



dusit thani
college
bangkok



TURN YOUR **PASSION**
INTO YOUR **PROFESSION**

UNDERGRADUATE

INTERNATIONAL PROGRAMS

www.dtc.ac.th



DUSIT THANI COLLEGE



Dusit Thani College (DTC) – a private higher education institution, is being recognized as Thailand's renowned hospitality education institute for 30 years. It is a subsidiary of Dusit International Group, one of the biggest chains of hotels & resorts under Thai Nationality with a legacy of over 70 years in Hospitality Business. Dusit Thani College focuses on offering practical, real-world experience, and strives to develop highly skilled professionals and job ready graduates to supply the demands of the hospitality industry on both local and global scales.



WORLD CLASS INTERNATIONAL CURRICULUM

At Dusit Thani College, we provide world class international curriculum with the best-in-class internationally renowned education partners:



EHL Hospitality Business School a world-leading hospitality management school in Switzerland that has been a pioneer in hospitality education for over 125 years.



LE CORDON BLEU®

Le Cordon Bleu, a world's premier culinary arts institute, considered today the largest network of culinary and hospitality schools in the world.

ACADEMIC EXCELLENCE



DTC being Thailand's first educational institution accredited for its global standards of quality culinary education by the World Association of Chefs Societies (WACS)



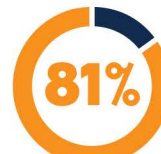
The Bachelor and Master programs at DTC, receiving accreditation from THE-ICE-making DTC the first and only institution in Thailand to have THE-ICE-accredited non-international programs



HIGH EMPLOYABILITY RATE OF DTC GRADUATES



95% of graduates are employed within one year after graduation



81% of graduates are employed within six months after graduation



73% of employed graduates are working in the field of their majors

The above employment data was collected in 2021 from 93% of the total number of graduates.



hosco.

ENJOY DTC STUDENT JOURNEY, ENJOY WORK, LOVE LIFE.

GET CONNECTED IN THE WORLD OF HOSPITALITY

- Dusit Thani College's students are **LIFE-TIME** members of Hosco for FREE!
- Get news and information about career opportunities of dream jobs from the college's networks.



THAILAND

THE LAND OF HOSPITALITY AND TOURISM

The Kingdom of Thailand lies in the heart of Southeast Asia, being known as one of the most popular travel destinations in the world. With the nature of friendliness of its people, Thailand is respected across the globe for its unique sense of hospitality. Bangkok is the capital city and center of multiple international industrial and cultural activities. With its proud history, tropical climate and gracious hospitality, the Kingdom is a never-ending "Land of Smiles" and fascination and pleasure for international visitors.



HOSPITALITY INDUSTRY

OPEN UP A GLOBAL CAREER WITH ENDLESS OPPORTUNITIES

The hospitality industry is a global industry with opportunities around the world for those interested to explore it, with more opportunities opening up within the areas of sustainability, health and wellness, and digitization.

An International degree in Hospitality Management or Culinary Arts is a vital passport to help open up these opportunities to begin your journey in the hospitality industry.

QUICK FACT



World tourism businesses generate incomes as high as **8.9** trillion US dollars per year



The growth of the tourism industry per year is at **3.5%**, higher than the 2.5% growths of other industries



A tourism-related job marks one of the **10** most rising and most demanded positions in the labor market in 2023.

(Reference: World Travel and Tourism Council and www.mgonline.com)

DUSIT THANI
COLLEGE'S

INTERNATIONAL BBA PROGRAMS

YOUR GATEWAY
TO A DYNAMIC CAREER



5 REASONS TO JOIN THE INTERNATIONAL PROGRAMS AT DUSIT THANI COLLEGE



1 Discover your passion through hands-on education with work-integrated learning, field trips, internships and industry case studies.



2 Develop leadership skills to improve your teamwork and better lead teams at a management level.



3 Learn in a multi-cultured environment, while studying in one of the best hospitality schools in the world.



4 Get unique learning experiences and learn directly from professionals during local and international field trips throughout the programs.



5 Fast-track your career with rounded, managerial and job-ready skills (95% of graduates are employed within one year after graduation).

DTC Signature LEARNING JOURNEY

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**

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**



BACHELOR OF
BUSINESS ADMINISTRATION IN

HOSPITALITY MANAGEMENT

(INTERNATIONAL PROGRAM)



A certified program by
EHL Hospitality Business School



Certified by the world's no. 1 hospitality school, the EHL Hospitality Business 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.

PROGRAM HIGHLIGHTS



**Certified Program by
EHL Hospitality Business School**



- Faculty training - Faculty of a certified school by EHL must undergo Qualified Learning Facilitator's (QLF) training program and obtain QLF certificate.
- Quality improvement & Periodic review on curriculum and teaching methodology.



Intensive Training

Combine classroom learning with hands-on practice in a real industry setting since Year 1.

- **Work Integrated Learning (WIL)** with strong collaborations with Dusit Princess Srinakarin Bangkok Hotel.
- **Supervisory Work Integrated Learning** to a variety of real-life business challenges.
- **Managerial Internship** opportunities in Hospitality Industry locally and globally.



Maximized Career Opportunities

- General Manager
- Director of Sales and Marketing
- Revenue and Distribution Manager
- Sustainability Consultant
- Hospitality Entrepreneur



Courses Offered: from Basic to Advanced

- Marketing Hospitality Services
- Revenue Management
- Service Quality Management
- Branding and Brand Management
- Robotics and Operations Management
- Start-ups and the Business Model Canvas

PROGRAM STRUCTURE

General Education Courses **31** credits
Free Elective Courses **6** credits



Professional Courses **89** credits
Supervised Field Training **10** credits



CAMPUS LIFE



BACHELOR OF BUSINESS ADMINISTRATION IN PROFESSIONAL CULINARY ARTS

(INTERNATIONAL PROGRAM)

A joint program with Le Cordon Bleu



As an exclusive joint program with Le Cordon Bleu, the world's premier culinary arts institute; this international program is designed to inspire excellence, creativity, innovation, business management and personal enrichment, necessary for you to embark on to successful careers and personal pursuits in the global culinary and hospitality industries.

PROGRAM HIGHLIGHTS



A Joint Program with Le Cordon Bleu



Jointly offered by Le Cordon Bleu, the program is designed to engage young culinary professionals in real-life industry environments and to produce professional leaders in the culinary arts.



Intensive Training

Combine classroom learning with hands-on practice in a real industry setting since Year 1.

- **Work Integrated Learning (WIL)** with strong collaborations with Dusit Princess Srinakarin Bangkok Hotel.
- **Supervisory Work Integrated Learning** to a variety of real-life business challenges.
- **Managerial Internship** opportunities in Hospitality Industry locally and globally.



Maximized Career Opportunities

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



Courses Offered: from Basic to Advanced

- Basic Cakes, Pastry and Gateaux
- Advanced Poultry, Meat and Seafood
- Decorative Chocolate and Sugar Work
- Arts of Thai Cuisine
- Food Styling and Photography
- Nutrition and Dietetics
- Start-ups and the Business Model Canvas

PROGRAM STRUCTURE

General Education Courses **37** credits
Free Elective Courses **6** credits



Professional Courses **85** credits
Supervised Field Training **10** credits



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 Dusit hotels and resorts in Thailand.

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

- Management Internship

- International Field Trip
- Discovering what makes an international market different.

CRAFT YOUR CAREER

Choose from a diverse range of final year clusters to help you find a career that suits you



Major Concentration

Hospitality Marketing in a Digital Age

Learn how businesses change the way they market their products and services in a more digitalized world.

Maximizing Human Value in a Digital Economy

As the hospitality industry becomes more reliant on technology, this cluster will show how hospitality businesses keep their human touch and provide great experiences.

Hospitality Finance and Real Estate

Combine how to develop hotels and ensure a return on investment for the owners.

Innovation for a Sustainable Future

Explore how the hospitality industry innovates and adapts to ensure a sustainable future.

Professional Culinary Skills*

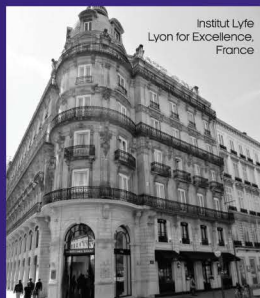
Learn the specialized culinary skills needed for a chef in some of the niche areas of the culinary industry.

*Only available for BBA in Professional Culinary Arts students.

EXCHANGE AND STUDY ABROAD PROGRAMS



University of Houston, Houston, USA



Institut Lyfe Lyon for Excellence, France



The Hong Kong Polytechnic University, Hong Kong, China

WE BRING YOU AN **EDUCATIONAL EXPERIENCE** THAT WILL BUILD YOUR **CONFIDENCE & INSPIRE YOU TO GO BEYOND.**



The Hong Kong Polytechnic University, Hong Kong



Ecole de Savignac, France



Le Cordon Bleu, France



Institut Lyfe Lyon for Excellence, France



Aso College Group, Japan



University of Houston, USA



EHL Hospitality Business School, Switzerland



Yingxing Hospitality Management College of CUIT, China



Institute for Tourism Studies, China



Bilkent University, Turkey

ADMISSIONS REQUIREMENTS

1. Academic Qualifications

The required academic qualification is 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 C grade (minimum of 5 subjects)
- Test of General Educational Development (GED) with "Pass" status (4 subjects)
- International Baccalaureate Diploma Programme (IBDP)
 - IB Diploma with at least 24 points
 - IB Diploma Course Results (IBCR) at least 5 different subjects and receiving no lower than Grade 3
- Grade 12 with graduation certificate or 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 test results are accepted

- IELTS 5.5
- TOEFL 500 (iBT 61, CBT 173)
- Duolingo 90
- PTE 45
- SAT
 - Evidence based reading & writing \geq 500
 - Maths \geq 500

Brands Under Dusit International Group

Dusit Thani HOTELS & RESORTS **DUSIT DEVARANA** HOTELS & RESORTS

dusitD2 HOTELS & RESORTS **DUSITPRINCESS** HOTELS & RESORTS **ASAI** HOTELS

ELITE HAVENS **dusit thani college** **THE FOOD SCHOOL** **DUSIT CENTRAL PARK**

NRF **epicure** **THE MATTERS** **HAMPTON BANGKOK** **KAUAI**

THE TRAVELER **favstay** **DREIT** **DUSIT HOSPITALITY SERVICES** **360** **DEVARANA**

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**

+662 721 8471 | admission@dtc.ac.th | www.dtc.ac.th



BANGKOK CAMPUS



Scan here to
explore our
campus!