

OTEL BOOKING

DUSIT THAN COLLEGE

TURN YOUR PASSION

INTERNATIONAL UNDERGRADUATE PROGRAMS

2.0



Mr. Siradej Donavanik

Vice President of Development (Global) for Dusit International
 Chairman of Dusit Hospitality Education Committee

Dusit international is one of Southeast Asia's leading and largest hospitality brands and the founders of Dusit Thani College. We established the college to develop hospitality talents in Thailand and across the region.

Now through the College's international programs we want to bring our signature brand of Gracious hospitality education to the world. Our vision is to develop young people who have a passion for delivering above and beyond guest service, can translate Asian culture into an international business environment and who are forward thinking and can lead and inspire future talents.

As we expand our organization globally, reach the 300+ property mark and unveil the next era of Dusit International, with the re-imagined, iconic Dusit Thani Bangkok, we look forward to bringing you along for the journey.

> With more than 30 years of experience in culinary arts, tourism and hospitality management education, Dusit Thani College is the leader in equipping students with the knowledge, creativity and real-world skills to enter and excel in the hospitality industry.

At Dusit Thani College we are committed to developing the highest quality of teaching and learning to meet international standards.

OUR MISSION



Discover your passion through hands-on, industry aligned education



Learn and live in a multicultural environment and in the hub of hospitality, Bangkok





ppment opportunities

Dr. Atthawet Prougestaporn Rector Dusit Thani College



Develop leadership skills in real-world situations



Gain international experience through unique global opportunities









Dusit Thani College is a subsidiary of Dusit International and one of only a few hospitality schools around the world owned and operated by a major hospitality company. The Dusit International portfolio of brands include not only hotels but also private villas, restaurant, gastronomy, online booking engine, catering, manpower, real estate, delivery platform and education businesses.

Through the Dusit Group companies, thousands of international internships and jobs in all areas of hospitality are available to graduates if they choose to build their careers with Dusit International.



new hotels

in the pipeline

AND PROPERTY



60 +**OUR BRANDS AND BUSINESS**







AND THE REAL

THAILAND'S

INSTITUTE DEDICATED TO HOSPITALITY EDUCATION AND TRAINING

DELIVERING EXCELLENCE IN HOSPITALITY AND CULINARY ARTS SINCE 1993.

With a strong focus on practical, real-world experience, Dusit Thani College curriculum, instruction, and facilities are specifically designed to nurture students' holistic development and to equip them with well-rounded knowledge and skills to become competent international professionals.

KEY FACTS



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12+ Nationalities

Campuses



The Kingdom of Thailand lies at the heart of Southeast Asia, is one of the most popular travel destinations in the world and is emerging as a major education destination.

DESTINATION

In 2024, international students are considering a wider range of education locations, motivated by ease of getting a visa, post-study work opportunities and affordability. Thailand is not only more affordable than the Big Four destinations of Australia, Canada, the UK, and US, but it is also less expensive – in terms of tuition and living costs – than the top Southeast Asian destinations of Malaysia and Singapore.

Its capital, Bangkok, is the most visited city on earth, is ranked No. 1 in the "Best City" category in the Asia Pacific tourist destination category and is home to thousands of 5-star, fine dining and cultural venues. Bangkok is also considered the Street Food capital of the world, is a major regional commerce hub and ranks in the top 50 safest cities.



WHY CHOOSE A CAREER IN HOSPITALITY? QUICK FACTS

Growth

In 2023 the sector contributed **9.1%** to the global GDP; an increase of **23.2%**

Jobs! 295 million jobs are available in the hospitality industry, that's 1 in every 11 jobs around the world!

Innovation

the hospitality industry is quickly adopting AR, Al, sustainability and hyper personalization technologies.

Workforce Empowerment

to attract talent many employers now offer:

- Free or low-cost accommodation
- Increased wages
- Work/life balance
- Continuous professional development programs
- Mobility opportunities

Opportunities

Occupations related to tourism, hotels, restaurants are among the top 5 rising careers in 2024.



*Calculated from a 93% response rate from the college's graduate survey

Approximately

11

of graduates every academic year gain career opportunities to work overseas.



DUSIT THANI COLLEGE

OUR INTERNATIONALLY RECOGNIZED PROGRAMS

Officially recognized as an institute of higher education by the Thai Ministry of Higher Education, Science, Research and Innovation (MHESI), Dusit Thani College partners with world-renowned culinary arts and hospitality education leaders and internationally recognized accrediting bodies to ensure the quality of programs, facilities and faculty meet international standards. The college has led the way in championing quality and internationalization in Thailand for over 30 years.

ÆHL

EHL – First and only dedicated hospitality institute in Thailand and across Southeast Asia offering an EHL certified hospitality management curriculum as part of its International Hospitality Management program. EHL in Switzerland is world's No.1 ranked hospitality school according to QS rankings.

LE CORDON BLEU

LCB - Dusit Thani College offers a joint program with globally recognized culinary institute Le Cordon Bleu bringing French Culinary Excellence and knowledge to our Professional Culinary Arts program.



THE-ICE – First institute in Thailand to receive accreditation from The International Centre of Excellence in Tourism and Hospitality Education.



WORLDCHEFS - First

educational institute in Thailand recognizedby the World Association of Chefs Societies for quality culinary education.



TPQI – First educational institute certified by TPQI, an organization that accredits professionals in line with tourist services.

FROM THAILAND TO THE WORLD

Our network of academic partners and employers will enable you to study abroad, get an internship with Dusit International or find your dream job.



THE DTC DIFFERENCE

Hospitality industry **work integrated learning (WIL)**, **internships**, and management training opportunities at **Dusit International (LEAD)** are interwoven into all years of study at the college. The Dusit Princess Hotel, a 4-star luxury property, directly adjacent to the college, doubles as an integrated teaching and learning environment for DTC students.





Builds hands-on experience in the real-time settings of a Dusit Thani hotel or resort under the supervision of hospitality experts.

INTERNSHIP

Provides over 900 hours of real-life experience gained in either a Dusit International or similar Iuxury hotel, restaurant or kitchen environment in Thailand or abroad.



The corporate training program of Dusit International fast tracks students to guaranteed management positions via a 15-month multi-destination, cross training experience.

- Personalized development journey
- Fast track hotelier career (9 months in Thailand, 6 months abroad)
- Full-time employment at Dusit Hotels and Resorts
 after the program



Our international programs have been built in partnership with some of the best hospitality and culinary arts schools in the world and provide you the opportunity to study and gain work experience in the hub of hospitality, Bangkok Thailand. Throughout your studies you will also have the opportunity to take part in international exchanges and events through our large network of global partner schools and associations. Whether it be study abroad programs, worldclass competitions or credit transfer opportunities, we provide you with the pathways to expand your career and explore the world.

JOHN LOHR Executive Director External Affairs

EXPLORE THE WORLD





- Student Exchange
 in France
- Young Hotelier Summit in Switzerland
- Sustainability Conference in Saudi Arabia
- Student Presentations at Thailand Tourism Forum
- Students qualify for World Sustainable Hospitality Challenge championships



DTC'S INTERNATIONAL BBA PROGRAMS YOUR GATEWAY

DAD

VAMIC CAREER

B.B.A in Hospitality Management B.B.A in Professional Culinary Arts

CRAFT YOUR CAREER

Focus your studies where your passions and interests lie by choosing a specialization

- Innovation for a Sustainable Future
 Explore how the hospitality industry innovates and adapts to create and adopt sustainable practices.
- Hospitality Marketing in a Digital Age - Learn how businesses change the way they market their products and services in a more digitalized world.
- Hospitality Finance and Real Estate
 Discover how to develop hotels and ensure
 a return on investment for the owners.
- Maximizing Human Value in a Digital Economy
- Understand how hospitality businesses keep their human touch and provide great experiences.
- Professional Culinary Skills
 Master the specialized culinary skills needed for a professional chef in the food and restaurant industry.

*Only available for BBA in Professional Culinary Arts program



Discover and develop your own leadership style while learning to work effectively in teams from different countries and backgrounds.



A certified program by EHL, the No. 1 ranked hospitality school

in the world according to QS World University Rankings by Subject 2024: Hospitality & Leisure Management Available at • Bangkok Campus



"Learn how to craft beautiful experiences and memories for your customers, while still managing a profitable Hospitality business. Embark on a career that embraces diversity and different cultures and get ready to see some of the most beautiful destinations in the world!

BACHELOR OF BUSINESS ADMINISTRATION IN

HOSPITALITY

MANAGEMENT

(INTERNATIONAL PROGRAM)

Simon Lloyd

Dean - Faculty of Hospitality Management

PROGRAM HIGHLIGHTS



Program certified by EHL the world's No 1. ranked hospitality school.



Work integrated learning, internships and management training programs to climb the career ladder.



Focuses on developing professional hospitality business managers



Options for study abroad and 2+2 international experiences and two-degree programs









DTC Signature LEARNING

B.B.A. IN HOSPITALITY MANAGEMENT



Certified by the world's no. 1 hospitality school, this is one of the best-in-class international Hospitality Management programs in Thailand. Students will learn from industry and academic experts to apply the skills and knowledge necessary to become leaders in tomorrow's global hospitality industry.

HIGHLIGHT COURSES

MAJOR REQUIRED COURSES (32 CREDITS)

HM1301	Introduction to the Hospitality Industry
HM1302	Bar Operations and Wine Knowledge
HM1303	Rooms Operations
HM1304	Food and Beverage Service Operations
HM1305	Culinary Arts Operations
HM1306	Food and Beverage Cost Control & Menu Design
HM2306	Marketing Hospitality Services
HM2307	Hospitality Financial Accounting
HM3308	Revenue Management in the Hospitality Industry
HM3309	Hospitality Financial Analysis

MAJOR CONCENTRATION (9 CREDITS)

Student must choose one concentration from the followings.

I. Innovation for a sustainable future

IIN4501	Start-ups and the Business Model Canvas
IIN4502	Human-Centered Design and Concept Development
	in Hospitality
IIN4503	Sustainability in the Hospitality Industry

2. Hospitality Marketing in a Digital Age

 IMK4501
 Branding and Brand Management

 IMK4502
 CRM and Distribution Management in Hospitality Industry

 IMK4503
 Leveraging Big Data & Programming

3. Hospitality Finance and Real Estate

IFN4501 Real Estate Finance and Asset Management IFN4502 Contracts and Owner/Operator Relationships IFN4503 Corporate Finance

4. Maximizing Human Value in a Digital Economy IHR4501 Artificial Intelligence in the Service Industry IHR4502 Robotics and Operations Management IHR4503 Optimizing Human Interaction

FOREIGN LANGUAGE FOR MAJOR REQUIRED COURSES (15 CREDITS)

Students must choose one language from the three following.

Chinese language

Japanese language

French language

FREE ELECTIVE COURSES (6 CREDITS)

IBA3701 Social Enterprise Project Management IBA3702 IHM3703 Risk and Crisis Management in Hospitality Industry IHM3704 Environmental Management for the Hospitality Industry IHM3705 MICE & Event Management IHM3706 Spa & Wellness Management IHM3707 Cruise Line Management IHM3708 Airline Business IHM3709 Restaurant Management Wine Science IHM3710

CAREER OPPORTUNITIES

- Digital Marketing Manager
- Business Development and Sales Manager
- Events and Project Manager
- Restaurant/F&B Manager
- Hotel Manager

COLLEGE

- Guest Experience Manager
- Spa/Wellness Manager

2+2 Determined (Constraint) (Co

Dusit Thani College is the first and only dedicated hospitality institute in Thailand offering an EHL certified hospitality management curriculum as part of its International Hospitality Management program. EHL in Switzerland is the world's No.1 ranked hospitality school according to QS rankings.

The International Hospitality Management program at Dusit Thani College includes a 2+2 study option allowing a student to enter the International Hospitality Management Program at DTC, study for two years, transfer credits to EHL, then study two additional years to earn the EHL Bachelor in International Hospitality Management.

Upon graduation from EHL students can transfer their credits earned at EHL back to DTC to obtain their BBA in International Hospitality Management from Dusit Thani College resulting in two degrees earned over a four-year study period.

Additional EHL benefits for all students in the DTC BBA Hospitality Management Program:

- Receive a degree from Dusit Thani College, cosigned by EHL
- Take a semester abroad experience at EHL in Switzerland
- Take part in global competitions hosted in Switzerland



BACHELOR OF BUSINESS ADMINISTRATION IN PROFESSIONAL CULINARY ARTS (INTERNATIONAL PROGRAM)

A joint program with Le Cordon Bleu







"Welcome to the world of culinary arts, where every meal is a masterpiece waiting to be created. Let your passion and creativity guide you.

Remember, the kitchen is your canvas, and with each dish, you have the power to inspire, delight, and bring people together."

Assoc. Prof. Dr. Nonthalee Prontadavit Dean - Faculty of Culinary Arts

PROGRAM HIGHLIGHTS



Collaborative program with one of the world's leading culinary institutes, Le Cordon Bleu.



Work integrated learning, internships and management training programs to climb the career ladder.



Focuses on creating professionals and entrepreneurs with professional culinary and management skills.



Options for study abroad and culinary exchange programs







DTC Signature JOURNEY

B.B.A. IN PROFESSIONAL CULINARY ARTS



DUSIT 15 COLLEGE

Joining with the world's premier culinary arts institute, Le Cordon Bleu, the program is designed to inspire excellence, creativity and innovation to embark on to successful careers in the global culinary and hospitality industries.

HIGHLIGHT COURSES

MAJOR F	REQUIRED COURSES (40 CREDITS)
FM1301 FM1302 FM1303 FM1303 FM1304 FM1305 FM1306 FM1306 FM1307 FM1300 FM1307 FM1310 FM2309 FM1310 FM2312 FM2313 FM2313 FM2313 FM2313 FM2313	Hygiene and Sanitation Stewarding & Commissary Principles of Nutrition and Food Science Food and Beverage Cost Control and Menu Design Food and Beverage Service Introduction to Culinary Arts and Cookery Career Culinary Essential 1 Culinary Essential 2 Fundamentals of Poultry, Meat, and Seafood Marketing Hospitality Services Hospitality Financial Accounting Advanced of Poultry, Meat, and Seafood Basic Pastry Cakes and Gateaux Yeast Goods. Breads, Viennoiseries Hot and Cold Desserts Decorative Sugar Work and Chocolate work Arts of Thal Culisine
MAJOR C	CONCENTRATION (9 CREDITS) nust choose one concentration from the followings
1. Profes	ssional Culinary Skills
IFM4501	Vegan and Vegetarian Cuisine
IFM4502	Arts of Charcuterie
IFM4503	Food Processing
IFM4504	Modernist Cuisine
IFM4505	Food Styling and Photography
IFM4506	Innovative Desserts
IFM4507	Nutrition and Dietetics
2: Innov 11N4501 11N4502 11N4503	ation for Sustainable Future Start-ups and the Business Model Convas Human-Centered Design and Concept Development in Hospitality Sustainability in the Hospitality Industry
3 Hospi	tality Marketing in a Digital Age
IMK4501	Branding and Brand Management
IMK4502	CRM and Distribution Management in Haspitality Industry
IMK4503	Leveraging Big Data & Programming
4. Hospi	itality Finance and Real Estate
IFN4501	Real Estate Finance and Asset Management
IFN4502	Contracts and Owner/Operator Relationships
IFN4503	Corporate Finance
5. Maxir	nizing Human Value in a Digital Economy
IHR4501	Artificial Intelligence in the Service Industry
IHR4502	Robotics and Operations Management
IHR4503	Optimizing Human Interaction
FREE ELE	ECTIVE COURSES (6 CREDITS)
IFM4701	World Cuisines
IBA3701	Social Enterprise
IBA3702	Project Management
IHM3703	Risk and Crisis Management in Hospitality Industry
IHM3704	Environmental Management for the Hospitality Industry
IHM3705	MICE & Event Management

- IHM3706 Spa & Wellness Management IHM3707 Cruise Line Management IHM3708 Airline Business IHM3709 Restaurant Management Spa & Wellness Management Cruise Line Management
- - Wine Science IHM3710

CAREER OPPORTUNITIES

- Chef in a five-star hotel
- Food stylist and food blogger
- Food product developer
- Chef consultant
- Culinary entrepreneur







DTC Faculty win awards













Worldchets Cooking Competitions



GLOBAL JLINARY ARTS EVENTS AND OMPETITIONS

Dusit Thani College Culinary Arts students have the opportunity to compete in many regional and international culinary arts competitions. The college has a proud history of winning many of these events.

PATHWAY PROGRAM

English + Mathematics + Hospitality and Lifestyle A unique learning formula to kickstart a successful journey in an international hospitality degree

> DTC's Pathway Program provides learning bridge to prepare students for university life focusing on interactive, immersive, fun, and engaging student-centered learning, giving them a taste of the hospitality world.

3 Course Offerings

1	/

ENGLISH

Intensive English Pathway develops the student's skills in the areas of listening, speaking, reading comprehension, and written expressions in the academic setting.

QUICK FACT

earning duration of each session

course

offerings

5 sessions are open for applications all year round



MATHEMATICS

The courses provide students with the foundation in basic math skills, and introduce real-world examples and applications of the mathematical concepts relevant to hospitality industry.

0.5

increase of IELTS or equivalent English proficiency score at the end of each session is targeted



12 students is the maximum number of English class size



HOSPITALITY & LIFESTYLE

This course exposes the students to an immersive learning experience covering practical and fun hospitality and life skills.







CAREER SUPPORT AND OPPORTUNITIES

Dusit Thani College has relations with over 100+ top employers from Bangkok and across the world who each year recruit students for internships and first-time employment opportunities. Our Career Services department helps students to search for jobs, prepare for interviews and make career decisions.

> The highlight of the year is our annual Hospitality Talent Fair where the top employers in Bangkok and across the region gather to meet students face to face and recruit talents for their future teams.

Major hospitality employers that recruit our talents

ERAM D







OUR SUCCESSFUL ALUMNI 10.000+



Natcha Saengow

Pastry & Bakery chef instructor
Ecole Ducasse Nai Lert

Bangkok Studio

Professional Culinary Arts Program Alumni With thousands of alumni members around the world, the Dusit Thani College Alumni Association offers students and graduates access to a professional network as well as bespoke alumni events, products and discounts.



Dr. Sirapassorn Sagulwiwat

CEO / Founder of Wisdom Dragon Group

Hotel and Resort Management Program Alumni

Chef Tall Chatvimol Tiyachaipanich

Owner of Wabi's Home Cafe'

Professional Culinary Arts Program Alumni





Ha Song Hee

Director of Sales, Dusit Suites Hotel Ratchadamri, Bangkok / VP of Korean-Thai Chamber of Commerce, representing Dusit Hotels & Resorts

Hotel and Resort Management Program Alumn

James Yang • Banyan Tree Ban

Banyan Tree Bangkok
 Guest Relations Specialist.
 Chinese Speaker

Hotel and Resort Management Program Alumni

Emmanuel Franco

Assistant Director of Food and Beverage The Peninsula Hotels

Hotel and Resort Management Program Alumni





Bhupar Choonharas

 The First Sweet Chef Thailand Pastry Consultant
 Owner of Montagne, l'art de la glace

Professional Culinary Arts Program Alumni

Alan Chan

Executive Housekeeper St. Regis Bangkok

Hotel and Resort Management Program Alumni





FEES **AND OTHER EXPENSES**

FHI BBA - HOSPITALITY MANAGEMENT (WITH ACADEMIC CERTIFICATION OF EHL HOSPITALITY BUSINESS SCHOOL)

	Academic Year 1		Academic Year 2		Academic Year 3		Academic Year 4		Total
Program	Semester 1	Semester 2	Semester 1	Semester 2	Somester 1	Semester 2	Semester 1	Semester 2	(THB)
BBA- HOSPITALITY MANAGEMENT	THB 163.320	THB 150.000	THB 151,000	THB 150.000	THB 151,000	THB 150,000	THB 151,000	THB 154,900	THB 1,221,220
BBA- NOSPITALI I PANAGEPENI	USD 4,666	USD 4,286	USD 4,314	USD 4,286	USD 4,314	USD 4,286	USD 4,314	USD 4.426	USD 34,892

15,000 TH3 of international student tile is already included in the trist semester

TLE CORDON BLEET BBA - PROFESSIONAL CULINARY ARTS (A JOINT PROGRAM WITH LE CORDON BLEU)

	Academic Year 1		Academic Year 2		Academic Year 3		Academic Year 4		Total
Program	Semester 1	Semester 2	(THB)						
	THB 153,320	THB 140,000	THB 141,000	THB 140.000	THB 141,000	THB 140,000	THB 141,000	THB 144,900	THB 1,141,220
BBA- PROFESSIONAL CULINARY ARTS	USD 4.381	USD 4.000	USD 4.029	USD 4.000	USD 4,029	USD 4.000	USD 4,029	USD 4,140	USD 32,608

5.000 THB of international student fee is already included in the first same

REMARKS

- The above tuition fees include the total tuition fee. lab & material fees, enrollment fee and other fees per semester
- Fees not included are international student health insurance, uniform and book fees and damage deposits

SCHOLARSHIPS

Dusit Than College offers the following merit and

- skills-based scholarships to students . Dusit International Hospitality Talent Development Scholarship 15% ascount on HM program tuiton
- Offered to all accepted applicants from ASEAN and APAC countries
- ASEAN & APAC Future Leader scholarship: Must be citizens of ASEAN and APAC countries Must pass qualifications and go through the interview committee for selection. 25% discount on ICA program tution 50% discount on IHM program tution

SERVICES FOR INTERNATIONAL STUDENT

To help international students with their admission and onboarding the college provides the following services:

- Visa Application Guidance and Preparation Pre and Post Arrival Campus Transition Support Assistance with finding Accommodation
- Arrangement of Insurance plans
 General information sessions about the college and living in Bangkok

ADMISSION REQUIREMENTS

1. Academic Qualifications

- Completion of high school / upper secondary school (or equivalent), which is generally obtained after 12 years of education. Accepted qualifications include:
- IGCSE/GCSE/GCE O-levels with no less than a C grade (minimum 5 subjects)
- General Education Development test with "Pass" status (4 subjects)
- International Baacalaureate Diploma Programme (IBDP)
- IB Diploma with at least 24 points
 IB Diploma Course Results (IBCR) with at least 5 different subjects and reciving no lower than Grade 3
- Grade 12 with graduation certificate of diploma
- Students who hold a different qualification are
- recommended to contact the college to check their eligibility.
- 2. English Proficiency Qualifications (meriting but not required) Either of the following tests results are accepted:
 - IELTS 5.5
 - TOEFL 500 (IBT 61, CBT 173)
 - Duolingo 90
 - PTE 45
 - SAT
 Evidence based reading & writing ± 500



Apply directly at Dusit Thani

HOW TO APPLY





Ousit Than College International Programs

GETTING HERE AND AROUND CAMPUS

Dusit Thani College is located within 30 minutes of central Bangkok and only 30 minutes away from the Bangkok international airport.

The college also is connected to the center of Bangkok via monorail, BTS (sky train) and MRT (metro) lines and transport around Bangkok can be easily found with safe, affordable taxis and motorbikes.

Directly adjacent to the college is Seacon Square one of the largest shopping malls in Thailand providing additional shopping, dining and entertainment options.

Bangkok is one of the most connected cities in the world and has direct flights to almost every major city in US, Europe, the Middle East and Asia.





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Transportation

- · Private Vehicle : a parking lot is available
- Public Bus : number 133, 145, 206, 207, 537
- Sky Train (MRTA Yellow Line): Srinakarin 38 Station
 or Suan Luang Rama IX Station









LANAGE