



SCHOOL OF  
**HUMANITIES AND TOURISM MANAGEMENT**  
BANGKOK UNIVERSITY



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# HU INTERNSHIP TRACK

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Academic Year 2018

(June, 2018 – May, 2019)

# Curriculum

## International Hotel and Restaurant Management

### Degree Plan

English Foundation Courses		Non Credit
1. General Education		30 credits
English Courses	9 credits	
Core Courses	12 credits	
Elective Courses	<u>9 credits</u>	
2. Professional Education		90 credits
Professional Foundation Courses	30 credits	
Major Requirements Courses	30 credits	
Major Electives Courses	30 credits	
- Special Interest Courses (15 Credits)		
- 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	Grade	Prerequisite
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	Grade	Prerequisite
IGE 001	Thinking Skills for Learning	3		-
IGE 002	Citizenship and Social Dynamics	3		-
IGE 004	Technology and Innovation in the Future World	3		-
IGE 007	Art of Life	3		-

#### Elective Courses (9 Credits)

Code	Course	Credits	Grade	Prerequisite
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	3		-

## 2. Professional Education (90 Credits)

### Professional Foundation Courses (30 Credits)

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

### Major Requirement Courses (30 Credits)

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

#### : Special Interest Course; Hotel Management Track

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

#### : Special Interest Courses ; Food and Beverage Management Track

Code	Course	Credits	Grade	Prerequisite
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		-

**: Special Interest Courses ; Spa Management Track**

Code	Course	Credits	Grade	Prerequisite
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 ; Event Management Track**

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

**2.2. Professional English Courses (15 Credits)**

Code	Course	Credits	Grade	Prerequisite
HRI 371	English for Hotel	3		-
HRI 372	English for Hospitality Industry	3		-
HRI 373	English for Room Division Operations	3		-
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	Grade	Prerequisite
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 Restaurant Industry	3		-

### 4. Professional Internship Courses (6 Credits)

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

## Curriculum

### Culinary Arts and Design

Degree Plan		
English Foundation Courses		Non Credit
1. General Education		30 credits
English Courses	9 credits	
Requirement Courses	12 credits	
Elective Courses	<u>6</u> credits	
2. Specialized Courses		87 credits
Core Courses	30 credits	
Specialized Courses-Requirement	42 credits	
Specialized Courses-Electives	<u>15</u> credits	
3. Free Electives		6 credits
4. Professional Internship Courses		<u>6</u> credits
Total		<u>129</u> credits

### Prerequisite

There are 2 kinds of prerequisite courses:

- c. A student has enrolled in that prerequisite course and passed it with a grade Of at least D; or of “F”
- d. 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	Grade	Prerequisite
EN 001	English for Everyday Communication	3		-
EN 002	English for Social Communication	3		-
EN 003	English for Global Communication	3		-

#### Requirement Courses (15 Credits)

Code	Course	Credits	Grade	Prerequisite
IGE 001	Thinking Skills for Learning	3		-
IGE 002	Citizenship and Social Dynamics	3		-
IGE 003	Cultivating Entrepreneurial Mindset	3		-
IGE 004	Technology and Innovation in the Future World	3		-
IGE 005	Creative Leadership Skills	3		-

#### Elective Courses (6 Credits)

Code	Course	Credits	Grade	Prerequisite
IGE 006	Asia and the Global Community	3		-
IGE 007	Art of Life	3		-
IGE 008	Health and Wellness for Life	3		-

## 2. Specialized Courses (87 Credits)

### 2.1 Core Courses (30 Credits)

Code	Course	Credits	Grade	Prerequisite
CDI 101	English for Food Service Industry	3		-
CDI 102	English Reading and Writing for Food Service Industry	3		
CDI 103	English for Food Service Business Entrepreneurship	3		-
CDI 111	Introduction to Food Service Industry	3		-
CDI 112	Competencies Development for Food Service Professionals	3		-
CDI 113	Culinary Mathematics	3		-
CDI 114	Law and Ethics in Food Service Industry	3		-
CDI 115	Consumer Behavior and Service Psychology in Food Service Industry	3		-
CDI 116	Information Technology in Food Service Industry	3		-
CDI 117	Human Resource Management in Food Service Industry	3		-
Total		30	Credits	

### 2.2 Specialized Courses-requirement (42 Credits)

Code	Course	Credits	Grade	Prerequisite
CDI 210	Kitchen Operations and Management	3		-
CDI 211	Basic Culinary Skills	3		-
CDI 212	Basic Food Product Knowledge	3		-
CDI 213	Culinary Nutrition and Food Science	3		-
CDI 214	Entrepreneurship in Food Service Industry	3		-
CDI 221	Stock, Soup and Sauce Production	3		-
CDI 222	Egg, Farinaceous, Vegetable and Fruit Cookery	3		-
CDI 223	Meat and Seafood Cookery	3		-

CDI 224	Basic Patisserie	3		-
CDI 230	Basic Design Skills for Food and Beverages	3		-
CDI 231	Service Systems Design for Food and Beverages	3		-
CDI 232	Packaging Design for Food and Beverages	3		-
CDI 233	Product Identity and Branding for Food and Beverages	3		-
CDI 234	Food and Eating Design	3		-
Total		42	Credit	

## 2.2 Specialized Courses-Electives (15 Credits)

Students have to Choose one of the 3 Concentration tracks.

### : Culinary Arts Electives

Code	Course	Credits	Grade	Prerequisite
CDI 321	Thai Cuisine	3		-
CDI 322	Authentic Thai Cuisine	3		-
CDI 323	Western Cuisine	3		-
CDI 324	Japanese Cuisine	3		-
CDI 325	Italian Cuisine	3		-
CDI 326	Korean Cuisine	3		-
CDI 327	Indian Cuisine	3		-
CDI 328	Fusion Food	3		-
CDI 329	Food For Wellness	3		-
CDI 330	Banquet and Catering Cookery	3		-



**: Baking and Patisserie Electives**

Code	Course	Credits	Grade	Prerequisite
CDI 331	Banking Arts I	3		-
CDI 332	Banking Arts II	3		Passed : CDI 331
CDI 333	Dessert Buffet	3		-
CDI 334	Cake and Gateaux Items	3		-
CDI 335	Restaurant Desserts	3		-
CDI 336	Basic Thai Desserts	3		-
CDI 337	Authentic Thai Desserts	3		-

**: Food Design and Decoration Electives**

Code	Course	Credits	Grade	Prerequisite
CDI 338	Food Styling	3		-
CDI 339	Plating Design	3		-
CDI 340	Product Display Design for Food and Beverages	3		-
CDI 341	The Art of Cake Decoration	3		-
CDI 342	Chocolate Products and Decorations	3		-
CDI 343	Confectionery Art	3		-

### 3. Free Electives (6 Credits)

Code	Course	Credits	Grade	Prerequisite
CDI 503	Pre-Cooperative Education	3		-
CDI 401	Modern Cooking Techniques	3		-
CDI 402	Vegetable and Fruit Carving	3		-
CDI 403	Entrepreneurship in Party Food Business	3		-
CDI 404	Entrepreneurship in Commercial Street Food Business	3		-
CDI 405	The Art of Flower Craft	3		-
CDI 406	Basic Flower Arrangement	3		-
CDI 407	Advanced Flower Arrangement	3		Passed : CDI 406
CDI 408	Independent Studies in Food Service Business	3		Passed : CDI 111
CDI 409	Bartending	3		-
CDI 410	Introduction to Wine	3		-
CDI 411	The Art of Coffee Making	3		-
CDI 412	The Art of Tea Making	3		-
CDI 413	Entrepreneurship in Café Business	3		-
CDI 414	Wellness Beverages	3		-

### 4. Professional Internship Courses (6 Credits)

Code	Course	Credits	Grade	Prerequisite
CDI 501	Internship I	3		Passed : CDI 211, CDI 224
CDI 502	Internship II	3		Passed : CDI 501
CDI 504	Cooperative Education in Hotel and Restaurant Industry	6		Passed : CDI 503

## Curriculum

### International Hotel and Restaurant Management

## HRI DEGREE PLAN

### First Year

#### First Semester

2018

Course Number	Course Title	Credits	
		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 in Tourism and Hospitality Industry	3	-
HRI 101	Introduction to Tourism and Hospitality	3	-
HRI 107	Cross Cultural Studies in Tourism and Hospitality Industry	3	-
		18	-

#### Second Semester

Course Number	Course Title	Credits	
		รุ่น 1	รุ่น 2
EN 002	English for Social Communication	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
EN 001	English for Everyday Communication	-	3
		18	18

หมายเหตุ 1. นักศึกษา รุ่น 2 จะเรียนเหมือนนักศึกษา รุ่น 1 เทอม 2

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

#### Summer Semester

Course Number	Course Title	Credits	
		รุ่น 1	รุ่น 2
HRI XXX	Special – interest I	3	3
HRI XXX	Professional English I	3	3
EN 002	English for Social Communication	-	3
		6	9

## Second Year

### First Semester

2019

Course Number	Course Title	Credits	
		รุ่น 1	รุ่น 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	Special – interest Course II	3	-
HRI XXX	Profession English II	3	-
HRI 108	Consumer Behavior and Service Psychology in Tourism and Hospitality Industry	-	3
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 Number	Course Title	Credits	
		รุ่น 1	รุ่น 2
IGE 005	Creative Leadership Skills	3	3
HRI 201	Accounting and Financial Management for Hotel and Restaurant Businesses	3	3
HRI 202	Information Technology for International Hotel and Restaurant Businesses	3	3
HRI 211	Front office and Housekeeping Operations and Management	3	3
HRI XXX	Special – interest Course III	3	3
HRI XXX	Free Elective I	3	3
HRI XXX	Profession English III	3	3
		21	21

### Summer Semester

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

### Third Year

#### First Semester

2020

Course Number	Course Title	Credits	
		รุ่น 1	รุ่น 2
HRI 105	Laws and Ethics in Hotel and Restaurant Industry	3	3
HRI 203	Competencies Development for Tourism and Hospitality Professionals	3	3
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	Profession English V	3	-
HRI 107	Cross Cultural Studies in Tourism and Hospitality Industry	-	3
		21	21

#### Second Semester

Course Number	Course Title	Credits	
		รุ่น 1	รุ่น 2
HRI 401	Sales and Marketing for Hotel and Restaurant Businesses	3	3
HRI 402	Human Resources Management in Hotel and Restaurant Businesses	3	3
HRI 403	Strategic Planning and Development for Hotel and Restaurant Businesses	3	3
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 Course V	3	3
		21	21

#### Summer Semester

Course Number	Course Title	Credits	
		รุ่น 1	รุ่น 2
HRI 265	Internship I	3	-
HRI XXX	Special-interest Course II	-	3
HRI XXX	Profession English II	-	3
HRI XXX	Profession English V	-	3
		3	9

# Fourth Year

First Semester

2021

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

หน่วยกิตรวมตลอดหลักสูตร 135 หน่วยกิต

## Curriculum Culinary Arts and Design



# CDI DEGREE PLAN

## First Year

### First Semester

2018

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
HRI 001	Preparatory English for Hotel & Restaurant	วิชาปรับพื้นฐาน (เรียนบางคน)			
EN 001	English for Everyday Communication	3	3	-	-
IGE 001	Thinking Skills for Learning	3	3	-	-
CDI 111	Introduction to Food Service Industry	3	3	-	-
IGE 002	Citizenship and Social Dynamics	3	3	-	-
IGE 003	Cultivating Entrepreneurial Mindset	3	3	-	-
IGE 006	Asia and the Global Community	3	3	-	-
		18	18	-	-

### Second Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
EN 002	English for Social Communication	3	3	-	-
IGE 004	Technology and Innovation in the Future World	3	3	-	-
CDI 210	Kitchen Operations and Management	3	3	-	-
CDI 113	Culinary Mathematics	3	3	-	-
EN 003	English for Global Communication	3	3	-	-
IGE 005	Creative Leadership Skills	3	3	-	-
		18	18	-	-

### Summer Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 211	Basic Culinary Skills	3	3	-	-
CDI 212	Basic Food Product Knowledge	3	3	-	-
		6	6	-	-

## Second Year

### First Semester

2019

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 114	Law and Ethics in Food Service Industry	3	3	-	-
CDI 101	English for Food Service Industry	3	3	-	-
CDI 230	Basic Design Skills for Food and Beverages	3	3	-	-
CDI 234	Food and Eating Design	3	3	-	-
CDI 221	Stock, Soup and Sauce Production	3	3	-	-
IGE 007	Art of Life	3	3	-	-
		18	18	-	-

### Second Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 213	Culinary Nutrition and Food Science	3	3	-	-
CDI 222	Egg, Farinaceous, Vegetable and Fruit Cookery	3	3	-	-
CDI 224	Basic Patisserie	3	3	-	-
CDI 231	Service Systems Design for Food and Beverages	3	3	-	-
CDI 202	English Reading and Writing for Food Service Industry	3	3	-	-
CDI 115	Consumer Behavior and Service Psychology in Food Service Industry	3	3	-	-
		18	18	-	-

### Summer Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 103	English for Food Service Business Entrepreneurship	3	3	-	-
CDI 223	Meat and Seafood Cookery	3	3	-	-
		6	6	-	-

### Third Year

#### First Semester

2020

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 116	Information Technology in Food Service Industry	3	3	-	-
CDI 232	Packaging Design for Food and Beverages	3	3	-	-
CDI 117	Human Resource Management in Food Service Industry	3	3	-	-
CDI XXX	Major Elective I	3	3	-	-
CDI XXX	Major Elective II	3	3	-	-
		15	15	-	-

#### Second Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 233	Product Identity and Branding for Food Beverages	3	3	-	-
CDI XXX	Major Elective III	3	3	-	-
CDI XXX	Major Elective IV	3	3	-	-
CDI XXX	Major Elective V	3	3	-	-
		12	12	-	-

#### Summer Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 501	Internship I	3	-	-	-
CDI 503	Pre-Cooperative Education	-	3	-	-
		3	3	-	-

## Fourth Year

### First Semester

2021

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 502	Internship II	3	-	-	-
CDI 504	Cooperative Education in Food Service Industry	-	6	-	-
		3	6	-	-

### Second Semester

Course Number	Course Title	รุ่น 1		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ
CDI 112	Competencies Development for Food Service Professionals	3	3	-	-
CDI 214	Entrepreneurship in Food Service Industry	3	3	-	-
CDI XXX	Free Elective I	3	3	-	-
CDI XXX	Free Elective II	3	-	-	-
		12	9	-	-