

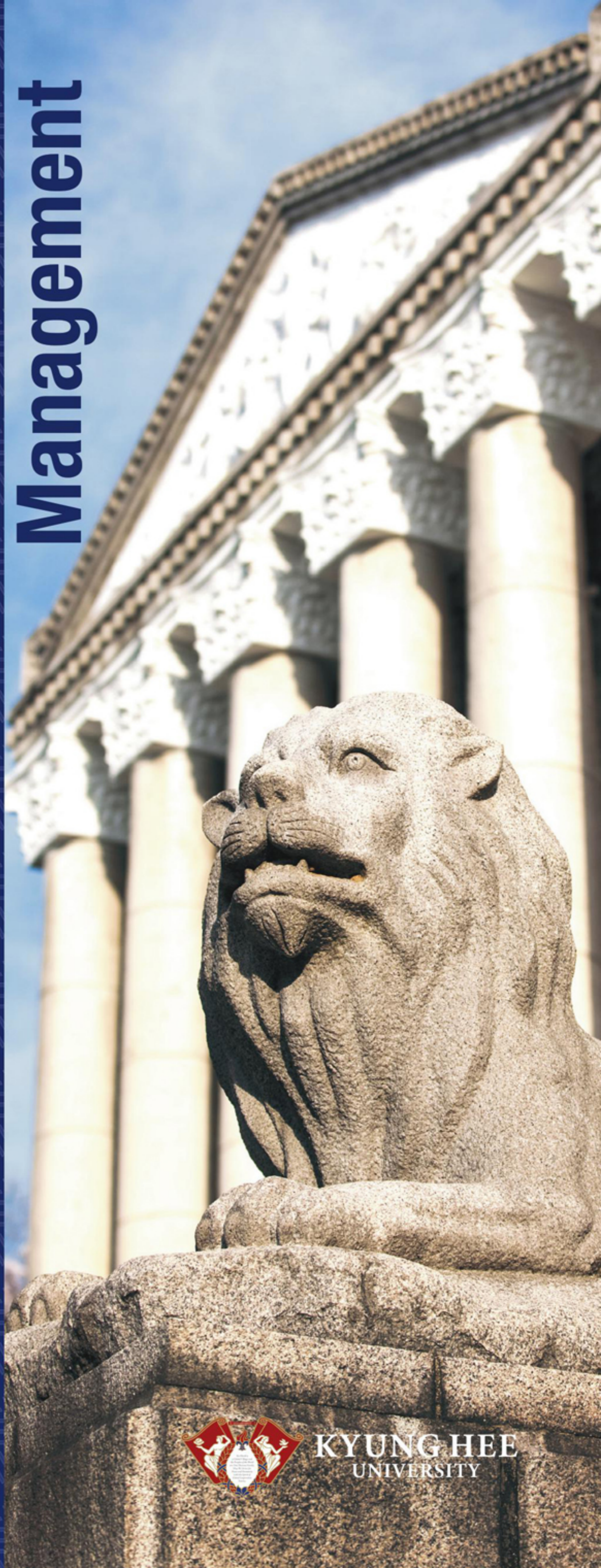
KYUNG HEE UNIVERSITY

The College of Hotel and Tourism

Management



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The College of Hotel and Tourism Management



Since its establishment in 1975, the College of Hotel and Tourism Management at Kyung Hee University has grown to be the largest and most respected program of its kind in South Korea. Hosting more than 2,115 students and 50 full time professors, the College is divided into six departments: Hotel Management, Tourism, Convention Management, Food Service Management, Culinary Art and Foodservice Management, and Cultural Tourism Contents. Located in the heart of Seoul, named as one of the 10 best cities for students by the QS Best Cities 2015 Report, the College has nearly 500 full time international students contributing to a multicultural environment where around 40 percent of classes are taught in English.

The overall goal of the College is to maintain its place as a world-class institution for the study of the tourism industry. To do this, we aim to cultivate our graduates to be cosmopolitan, creative, and cultured. In addition, we strive to train future leaders who observe the principles of responsible management and to provide an education in hospitality and tourism based on practical knowledge that leads to excellence. As a result, our thousands of Korean and international graduates have gone on to top leadership positions in academia, business, and government.

Hotel Management

The hotel industry ranks first among service industries in the number of worldwide employment opportunities. Management positions are available with hotels, motels, restaurants, contract food service companies, convention bureaus, private clubs, travel and tourism organizations, resorts, theme parks, and corporations.

Hotel management has positioned itself as a fast growing area of study in our globalized world that requires new and evolving concepts of service and management strategy. The industry has moved into the limelight as one requiring professional management knowledge. At this point in time, more people with international standards are needed to lead the hospitality industry with a sense of mission by coping with the changes and demands of this new era. The department offers a variety of courses that address the theories and practices of hospitality industry, training professionals in the knowledge and practical expertise necessary to meet the demands of the industry.

Convention Management

The mission of the Department of Convention Management is to foster students as leaders and professionals in convention-related fields through both scientific and practical inquiry. The global MICE Industry (Meetings, Incentives, Conventions, Events and Exhibitions) has exploded in recent years both in Korea and abroad. MICE opens doors promoting the international exchange of information, culture, and peace by facilitating meetings, incentives, conventions, events, and exhibitions for corporations, governmental and non-governmental organizations, enterprises, and interest groups in every field of interest. In response to the growing demand for MICE and convention professionals, the College of Hotel and Tourism Management at Kyung Hee University was among the first in Asia to offer a four-year degree in convention management. Students graduating from the department are equipped to meet the challenges of this exciting profession and ready to take leadership roles in the international MICE industry.

Food Service Management

As people spend more time at work, commercial restaurants and non-commercial institutions are playing an increasingly important part in their lives. The mission of the Department of Food Service Management is to prepare students for professional careers in hospitality management and food retailing business by providing theory-based education and practical experience. The curriculum combines courses in food and culture, business administration, restaurant management, beverage management, food retailing & marketing, franchising, entrepreneurship, and revenue management to provide a strong base for professional success. Industry-experienced faculty members and outstanding facilities await our students. Since rapid growth in the food service industry has created a demand for graduates from four-year food service and restaurant management programs, our graduates are qualified for management-level positions in full-service restaurants, hotels, franchising operations, food retailing industry, and countless other venues.

Culinary Art and Foodservice Management

Taking a global look at the culinary arts, students in this department learn various culinary skills and basics of food science including nutrition, sanitation, and management principles and practices to achieve their goals in the food service and hospitality industry. Our program is committed to offering students the opportunity to receive a superior education in the culinary science and arts. Over 3,000 graduates are working in the food service industry including in hotels, catering businesses, restaurants, bakeries, and food manufacturing companies. The program provides a strong basis in management practices as well as culinary skills. Our curriculum introduces students to both front-of-the-house and back-of-the-house operations.



Tourism

This department introduces students to both practical and theoretical knowledge related to tourism. Students are exposed to a variety of opportunities related to tourism via fieldwork in preparation for their future careers with travel agencies, airlines, hotels, casinos, event planning, international conferences, resorts, and a variety of other tourism-related businesses. Furthermore, internship programs are available to provide valuable learning opportunities both in Korea and abroad from which to acquire up-to-date knowledge and skills. Graduates from this department have the opportunity to enhance the quality of life for whole nations as managers and developers of tourism projects. Additionally, they can play significant roles in academia, as well as working as policy makers, administrators, and planners in government and public agencies.



Cultural Tourism Contents

Culture is a major tool of communication in our globalized society. In Korea's cultural tourism industry – a core national strategic industry – new cultural ideas and products are continually being developed as a means of preserving Korean culture, opening doors to intercultural understanding, and spreading knowledge of the nation abroad. The country is investing heavily in the development of cultural contents with successes marked by the rise of the Korean Wave and other cultural movements.

This department aims to nurture students' expertise and equip them with the qualifications to build on that foundation by developing their knowledge of creative cultural contents. Teaching cultural contents in both Japanese and English contributes to the creative production of new expressions of the culture and their promotion on the world stage.

The School of Hospitality Management English Track Program

First started in 2014, the English Track Program is a unique undergraduate course plan composed of courses conducted entirely in English. Thus, applicants who do not speak the Korean language have the opportunity to pursue their studies completely in English throughout their entire schooling. Students taking classes in the program will also be able to interact with Korean students, providing additional exposure to Korean culture. Students in the English Track Program may major in Hotel Management, Convention Management, Culinary Art and Foodservice Management, or Food Service Management.

Scholarships

Over half of all current students qualify for some sort of scholarship aid. A variety of financial aid is available through Kyung Hee University, the College of Hotel and Tourism Management, private sources, and the Korean government. For more information on scholarships, please refer to http://www.khu.ac.kr/eng/academics/international_scholarships.jsp or email haksa@khu.ac.kr.

Business and Academic Cooperation

The College of Hotel and Tourism Management maintains a variety of relationships with Korean and international organizations to provide students with practical training and experience. These institutions include Asiana Airlines, Grand Hyatt Seoul, Lotte Hotel, Ritz-Carlton Seoul, Hana Tour, Grand Hilton Hotel, McDonald's Korea, Daemyung Resort, Korea Foodservice Industry Association, and many more.

Cultural Events

MAY

Food Festival

Students are in charge of this exciting event that gives them experience in financial management, menu development, cooking, sales, and marketing.

MAY

Casinopia

Students trained by professional casino employees become the dealers themselves. Games include blackjack, baccarat, and poker.

SEP

Tourism Festival

Students from the College of Hotel and Tourism Management serve as both the planners and participants for this event open for all.

NOV

Convention Management Night

This event near the close of the semester gives students in the Department of Convention Management an opportunity to get together to plan events for the coming year.

NOV

Homecoming Day

Graduates who are working within the hotel and tourism industry return to campus to share their experiences with current students. This provides both a valuable networking activity and a chance for undergraduates to learn more about what career paths are best for them.

NOV

Cultural Tourism Contents Video Festival

Students get the opportunity to make videos to share with classmates and professors, giving them a chance to develop planning and creative skills for their future careers.

In addition to annual events, there are many other groups within the College to offer opportunities for further exploration of student interests.

Graduation requirements

- In order to graduate, students must complete a minimum of 130 credit units for the School of Hospitality Management and a minimum of 120 units for the School of Tourism.
- All students are required to complete a graduation thesis for the College of Hotel and Tourism Management and the general education courses of the Humanitas College.
- Detailed information about the course requirements for each major is listed on the College's website at <http://hot.khu.ac.kr/eng/>

How to apply

For application information, contact the Kyung Hee Admissions Office

> <http://www.khu.ac.kr/eng/academics/admissions.jsp>

Contact information



Admissions office: globalcenter@khu.ac.kr

Administration office: haksa@khu.ac.kr

Reviews



Priscilla Wang
Singapore



"Studying at *Kyung Hee University* is like a dream come true. Tourism has been my passion since I was young, and studying here has deepened my knowledge about the tourism industry. Moreover, the professors here are amazing! They are very caring and always interacting with students. This makes school life extremely enjoyable."



Nurtilek Urmabekov
Kyrgyzstan



"I chose *Kyung Hee University* because the tourism department is the best, and I don't regret it because I am getting a very good education. Also, the atmosphere here is special. The classes are very interesting, and I enjoy my studies a lot. I love learning about travel, people, and other cultures. That makes me very happy!"



Elnaz Neshat Effatian
Iran



"It is so amazing to study here because of so many international students in *the College of Hotel & Tourism Management*. You can see lots of different people and share their cultures, which is related to our major."



Aigerim Zhakipbekova
Kazakhstan



"I like studying at *Kyung Hee University* because it is so international. You can encounter the whole world here in Korea. Also, I like studying in Seoul because of all of the cultural events. You have a great opportunity not only to learn about Korea but also about everywhere else on the planet."



The College of Hotel and Tourism Management
at Kyung Hee University

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