

SUIC's vision

Thailand's best public
international college
with world class
experiences.



WE TURN YOUR QUALITIES INTO A CAREER



B.B.A. in Hotel Management (HTM)

Bachelor of Business Administration (BBA)
International Hotel Management
International Double Degree Programme

Silpakorn University International College (Thailand) and Vatel Hotel & Tourism Business School (France)

SILPAKORN UNIVERSITY

Silpakorn University (SU) was established in 1943 and is considered one of Thailand's top public universities with over 20,000 students spread across 4 different campuses. Silpakorn offers degree programmes at both graduate and undergraduate levels in all major fields of study including: art and design, science, technology, health science, social science, management and music.

In 2003, Silpakorn University International College (SUIC) was founded in order to provide high quality English-driven undergraduate and graduate programmes. Currently SUIC specialises in providing double degree programmes in 'Services', 'Business' and 'Art and Design'.

VATEL HOTEL & TOURISM BUSINESS SCHOOL (FRANCE)

Founded in Paris, France in 1981 by Mr. Alain Sebban, President of Vatel Group, Vatel now has a global network of 54 schools throughout the world. All schools convey the same vision and teaching philosophy to 9,000 students, based on the right balance of theoretical courses and professional training. Students have the opportunity to participate in the award-winning Marco Polo exchange program at another Vatel school and this 'learning by doing' concept has a proven track record with over 42,000 successful alumni. Vatel group received the Worldwide Hospitality Award for 'Best Hospitality Management School' and is also ranked first in France for hospitality studies by QS World University Rankings in 2023.

4 -Year Plan – Versatile and active studies

** SUIC provides an option of fast-track – 3-year plan for this programme

Year 1	Year 2	Year 3	Year 4
<ul style="list-style-type: none"> Fundamentals of Computer Science Mathematics and Statistics for Everyday Life Organisation and Management General Courses: Language Specialised Courses: Languages for Career Specialised Courses: Elective General Courses: Social Science and Humanities 	<ul style="list-style-type: none"> Foundations of Marketing Foundations of Economics Human Resources Management Food and Beverage Management Professional Applications (no less than 400 hours) General Courses: Language 	<ul style="list-style-type: none"> Hotel Marketing Information Technology for Hotel Management International Tourism Economy Practical Managerial Applications General Courses: Language 	<ul style="list-style-type: none"> Taxation Specialised Courses: Languages for Career Specialised Courses: Elective Free Elective
<ul style="list-style-type: none"> Accounting Foundations of Hospitality and Tourism Professional Culture and Current Events Practical Applications (No less than 400 hours) General Courses: Language General Courses: Social Science and Humanities 	<ul style="list-style-type: none"> Psychology for Service Industry General Courses: Language Specialised Courses: Languages for Career Professional internship 	<ul style="list-style-type: none"> Financial Management for Hotels Laws and Ethics in the Hotel Industry Human Resources Development for the Hotel Industry Applied Research in the Hospitality and Tourism Industry Specialised Courses: Languages for Career International Professional Internship 	<ul style="list-style-type: none"> Managing Cost Control for Hotels Specialised Courses: Languages for Career Specialised Courses: Elective Free Elective
Credits: 41	Credits: 32	Credits: 32	Credits: 30
135 Credits			

NB. Study plan and courses are subject to change

ACADEMIC EXPENSES (in Thai Baht)

ITEMS	Year 1		Year 2		Year 3		Year 4		GRAND
	Term 1	Term 2	Term 1	Term 2	Term 1	Term 2	Term 1	Term 2	TOTAL
Tuition Fee	90,000	90,000	90,000	90,000	90,000	90,000	90,000	90,000	720,000
University Fee	7,350	4,000	4,350	4,000	4,350	4,000	4,350	4,000	36,400
Total	97,350	94,000	94,350	94,000	94,350	94,000	94,350	94,000	756,400

* SUIC provides PLAN B as a 3-year fast track and no fees for the 4th year

* SUIC reserves the rights to change any fees without prior notice

* Students are responsible for any additional money transfer fees to Silpakorn University's bank account.



'What I found extremely beneficial with SUIC/ Vatel, was the studying system of combining theory and practice in hospitality management. The knowledge taught in the classrooms by qualified lecturers and professionals helped us apply this theory in the practical sessions led by the professional instructors from top hospitality companies. These experiences gave me the confidence to take the necessary steps required in my professional hotel career and gave me the opportunity to reach the employment position I have today in Food and Beverage Management.'

Mr. Ekapoj Yamlamai,
graduated 2007,
Director of F&B, The Athenee Hotel,
a Luxury Collection, Bangkok



'I loved the combination of academic classes, practical training and internships, as this gave me a great overview of the hospitality industry which really helped prepare me for my career in the hotel industry. SUIC/Vatel's close connections with industry experts were instrumental for gaining employment upon graduation and developing my career with Accor.'

Mr. Jan Kroeckel,
graduated 2009,
General Manager,
Peppers Seminyak Bali, Accor

Bachelor of Business Administration (BBA) International Hotel Management International Double Degree Programme

An International Double Degree Programme in Collaboration with Vatel (France)

3 – Year Plan

**** SUIC provides an option of Fast track – 3 Year Plan for this programme.**

Year 1	Year 2	Year 3
<ul style="list-style-type: none"> Fundamentals of Computer Science Mathematics and Statistics for Everyday Life Organisation and Management General Courses: Language Specialised Courses: Languages for Career Specialised Courses: Elective General Courses: Social Science and Humanities Foundations of Accounting Foundations of Hospitality and Tourism Professional Culture and Current Events Practical Applications (No less than 400 hours) General Courses: Language General Courses: Social Science and Humanities 	<ul style="list-style-type: none"> Human Resources Management Food and Beverage Management Professional Applications (no less than 400 hours) General Courses: Language Specialised course elective Specialised course elective Free elective course Psychology for Service Industry Cross cultural management General Courses: Language Specialised Courses: Languages for Career Specialised course elective Specialised course elective Free elective course 	<ul style="list-style-type: none"> Hotel Marketing Information Technology for Hotel Management International Tourism Economy Practical Managerial Applications Taxation General Courses: Language Specialised Courses: Elective Financial Management for Hotels Laws and Ethics in the Hotel Industry Human Resources Development for the Hotel Industry Applied Research in the Hospitality and Tourism Industry Managing Cost Control for Hotels Specialised Courses: Elective
<ul style="list-style-type: none"> Foundations of Marketing Foundations of Economics Specialised Courses: Languages for Career 	<ul style="list-style-type: none"> Domestic Professional internship 	<ul style="list-style-type: none"> International Professional internship
Credits: 50	Credits: 44	Credits: 41
135 Credits		

NB. Study plan and courses are subject to change

PROGRAMME ORGANISATION

Key to the success of the programme is the rotation every two weeks between business management courses and hands-on practice in real life professional environments. For the academic studies, students are introduced to business concepts in year one and progress through to more advanced managerial theories by year 3. Additionally, students gain internship experience at 5-star hotels in Thailand and in France for 5 months during the 3rd year which helps reinforce theories they have learned in class and better prepares them for working in multi-cultural environments upon graduation. Students therefore not only develop professional skills along with business management theory, but also additional desirable ones that are transferable across many positions, including having effective communication and language skills, being digitally savvy, thinking creatively and critically, and demonstrating cultural intelligence for international markets.



'The internship in France gave me the opportunity to see how professional chefs manage their kitchens in different cultural environments and this helped me a lot with my own career when I graduated. The experience at SUIC/Vatel also enabled me to communicate and work with people from different countries.'

Ms. Natnicha Boonlert,
graduated 2011,
MasterChef All Stars Thailand 2020,
Top Chef Thailand 2023



'When I was little, I dreamed of being a businessman... But I had no idea how to go about it! There was no other choice than SUIC/Vatel for me as it allowed me to be more creative and provided me with the right skills to open my own hotel, Chann Bangkok Noi. SUIC/Vatel encouraged my dream and gave me the resources to fly on my own. Believe in your dream, never give up. SUIC/Vatel is the right place to lead you towards success!'

Mr. Luchan Suewongprayoon,
graduated 2018,
Owner Chann Bangkok Noi

BENEFITS – PREPARE FOR AN INTERNATIONAL CAREER!

An international double degree programme offering students the opportunity to gain a greater understanding of cross-cultural management issues within a global working context:

- 50% of studies is 'learning by doing' through professional practice on campus in room division and at **Vatel Café and Restaurant in food and beverage service and kitchen operations.**
- A hotel internship in Thailand and an **international internship in France** to build professional experience
- Opportunity to participate in the award-winning **Marco Polo program** at another Vatel school

CAREER OPPORTUNITIES – BE CONNECTED!

With over **40,000 Vatelians** throughout the world forming a priceless network, they are ready to help new graduates with employment opportunities. This ensures that you are well connected with industry professionals in launching your international hospitality career and on a **fast track to success**. Positions include; General Manager, Hotel Manager, Marketing, Human Resources, Finance, Public Relations or Events Management, Revenue Management, Front Office, Food & Beverage and culinary positions. Many **entrepreneurial minded** alumni have created their own successful businesses, whilst others have found careers working in tourism related companies from tour operators, airlines and events management.

Programme Learning Outcomes (PLOs)

PL01	Explain operational knowledge and practice in the hospitality business.
PL02	Apply managerial knowledge and entrepreneurship in the hospitality business.
PL03	Select suitable and creative solutions to operational problems in the hospitality industry.
PL04	Apply a high level of business communication standards (written, oral, and non-verbal communication skills) for any project related to the hospitality industry.
PL05	Demonstrate interpersonal skills and effective ways to communicate with people from different backgrounds and cultures.
PL06	Demonstrate professional and ethical manners, and practice hospitality-defined work ethics.
PL07	Demonstrate good teamwork and appropriately express roles in the workgroup to effectively work in a diverse world.
PL08	Choose different mathematical, statistical techniques, information technology tools to effectively analyze and interpret data.
PL09	Point out sustainable and creative innovations by examining current economic, social, cultural situations in the hospitality industry.
PL010	Design hotel concepts and appropriate service operations.



OBJECTIVES

- 1) To produce graduates in the hotel management field who can work domestically and internationally in response to the labour needs of the hospitality industry.
- 2) To equip graduates with leadership, visionary, creativity, integrity and flexibility to work in various business circumstances under rapidly changing business environments.
- 3) To produce knowledgeable graduates who are well equipped with virtues, ethics and social responsibility.
- 4) To enhance the exchange of knowledge and experience from different cultures leading to more understanding and cooperation in the future.

ADMISSION REQUIREMENTS

Intakes every August and January. Please check with SUIC for application periods.

- 1) A high school education level approved by the Ministry of Education or equivalent from an accredited school/ institution, or educational system: GED, NZQA, GCSE, IGCSE at least 5 subjects + A or AS level 3 subjects with grade result A*-E and IBDP or Pearson level 3 BTEC.
- 2) English proficiency within 2 years of the application: a minimum TOEFL score of 72 IBT or 543 ITP, IELTS score of 5.5, TOEIC score of 785 (Listening and Reading), Oxford Online Placement Test of 61, Cambridge English of 160, CU-TEP score of 70, proof of English proficiency at B2 level of Silpakorn Test of English Proficiency (STEP) or higher, according to The Common European Framework of Reference for Languages (CEFR). This is subject to the latest announcement from Silpakorn University on English proficiency standards.
- 3) Motivational interview



Scan to know more
International Hotel Management

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