



SCHOOL OF
HUMANITIES AND TOURISM MANAGEMENT
BANGKOK UNIVERSITY

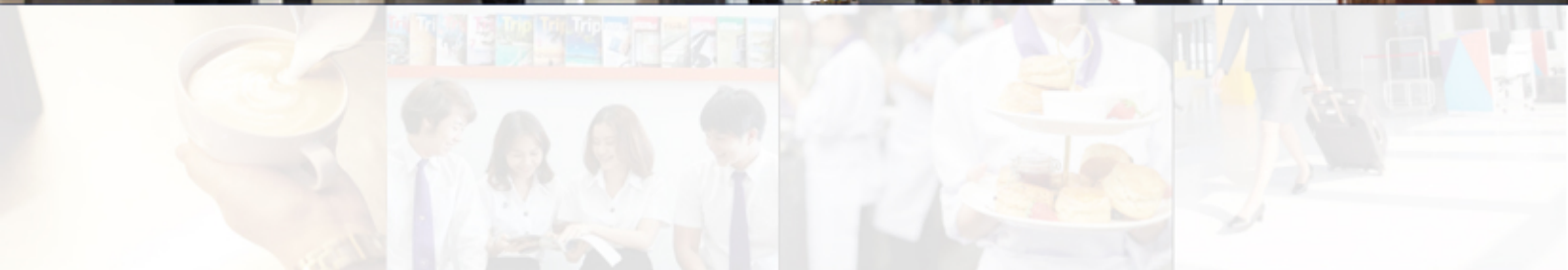


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HU INTERNSHIP TRACK

Academic Year 2019

(June, 2019 – May, 2020)

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:
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		-

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	Baking Arts I	3		-
CDI 332	Baking 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

1/1

2019

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI001	Preparatory English for Hotel & Restaurant	เป็นวิชาปรับพื้นฐาน (เรียนบางคน)					

First Semester

1/2

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE001	Thinking Skills for Learning			3			
IGE002	Citizenship and Social Dynamics			3			
IGE003	Cultivating Entrepreneurial Mindset			3			
EN 001	English for Everyday Communication			3			
HRI101	Introduction to Tourism and Hospitality			3			
HRI107	Cross cultural studies in Tourism and Hospitality Industry			3			
				18			

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE004	Technology and Innovation in the Future World			3		3	
IGE005	Creative Leadership skills			3		3	
IGE006	Asia and the Global Community			3		3	
EN002	English for Social Communication			3		3	
HRI104	International Hotel and Restaurant Management			3		3	
HRI121	Introduction to Culinary Operations			3		3	
				18		18	

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE001	Thinking Skills for Learning					3	
IGE002	Citizenship and Social Dynamics					3	
IGE003	Cultivating Entrepreneurial Mindset					3	
						9	

Second Year

First Semester

2020

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE007	Art of Life			3			
HRI108	Consumer Behavior and Service Psychology in Tourism and Hospitality Industry			3		3	
HRI221	Food and Beverage Operations and Management			3		3	
HRI222	Kitchen Operations and Management			3		3	
HRI331	Thai Cuisine and Thai Dessert			3		3	
HRI334	Basic Patisserie						
HRI371	English for Hotel			3		3	
HRI301	Quality Service Management			3		3	
HRI101	Introduction to Tourism and Hospitality					3	
				21		21	

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN 003	English for Global Communication			3		3	
HRI201	Accounting and Financial Management for Hotel and Restaurant Businesses			3		3	
HRI202	Information Technology for International Hotel and Restaurant Businesses			3		3	
HRI203	Competencies Development for Tourism and Hospitality Professionals			3		3	
HRI211	Front office and Housekeeping Operations and Management			3		3	
HRI337	The Arts of Tea and Coffee Making			3		3	
HRI373	English for Room Division Operations			3		3	
				21		21	

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN 001	English for Everyday Communication					3	
IGE007	Art of Life					3	
						6	

Third Year

First Semester

2021

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI223	Restaurant Operations			3		3	
HRI303	Food and Beverage Cost Control			3		3	
HRI335	Bartending			3		3	
HRI401	Sales and Marketing for Hotel and Restaurant Businesses			3		3	
HRI389	The Art of Food Photography			3			
HRI397	Basic Flower Arrangement						
HRI336	Introduction to Wine						
HRI382	Food Styling			3		3	
HRI374	English for Restaurant Business			3		3	
HRI107	Cross cultural studies in Tourism and Hospitality Industry					3	
				21		21	

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI105	Laws and Ethics in Hotel and Restaurant Industry			3		3	
HRI402	Human Resources Management in Hotel and Restaurant Businesses			3		3	
HRI302	Entrepreneurship in Hotel and Restaurant Business			3		3	
HRI403	Strategic Planning and Development for Hotel and Restaurant Businesses			3		3	
HRI407	Crisis Management in Hotel and Restaurant Businesses			3		3	
HRI405	Research for Hotel and Restaurant Industry			3		3	
HRI398	Feasibility Studies and Business Planning for Hotel Industry			3		3	
				21		21	

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI265	Internship I			3		3	
				3		3	

Fourth Year

First Semester

2022

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI365	Internship II			3		3	
				3		3	

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI378	Reading and Writing English for Hotel and Restaurant			3		3	
HRI376	English for Tourism			3		3	
HRI393	Organization Behavior in Hotel Business			3		3	
HRI389	The Art of Food Photography					3	
HRI397	Basic Flower Arrangement						
HRI336	Introduction to Wine						
				9		12	

Curriculum

Culinary Arts and Design

CDI DEGREE PLAN

First Year

First Semester

1/1

2019

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI001	Preparatory English for Hotel & Restaurant	เป็นวิชาปรับพื้นฐาน (เรียนบางคน)					

First Semester

1/2

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN 001	English for Everyday Communication			3			
IGE001	Thinking Skills for Learning			3			
IGE002	Citizenship and Social Dynamics			3			
IGE003	Cultivating Entrepreneurial Mindset			3			
CDI111	Introduction to Food Service Industry			3			
				15			

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN 002	English for Social Communication			3			
IGE004	Technology and Innovation in the			3			
	Future World						
IGE005	Creative Leadership Skills			3			
IGE006	Asia and the Global Community			3			
IGE007	Art of Life			0			
CDI212	Basic Food Product Knowledge			3			
CDI113	Culinary Mathematics			3			
				18			

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI211	Basic Culinary Skills			3			
CDI101	English for Food Service Industry			3			
				6			

Second Year

First Semester

2020

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE007	Art of Life			3			
CDI210	Kitchen Operations and Management			3			
CDI115	Consumer Behavior and Service Psychology in Food Service Industry			3			
CDI230	Basic Design Skills for Food and Beverages			3			
CDI234	Food and Eating Design			3			
CDI224	Basic Patisserie			3			
				18			

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN 003	English for Global Communication			3			
CDI213	Culinary Nutrition and Food Science			3			
CDI221	Stock, Soup and Sauce Production			3			
CDI222	Egg, Farinaceous, Vegetable and Fruit Cookery			3			
CDIXX1	Major Elective 1			3			
CDI116	Information Technology in Food Service Industry			3			
				18			

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI223	Meat and Seafood Cookery			3			
CDI232	Packaging Design for Food and Beverages			3			
				6			

Third Year

First Semester

2021

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI114	Law and Ethics in Food Service Industry			3			
CDI102	English Reading and Writing for Food Service Industry			3			
CDIXX2	Major Elective 2			3			
CDIXX3	Major Elective 3			3			
CDIXX4	Major Elective 4			3			
				15			

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDIXX5	Major Elective 5			3			
CDI231	Service Systems Design for Food and Beverages			3			
CDI112	Competencies Development for Food Service Professionals			3			
CDIX01	Free Elective 1			3			
CDIX02	Free Elective 2			3			
				15			

Summer Session

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI501	Internship I			3			
				3			

Fourth Year

First Semester

2022

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI502	Internship II			3			
				3			

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI117	Human Resource Management in Food Service Industry			3			
CDI214	Entrepreneurship in Food Service Industry			3			
CDI233	Product Identity and Branding for Food and Beverages			3			
CDI103	English for Food Service Business			3			
	Entrepreneurship						
				12			