



“The best global hotelier who will lead the happy global world “

The Department of Global Hotel Management aims to cultivate global service experts who will play a leading role in the sustainable service industry in the New Normal era. We train the best hoteliers to lead the global tourism market through balanced education in theory and practice through specialized education in line with various changes in the global village era.

### Strengths

- ✓ Systematic foreign language education program
- ✓ Professional service mind cultivation program
- ✓ Variety of opportunities and information to cultivate a global sense
- ✓ Industrial-academic program and field practicum for the development of field-oriented professionals

### Educational objectives

- ✓ Cultivating global and practical capabilities to foster the best global hotelier talent
- ✓ Cultivating multi-talents required in the New Normal era

### Career options

Global Hotel Group (Service agencies, management firms, operation firms) / Travel package planner / Tourism Interpreter and guide / Sommelier / Barista / Expert in

international conferences / Casino / Airlines (flight attendant, ground crew) / Festival or event planner / Tour conductor (T.C) / Graduate schools in Hospitality / WTO(World Tourism Organization) / Korea Tourism Organization / Korea Culture & Tourism Institute / Banquet planner / Event planner

## **INTERVIEW**

### **Interview 1 (Jung, Hyeran Helen / Dean)**

Q. Please describe your Department.

A. In the ‘Tourism Vision 2023,’ the WTO has emphasized the continual growth of the world tourism market. In response to this, many countries are planning and promoting tourism policies by developing various tourism packages and expanding tourism infrastructure such as hotels, resorts, and airports. In this trend, our Department offers a balanced education in theories and practice to produce experts with futuristic insights and persistence to play a central role in the tourism industry.

Q. What are some of the extracurricular programs for students to build their qualifications?

A. We offer a set of practicum and internship programs through the academic industrial cooperation with multinational hotel corporations for the students to understand the lectures and build their practical skills. Also, we are committed in offering a lively education through field trips to casinos, hotels, travel agencies, and other related corporations. Also, students are encouraged to participate in contests and academic seminars through a variety of experiential networking programs for themselves to build their academic skills and a challenging spirit.

### **Interview 2 (Jung Inyeong / Alumna)**

Q. Please describe your organization.

A. Greetings. I am currently employed as a hotelier at Lotte Hotel Seoul, the best-class hotel at the heart of Seoul with 1,120 rooms, to make unforgettable memories of our customers.

Q. What did you prepare for your career in campus?

A. I think the service mind and communication skills are very important for hoteliers to communicate with guests from other countries. So I studied as an exchange student at my sister university, Philippine University, to improve my English skills. I also obtained wine and coffee certificates to improve my qualifications in the hotel sector

through various experience networking programs. And I worked part-time jobs in the service industry to develop my sociability and energy.

Q. What are some of the impressive lectures, practices, and other programs during your undergraduate studies?

A. I participated in the exchange program and overseas volunteer program to become a global hotelier. The time I spent in the local community with local friends became a source of energy in my life. I remember those times when I helped others and encouraged them through the volunteer activities with team members.

### **Interview 3 (Im Jooyoon / Current student)**

Q. What are some of the impressive lectures, practices, and other programs during your undergraduate studies?

A. As I majored in global hotel management, I became more interested in casino industry. The most unforgettable moment is the time I spent as a trainee at Seven Luck Casino, an experience networking program. After I decided to work at a casino, I learned a lot and was motivated to work harder to strengthen my practical skills. Another unforgettable program was the Global Hotelier Program, a month-long overseas experience networking program in the United States. I learned global mind through experiential networking programs, gained confidence in living abroad, and became friends with many international friends through home-stay and extracurricular exploration.

Q. What are some of the memorable our undergraduate studies?

A. It is a variety of hands-on classes through casino field training. It is a practical class to learn various game management methods at the casino site and experience customer relationships at the service counter. It is a fun and meaningful class to meet customers of various nationalities and communicate in various foreign languages. In addition, you can practice running games such as blackjack, baccarat, roulette, etc. in the casino practice room on campus.

### **Educational program overview**

Year	Subject(1 <sup>st</sup> semester)	Subject (2 <sup>nd</sup> semester)
1st	Hotel Management Tourism Management Hospitality Foreign Language 1	F&B Practise 1-Barista Hospitality Industries Room Division Management Business Foreign Language 1

2nd	F&B Practise 2-Cocktail Restaurant Management Room Division Practice World Tour Hospitality Foreign Language 2	F&B Practise 3-Sommelier MICE Catering SVC Management Global Manner Business Foreign Language 2
3rd	Casino Practice F&B Management Hospitality Product Planning Hospitality Foreign Language 3	Wine Hospitality Marketing Business Foreign Language 3
4th	SVC Interpersonal Relationship Hotel Operation Practise(Capstone Design) Banquet Management Practise	HR Management Restaurant Space Production
Optional Subject (Culinary Arts) 1Y ~ 4Y	Introduction Culinary Arts Hotel Cooking Practice(Beginner) (K/C/J) Basic Cooking Practice 1 (K/C/J) Basic Cooking Practice 2	Hotel Cooking Practice(Intermediate) Hotel Cooking Practice(Advance) (K/C/J) Advance Cooking Practice 1 (K/C/J) Advance Cooking Practice 2

## Global Hotel Management Department 2023 Orientation





### Hotel Room Division Practical Classes



### Food&Beverage Practical Classes



### Hotel Experience Program (Lotte World Hotel)



### Field Trip(Theme Tourism / Everland Park)



## Exploration of Gourmet Tour(Korean Local Food)

