

HOS HOSPITALITY ENTREPRENEURSHIP

TOP-UP DEGREE

The Top-up degree option with Middlesex University London (MDXU) allows students to complete their initial degree at STIU, then continue with an additional year of study at MDXU.



Bachelor of Business Administration in Hospitality Entrepreneurship is crafted for future hospitality leaders and business innovators in the global service economy. This program uniquely integrates professional hospitality management with entrepreneurial strategy — empowering graduates not only to manage operations but also to build and grow their own ventures.

Students gain hands-on experience with industry-standard systems like OPERA and MICROS Symphony, building practical skills in hotel operations, food & beverage management, and service excellence. The program strengthens leadership, customer experience, and commercial thinking for today's hospitality industry. Graduates are ready for global careers—or to launch their own hospitality ventures—with confidence.



INTERNSHIPS & FACILITIES

At STIU, we believe experience is the foundation of success, which is why HOS students now complete one (1) intensive internship totaling an average of 800 hours during their final term. This concentrated experience allows students to specialize in their preferred career path by selecting from either Food & Beverage or Rooms Division. Students benefit from our network of exclusive, long-term hotel partners—trusted collaborators who have worked with us for over 10 years and deeply understand the STIU mission and the quality of our students. Internship arrangements, whether paid or unpaid, are subject to the student's country of origin and local labor regulations. To ensure professional readiness before entering the field, students train in our state-of-the-art culinary and F&B facilities, as well as our modern labs for Front Office and Rooms Division.

CAREER OPPORTUNITIES

- Hospitality Entrepreneurship
- Luxury Hotels & Resorts
- Restaurants, Clubs & Bars
- Event Management
- Airlines
- Conference Management
- Tourism & Travel Enterprises



Dr. Colin Pinto | Indian
Director of Hospitality
Entrepreneurship Program

Dr. Colin Pinto has over 20 years of experience in educating students in hospitality. He also has industry experience in hotels spanning across countries such as India, Nigeria, Dubai, Australia, and Cyprus for about 10 years. His industry experience included working in restaurants, kitchens and managing guest houses. His educational career in hospitality commenced in Tianjin, China for 10 years and now in Bangkok for about 13 years. He holds a PhD in Education, Masters in Adult Education and a Bachelor in Hotel Administration



Mr. Phothi Wong Suwannat | Thai
Advisor

Mr. Phothi Wong Suwannat leverages over 10 years of experience with leading chains like InterContinental, Centara Grand, and Four Seasons. A specialist in operational efficiency, he has consulted small-scale hotels, large restaurants, bars, and coffee shops. He is also a certified National Assessor (NA) in Food & Beverage service for the Department of Tourism (DOT) Thailand, bridging the gap between international industry standards and entrepreneurial practice.



Ms. Nalinnee Pumhiran | Thai
Lecturer

Ms. Nalinnee Pumhiran holds a BBA in Hotel Management from Assumption University, Thailand, and an MSc in International Hotel Management from the University of Surrey, UK. She also earned a Grand Diploma in Cuisine and Pastry from Le Cordon Bleu, London, reflecting strong expertise in culinary arts and hospitality operations. Her background includes entrepreneurial experience in establishing and developing a cooking school and culinary studio, demonstrating practical expertise in culinary education and food service operations. She is certified by the Tourism Authority of Thailand as an ASEAN National Assessor for the Front Office Division.



General Education 40 Credits

Basic Core 40 Credits

You must complete the following 10 subjects (40 credits)

- ACC120 Introduction to Financial Accounting
- ACC130 Management Accounting
- BUS110 Fundamentals of Management
- ECO210 Fundamentals of Economics
- ENI210 Business Innovation and Creativity
- FIN210 Principles of Business Finance
- LAW320 Business Legal Framework
- BUS121 Modern Business Technologies
- BUS120 Human Capital Management
- MKT110 Fundamentals of Marketing

Major Requirements 48 Credits

You must complete the following 12 subjects (48 subjects)

- HOS121 Hospitality Unlocked
- HOS131 Beverage Service & Operations
- HOS211 Beverage & Bar Management
- HOS221 Restaurant Operation
- HOS222 Culinary Arts
- HOS231 Restaurant Supervision
- HOS232 Kitchen Cost Control
- HOS311 Front Office Service & Leadership
- HOS321 Housekeeping Operations & Supervision
- HOS331 Hospitality Design & Development
- HOS312 Hotel in Actions: Operations & Sustainability
- HOS332 Personality Development & Readiness

Major Electives* 12 Credits

Students must select 12 credits from the following electives to complement their major requirements. 3 subjects (12 credits)

Hospitality Electives

- HOS223 MICE Fundamentals
- HOS233 Catering Business in Hospitality Industry
- HOS313 Digital Marketing
- HOS323 Consumer Behaviors
- HOS322 Revenue Management
- HOS333 Family Business Continuity and Succession Plan

Aviation Electives

- AVI233 In-flight Services Management
- AVI312 Air Cargo and Logistic
- AVI322 Pre-Aviator
- AVI323 Air Traffic Control Management
- AVI313 Flight Dispatcher
- AVI331 Aviation Enterprises and Entrepreneur Seminar

Free Electives 8 Credits

Free electives allow you to study in an area of personal interest. You must complete 2 subjects in this category, and you may choose any subject you are eligible for offer at the university.

Internship 12 Credits

Your Internship allows you to put into practice the knowledge and skills you acquired during your coursework and reflect on how well you can apply these skills. Your Internship is to be taken in your last term, after completing all your coursework and will provide you with your final 12 credits to graduate.