales and Marketing for Hotel and Restaurant Businesses	3	3
HRI 402	Human Resources Management in Hotel and	3	3
	Restaurant Businesses		
HRI 403	Strategic Planning and Development for Hotel and	3	3
	Restaurant Businesses		
HRI 302	Entrepreneurship in Hotel and Restaurant Business	3	3
HRI 405	Research for Hotel and Restaurant Industry	3	3
HRI 407	Crisis Management in Hotel and Restaurant Businesses	3	3
HRI XXX	Special-Interest V	3	3
		21	21

Summer Semester

Course	Course Title	Credits	
Number		รุ่น 1	รุ่น 2
HRI 265	Internship I	3	-
HRI XXX	Professional English II	I	3
HRI XXX	Special-Interest II	-	3
HRI XXX	Professional English V	_	3
		6	9

Fourth Year

First Semester		2020	
Course	Course Title	Credits	
Number		รุ่น 1	รุ่น 2
HRI 365	Internship II	3	3
HRI 265	Internship I	-	3
		3	6

รวมตลอดหลักสูตร 135 หน่วยกิต