

DUSIT HOSPITALITY ACADEMY

Do you **DREAM** of being a professional chef restaurant or hotel manager?

The Dusit Hospitality Academy (DHA) is a skills development program created by Dusit Thani College offering 3-, 6- or 9-month flexible and affordable training courses. Whether you are looking to enter the hospitality industry for the first time or get a promotion from your employer, DHA has multiple career paths, program levels and employment options to ensure the skills and knowledge you gain are aligned to your interests, experience, and long-term goals. With demand for skilled talent at an all-time high, now is the best time to start or advance your career in the hospitality industry by joining the Dusit Hospitality Academy!



3 EXPERIENCE LEVELS TO START ADVANCE OR MASTER YOUR SKILLS

FOUNDATION (3 MONTHS)	ADVANCED (3 MONTHS)	MASTERY (3 MONTHS)
LEARN THE FOUNDATIONS TO GAIN AN ENTRY LEVEL JOB.	ADVANCE YOUR TECHNIQUES TO TAKE ON A SUPERVISOR LEVEL POSITION.	PREPARE YOURSELF FOR MANAGEMENT AND TEAM LEADERSHIP ROLES.

4 PROFESSIONAL CAREER PATHS



CULINARY ARTS

A modern-day chef needs to know not only how to cook delectable dishes but also how to run a kitchen. You will prepare yourself to enter the kitchen through a solid foundation of culinary arts mixed with the right technical, digital and people management skills.



PASTRY ARTS

Pastry and Bakery requires discipline, technicality, and attention to details like no other. Mixing art and science, you will master the basic techniques of western pastry and bakery and learn the trends that influence recipe creation.



RESTAURANT SERVICE

Guests at events and restaurants today are looking for unique experiences and a high level of professional service. Learn the techniques of restaurant and beverage service that will allow you to gain employment at 5-star hotels and restaurants.



HOTEL SERVICE

Hotels are great at making the guest experience seamless, but it is not without great effort and coordination. Discover how a hotel is run, the right ways to meet and exceed guest expectations and what delivering 5-star guest service requires.



WORLD CLASS EDUCATION & TRAINING PROVIDER

THE DHA IS OFFERED BY DUSIT THANI COLLEGE, THE OLDEST INDEPENDENT COLLEGE FOR HOSPITALITY EDUCATION IN THAILAND. IT IS ALSO LINKED TO DUSIT INTERNATIONAL, WELL KNOWN FOR BEING THE ORIGINATOR OF THAI GRACIOUS SERVICE, A SERVICE CULTURE THAT IS UNMATCHED, BRINGING MILLIONS OF TOURISTS TO THAILAND EACH YEAR.

3 LEVELS to advance skills

Technical skills, digital skills, people skills



CULINARY ARTS

This program will help you

FOUNDATION

Learn the foundations of being a chef and gain an entry level position in a hotel or restaurant kitchen

ADVANCED

Advance your culinary techniques to take on more challenging food preparation tasks.

MASTERY

Prepare for management responsibilities in a professional kitchen and create innovative dishes.

Skills and knowledge you will learn

- Foundation culinary skills, including knife work, cooking preparations and basic food production techniques
- Hygiene and sanitation
- Digital communication tools and social media techniques
- Interpersonal communication and teamwork

- Advanced culinary techniques
- Operating specialist kitchen equipment
- Dish presentation and garnishing
- Food costing and menu planning
- Creating and modifying digital content
- Introductory supervisory skills

- Specialist culinary techniques
- Fusion cuisine
- Application of scientific principles in food preparation
- Solving complex problems using digital tools
- Leading a team effectively
- Leading creative thinking and implementation in a team
- Using English in the workplace at a high level

What jobs you will be prepared for

Commis Chef / Kitchen Porter

Chef de Partie / Junior Sous Chef

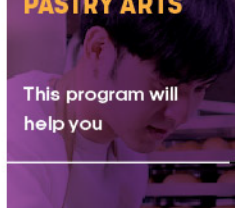
Junior Sous Chef

What salary you could earn

You can expect to earn between 10K – 12K as a starting salary. (Plus service charge)

You can expect to earn between 14K – 16K as a starting salary. (Plus service charge)

You can expect to earn between 18K – 22K as a starting salary. (Plus service charge)



PASTRY ARTS

This program will help you

FOUNDATION

Prepare for an entry-level position in the pastry kitchen at a hotel, bakery, cafe or restaurant.

ADVANCED

Advance your pastry and bakery techniques to take on more challenging positions.

MASTERY

Prepare for management responsibilities in a professional pastry kitchen.

Skills and knowledge you will learn

- Foundation baking and pastry skills, including breadmaking, pastry methods and preparation and basic production techniques
- Digital communication tools and social media techniques
- Interpersonal communication and teamwork

- Advanced baking and pastry techniques
- Operating specialist kitchen equipment
- Pastry kitchen department operations
- Dessert decoration & presentation
- Creating and modifying digital content
- Introductory supervisory skills

- Specialist patisserie techniques
- Artistic sugar work
- Fusion pastry and baking
- Application of scientific principles in pastry preparation
- Solving complex problems using digital tools
- Leading a team effectively
- Leading creative thinking and implementation in a team
- Using English in the workplace at a high level

What jobs you will be prepared for

Junior Pastry Chef / Baker

Pâtissier / Boulanger

Master Pâtissier

What salary you could earn

You can expect to earn between 10K – 12K as a starting salary. (Plus service charge)

You can expect to earn between 14K – 16K as a starting salary. (Plus service charge)

You can expect to earn between 18K – 22K as a starting salary. (Plus service charge)

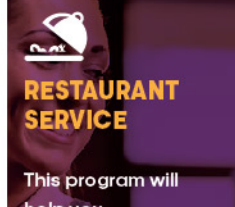


COMPANIES THAT PARTNER WITH DUSIT THANI COLLEGE



3 LEVELS to advance skills

Technical skills, digital skills, people skills



RESTAURANT SERVICE

This program will help you

FOUNDATION

Gain an entry level position in a high-end bar, cafe or restaurant.

ADVANCED

Advance your food and beverage techniques and take on a supervisory level position in a restaurant or cafe.

MASTERY

Prepare for management responsibilities in a professional high-end bar or restaurant and develop innovative beverages.

Skills and knowledge you will learn

- Foundations of restaurant service operations such as the guest service cycle, including handling reservations, welcoming, and seating guests, taking orders, serving guests, handling payments, guest departure and after sales. Beverage knowledge and service.
- Digital communication tools and social media techniques
- Interpersonal communication and teamwork

- Identifying, selecting, and serving a range of wines to guests' preferences
- Identifying, preparing, and garnishing a range of cocktails and non-alcoholic drinks
- Food and wine pairing
- Food costing and menu planning
- Designing and planning food and beverage menus
- Creating and modifying digital content
- Introductory supervisory skills

- Specialist beverage production techniques
- Restaurant business planning
- Innovative and sustainable F&B concepts
- F&B menu engineering and control
- Leading a team effectively
- Leading creative thinking and implementation in a team
- Using English in the workplace at a high level

What jobs you will be prepared for

Water / Server / Steward

Bartender / Mixologist / Wine Waiter

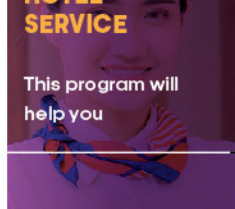
Bar / Restaurant Supervisor

What salary you could earn

You can expect to earn between 10K – 12K as a starting salary. (Plus service charge)

You can expect to earn between 14K – 16K as a starting salary. (Plus service charge)

You can expect to earn between 18K – 22K as a starting salary. (Plus service charge)



HOTEL SERVICE

This program will help you

FOUNDATION

Gain an entry level position at the reception of a 4-5-star hotel

ADVANCED

Take on more guest facing and guest service roles in a 4-5-star hotel.

MASTERY

Prepare for management responsibilities in the hotel reception and guest relations department.

Skills and knowledge you will learn

- Foundation skills for hotel service operations such as the guest service cycle, including handling reservations, welcoming and checking-in guests, handling guest preferences, handling payments, guest departure and after sales.
- Digital communication tools and social media techniques
- Interpersonal communication and teamwork

- Identifying guests' preferences through service encounters
- Providing personalized guest services in the role of concierge
- Understanding a hotel's financial performance (P&L)
- Creating and modifying digital content
- Understanding guest preferences
- Introductory supervisory skills

- Applying innovative and sustainable hotel concepts
- Optimizing hotel operations for driving revenue
- Applying principles of revenue management in achieving a hotel's financial objectives
- Leading a team effectively
- Leading creative thinking and implementation in a team
- Using English in the workplace at a high level/high level

What jobs you will be prepared for

Porter / Room Attendant, / Front Desk

Guest Service Agent / Receptionist

Reception Supervisor / Guest Service -Manager / Concierge

What salary you could earn

You can expect to earn between 10K – 12K as a starting salary. (Plus service charge)

You can expect to earn between 14K – 16K as a starting salary. (Plus service charge)

You can expect to earn between 18K – 22K as a starting salary. (Plus service charge)

PROGRAM FEES

DHA COURSE	FOUNDATION		ADVANCED		MASTERY	
	Internship	no Internship	Internship	no Internship	Internship	no Internship
CULINARY ARTS	75,900 THB	72,900 THB	-	71,900 THB	-	67,900 THB
PASTRY ARTS	75,900 THB	72,900 THB	-	71,900 THB	-	67,900 THB
RESTAURANT SERVICE	59,900 THB	56,900 THB	-	55,900 THB	-	51,900 THB
HOTEL SERVICE	55,900 THB	52,900 THB	-	51,900 THB	-	47,900 THB

WHY JOIN THE DHA PROGRAM?

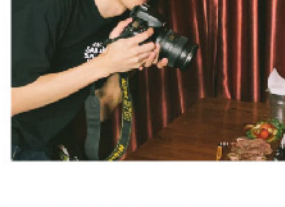
- Quick job ready training**
fastest way to enter or advance your career in the hospitality industry
- Job offers**
Career guidance services from Dusit Thani College
- Work abroad**
global work opportunities exclusively available to DHA participants
- Industry recognized certificates**
awarded by Dusit Thani College with possibility to transfer credits

APPLY NOW

** additional 3,000 THB to take part in the internship program

- Qualifications:**
 - 20+ years of age
 - Motivation to work in the hospitality industry
 - Secondary education qualification (M6 or vocational diploma)
- Tuition fees:**
 - Includes all instruction for theory and practical classes, ingredients, learning materials and online learning subscriptions
- Language:**
 - Thai
- Locations:**
 - Bangkok & Pattaya campus

TESTIMONIALS



Koraphat Sittaratask

Study without boredom both theory and practice All can be used in practice. Teachers are kind and teach well. Easy to understand and friendly. I want everyone to come and try it yourself.



Ornichayart Kaewyooipak

Build confidence, build a career, build knowledge. In studying both courses this time. It's really worth finding yourself in this line.



Warinna Nithisamranrat

Learning to cook at Dusit Thani College. In addition to enabling us to cook. It also includes the work skills in many ways. to the students as well.

CONTACT US FOR MORE INFORMATION

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- 0-2721-8469-70**
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How to apply?



Scan here to apply online

