



dusit thani
college

DUSIT
THANI
COLLEGE
BANGKOK



KEY FACTS

4,000+
students

12,000+
alumni

30+
years of hospitality
education and training

1,000+
global work
opportunities

THAILAND'S FIRST & LARGEST

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.

OUR BRANDS AND BUSINESS



Dusit Thani

DUSIT
HOTELS

Dusit Suites

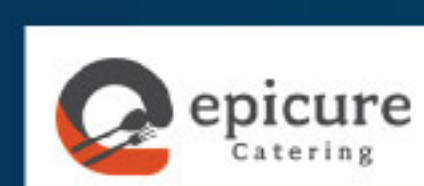
Dusit
Collection

dusitD2

DUSITPRINCESS

ASAI

ELITE HAVENS



DTC BY THE NUMBERS

STUDENT BODY

Over **3,500** students and learners

International students representing more than **12** nationalities

More than **40%** students in our international programs are international students

65% in Hospitality Management

32% in Professional Culinary Arts

INTERNATIONAL INTERNSHIP OPPORTUNITIES (Academic Year 2025)

Over **90+** students participated in overseas internships

Students from all **4** programs including both Thai and international tracks

Internships at leading hotels and restaurants across **6** major countries: the United States, Canada, France, the Netherlands, the United Arab Emirates, and Japan



EMPLOYMENT OPPORTUNITIES

(Bachelor's Degree Graduates, Academic Year 2024)

97% of graduates secured employment within **one year** of graduation

95% of graduates secured employment within **six months** of graduation

78%

of employed graduates work in fields directly related to their area of study

MORE THAN AN EDUCATION

INSPIRING HOSPITALITY LEADERSHIP

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

LEARNING BEYOND THE CLASSROOM



- Work Integrated Learning (WIL)
- **Gracious Hospitality Field Trip**
Experiencing Thai hospitality at a Dusit hotels and resorts in Thailand.

- Supervisory Work Integrated Learning
- **Sustainability Field Trip**
Exploring how hospitality can become more sustainable.

- Management Internship

- Professional Concentration
- **International Field Trip**
Discovering what makes an international market different (if any).

MAJOR CONCENTRATION

Professional Culinary Skills*

- Plant-Based Cuisine
- Arts of Charcuterie
- Food Processing
- Modernist Cuisine



Food Styling and Photography

- Innovative Desserts



Nutrition and Dietetics

* Only available for B.B.A. in Professional Culinary Arts Program

Innovation for Sustainable Future



Start-ups and the Business Model Canvas

- Human-Centered Design and Concept Development in Hospitality
- Sustainability in the Hospitality Industry

Hospitality Marketing in a Digital Age



Branding and Brand Management

- CRM and Distribution Management in Hospitality Industry
- Leveraging Big Data & Programing

Hospitality Finance and Real Estate



Real Estate Finance and Asset Management

- Contracts and Owner/Operator Relationships
- Corporate Finance

Maximizing Human Value in a Digital Economy



Artificial Intelligence in the Service Industry

Robotics and Operations Management

- Optimizing Human Interaction

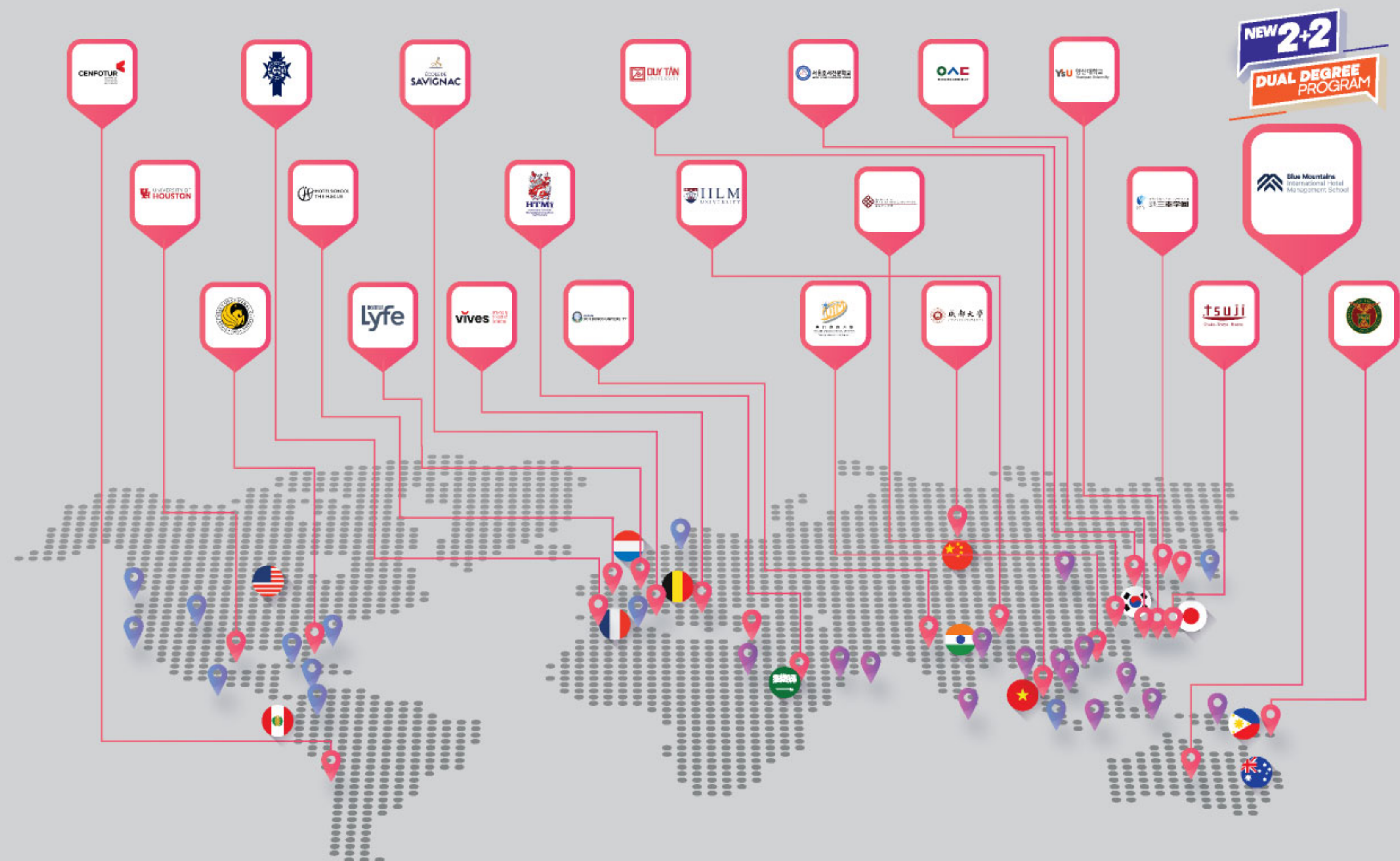
FROM THAILAND TO THE WORLD

LEAD
Management
Trainee Programme

Dusit
INTERNATIONAL

LEAD (Management Training Program) - 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



DTC global exchange and academic partners

International Employers
France / Sweden / USA / Japan

Dusit International Properties
Thailand / Indonesia / Singapore / Malaysia / Vietnam / Philippines / Japan / China / India / Nepal / Maldives / UAE / Oman / Qatar / Egypt / Kenya / Greece / USA (Guam)

UNDERGRADUATE PROGRAMS (INTERN

BACHELOR OF BUSINESS ADMINISTRATION IN HOSPITALITY MANAGEMENT

(A Dusit International
Experience Program)

Dusit
INTERNATIONAL

PROGRAM HIGHLIGHTS



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



A curriculum designed by professionals, with more than **77 years of expertise from our institution**, to develop professionals



Learn through hands-on experience by managing real operations in authentic business environments.



Develop leadership skills with professional management expertise for the service industry.



Gain valuable industry insights and hands-on learning through international study visits to leading hospitality businesses in **one of the five countries: Australia, USA, France, UK, and the Netherlands.**



B.B.A. IN HOSPITALITY MANAGEMENT

Management Clusters,
Research and Projects &
Leading Into the Future

Business & Hospitality
Management Skills &
Leading in Dynamic Organizations

Supervisory Hospitality Skills,
Business Foundations &
Leading Others

Foundation
Hospitality Skills,
General Education
Foundations &
Leading the Self

DTC Signature

PROGRAM STRUCTURE



CAREER OPPORTUNITIES

- General Manager
- Revenue Manager / Digital Marketing Manager
- Hotel or Restaurant Owner
- Hospitality Entrepreneur
- Hotel Manager
- Director of Guest Experience
- Events & Project Manager
- Spa/Wellness Manager
- Corporate Hospitality Consultant

DUAL DEGREE 2+2

PROGRAM



Top 3 in Oceania in the QS World University Rankings for Hospitality and Leisure Management Schools (2024–2025).

YEAR1

YEAR2

YEAR3

YEAR4

GRADUATION

DUSIT THANI COLLEGE
BANGKOK CAMPUS

BLUE MOUNTAINS INT' HOTEL
MANAGEMENT SCHOOL
SYDNEY CAMPUS



Tuition Fee
Year 1: THB 182,800
Total for two years: THB 379,600

Tuition fees
Annual tuition fees: AUD 37,485 Total for two years: AUD 74,970
Estimated cost of living approximately AUD 23,710 per year

1st degree Bachelor of Business Administration in Hospitality Management at Dusit Thani College

2nd degree Bachelor of Business Administration in Hospitality Management at Blue Mountains International Hotel Management School

ATIONAL PROGRAMS)



BACHELOR OF BUSINESS ADMINISTRATION IN **PROFESSIONAL CULINARY ARTS**

A joint program with
Le Cordon Bleu



PROGRAM HIGHLIGHTS



First educational institute in Thailand recognized
by the World Association of Chefs Societies
(Worldchefs) for quality culinary education.



A joint program with
the world's leading
culinary institution,
Le Cordon Bleu



Learn through hands-on
experience by managing
real operations in authentic
business environments.



Develop leadership skills
with professional
management expertise for
the service industry.



Gain valuable industry
insights and hands-on
learning through national or
international study visits

B.B.A. IN PROFESSIONAL CULINARY ARTS

- Culinary & Management Clusters,
Research and Projects &
Leading Into the Future

- Advanced Culinary Skills,
Business & Management Skills &
Leading In Dynamic Organizations

- Intermediate & Supervisory
Culinary Skills, Business
Foundations &
Leading Others

- Foundation
Culinary Skills,
General Education
Foundations &
Leading the Self

LEARNING JOURNEY

PROGRAM STRUCTURE



CAREER OPPORTUNITIES

- Professional chef in hotel and restaurant
- Food product developer
- Food stylist and food blogger
- Restaurant consultant
- Culinary entrepreneur



ADMISSIONS REQUIREMENTS

1. ACADEMIC QUALIFICATIONS

Completion of high school or equivalent which is generally obtains after 12 years of education recognized by Thai Ministry of Education.

Accepted qualifications include:

- IGCSE/GCSE/GCE O-levels with no less than a C grade or numerical grade 4 (minimum 5 subjects)
- AS or A-levels with no less than a C grade (minimum 3 subjects)
- General Education Development test (GED) with 'Pass' status (4 subjects)
- International Baccalaureate (IB)
 - IB Diploma with at least 24 points
 - IB Diploma Course Result (IBCR) with no less than grade 3 (minimum 5 subjects)
- Grade 12 with graduation certificate or diploma
- Students who hold a different qualification i.e. BTEC, HND, CTH etc. are recommended to contact the college to check their eligibility.

2. ENGLISH & MATH PROFICIENCY QUALIFICATIONS

(meriting but not required)

Either of the following tests results are accepted:



Students who do not have any of the English & math proficiency result are required to take Dusit Thani Standard English Test (DSET).

APPLICATION DOCUMENTS

- Official Transcript and Certificate
- A Copy of National ID Card and House Registration for Thai citizens
- A Copy of Passport for Non-Thai citizens
- Motivational Essay (Topics provided by the college.)
- English and Mathematic Proficiency test Results (If Any)
- Application fee of 500 THB

SCHOLARSHIPS

Dusit Thani College offers **scholarships** for new students both Thai and international students pursuing a **B.B.A. in Hospitality Management or B.B.A. in Professional Culinary Arts**, supporting those with a passion for hospitality and culinary excellence.

HOW TO APPLY



For more information,
please contact the Admissions
Department or visit:

Dusit Thani College

1 Soi Kaenthong (Next to Seacon Square), Nong Bon, Prawet, Bangkok Thailand 10250

For more information about the admission process,
please contact **DTC Admission Office**

internationaladmissions@dtc.ac.th

www.dtc.ac.th

+662 721 8471



BANGKOK CAMPUS

