



International Business School
Hotel & Tourism Management

**MASTER of BUSINESS
ADMINISTRATION**
in HOTEL AND TOURISM MANAGEMENT
An International Double Degree Program:
Silpakorn University International College &
Vatel International Business School

YEAR I		YEAR II	
Semester I	Semester II	Semester III	Semester IV
<ul style="list-style-type: none"> Information Technology in Tourism Emerging Tourism Visions Environmental Issues in Tourism Finance and Managerial Accounting English for Hospitality and Tourism 	<ul style="list-style-type: none"> Hotel Group Strategies Quality and Process Improvement in Hospitality Operational Management in Hospitality Interpersonal Skills and Leadership Development Basic French for Hospitality and Tourism 	<ul style="list-style-type: none"> Independent Study (Internship and Business Improvement Project) 	<ul style="list-style-type: none"> Marketing and Consumer Behavior in Tourism Human Resources Management Quantitative Approaches in Tourism French for Tourism and Hospitality Tourism Entrepreneurship Comprehensive Examination
Credits: 15	Credits: 15	Credits: 6	Credits: 15

INTAKE

New academic year starts every July.

LOCATION

Silpakorn University International College, Talingchan

ADMISSION REQUIREMENTS

- Bachelor degree in Hospitality major with a minimum GPA of 2.75 OR Bachelor degree in any major with a minimum of two years experience in hospitality.
- One page personal essay or supporting letter written in English.
- Motivational interview.
- English proficiency: TOEFL 500 PBT, 173 CBT and 61 iBT or IELTS 5.5 or other recognized English test. Applicants without appropriate qualifications must take the SUIC English Language test.

OBJECTIVES OF THE PROGRAM

- To create a pool of competitively skilled management professionals for the hospitality industry, with an emphasis on middle to higher ranking management.
- To provide students and professionals with international interdisciplinary managerial skills relating to hotel and tourism management.
- To enhance students' and professionals' abilities in analyzing, synthesizing and applying management theories, in order to make responsible and ethically correct business decisions.

TEACHING METHODS

This program is an industry-driven curriculum, treating students as future hospitality leaders and placing them at the very heart of the learning process.

Teaching methods include problem based learning and hospitality management simulation games, where students are able to test their analytical and decision making abilities in a virtual environment by mirroring

During the internship, students will be required to perform a Business Improvement Project (BIP) for their host company. This business improvement project provides significant added-value to the learning experience, as students will actively contribute to the host company's business.

Accompanying students in this ultimate learning experience is a faculty composed of international scholars and hospitality practitioners, who are highly respected in their field.

PROGRAM ORGANIZATION

The newly redesigned MBA offers many new attributes:

The first year consists of 10 courses (30 credits) that cover fundamental topics on tourism business principles and hospitality management. The second year includes an internship/ research project (Business Improvement Project) (6 credits) and 5 core courses that deal with business principles at a technical, managerial and strategic level.

While the first semester ensures that graduates will have the breadth of knowledge to work in any area of tourism, the second semester will equip students with the skills and knowledge to pursue a specific track within the hospitality industry. The third semester is designed to expose students to the technical realities of hospitality operations through a 5- month internship or hospitality employment at the first level of management. The fourth semester is designed to accelerate students' transitions from an intern position to managerial/ entrepreneurial levels, through problem based learning and management simulations for the core courses.

International internship opportunities are available in France, USA, Australia etc

HOW TO APPLY

- The Program application form can be downloaded from www.suic.org or collected at SUIC.
- Pay the application fee via 1. money transfer 2. money order or 3. in person.
- Here is the list of required documents, which must be attached to the application form.
 1. Official certificates of formal education.
 2. Bachelor degree transcripts. (A degree must be recognized by Ministry of Education, Royal Thai Government.)
 3. Copy of official identification documents (Passport, I.D. card, etc).
 4. Copy of official English language test score: TOEFL, IELTS, or other approved qualifications, and the verified score must be no older than two years from the application date. Applicants without appropriate qualifications must sit the SUIC English Language test.
 5. Copy of house registration.
 6. Three passport size photographs (1.5").
- Submit the application form, the required documents, and a receipt of money transfer in person or post them to Silpakorn University.

PROGRAM FEES

ITEMS	Semester I	Semester II	Semester III	Semester IV	Total
Application Fee	1,200				1,200
Registered Student	600				600
Damage to University Property Insurance	1,000				1,000
University Fee/semester	2,000	2,000	2,000	2,000	8,000
Library Fee/semester	1,000	1,000	1,000	1,000	4,000
Computer Service Fee/semester	500	500	500	500	2,000
Registration Fee/semester	50	50	50	50	200
Personal Accidental Insurance Fee/annual	100		100		200
Student Card	250				250
Comprehensive Exam				2,000	2,000
Tuition Fee(Thai student)	80,000	80,000	80,000	80,000	320,000
Internship Travel and Administration Fee	Fee will be based on market rate of airfare and internship at the time				
Total	86,700	83,550	83,650	85,550	339,450

- Remarks 1) Tuition fee rate for foreign student is 85,000 Baht per semester
2) SUIC reserves the right to change tuition fee and costs without prior notice

Silpakorn University International College (SUIC),
22 Borommarachachonnani Road,
Talingchan, Bangkok 10170, Thailand

Tel: 02 849 7522 or 02 880 8361-3 #500

Fax: 02 849 7524

Email: suicbangkok@yahoo.com Homepage: www.suic.org