



Faculty of Hospitality & Tourism

2024



Why Choose Faculty of Hospitality & Tourism at UPH

Excellent
Accreditation



Supporting Learning
Ecosystem

in Business & Technology

Certified ISO 9001:2015 for
Quality Management and ISO
21001:2018 for Education

23 Real Experience
Lab

31 National &
3 Global Student
Achievements



in various academic
& non-academic
competition in the last
three years.

6 Months Program
for Business Incubator
coaching program in
Hospitality & Tourism

6 Months
Internship
Program

20+

leading institutions
within the hospitality
and tourism industry

62+
top companies



in various industries with internship
programs.



Our Programs



HOSPITALITY MANAGEMENT Culinary

DEGREE

Sarjana Terapan Pariwisata (S.Tr.Par)

WHAT YOU WILL LEARN

- Sustainable Gastronomy
- Food Arts and Science Nutrition
- Indonesian Traditional Cuisine
- Chocolate, Ice Cream & Sugar Artwork
- Entrepreneurship & Business Development Concept in Culinary Industry

CAREER OPPORTUNITIES

- Chef (R&D, Healthy, Celebrity)
- Start up Founder in Culinary
- Business Owner in Culinary
- Hospitality Company Leaders - (General Manager, Director, Managers)
- MICE Company Organizers
- Food Vlogger, Content Creator, Hospitality Creative Producers, etc

OUTSTANDING FEATURES

- The first private university - study program that highlights Indonesia's traditional gastronomy assets as a potential sustainable business model in the hospitality Industry.
- Hands on practicum - project based - experiential learning
- Emphasizes culinary entrepreneurship; sharpen the ability to invent and apply new ideas in culinary business, from product development process, cost analysis, packaging and marketing trends.
- Excellent Kitchen Lab Facilities - Kitchen Demo Theater, Multipurpose Smart Kitchen Lab, Traditional Kitchen. Premium quality practicum ingredients.
- Wide network and robust support from reputable partners in the food and beverage industry



HOSPITALITY MANAGEMENT
Pastry



DEGREE

Sarjana Terapan Pariwisata (S.Tr.Par)



WHAT YOU WILL LEARN

- Indonesian Traditional Patisserie
- Entrepreneurship & Business Development Concept in the Cakery Business Industry

OUTSTANDING FEATURES

- The program is design to strengthen the knowledge & skills for those who wishes to run their own cakery business, students learn; Chocolate, Ice Cream & Sugar Artwork, Indonesian Traditional Patisserie, Entrepreneurship & Business Development in the Cakery Business Industry.
- Gain Expertise - Collaborations with Industry Pastry Professionals Leading Practicum Sessions.
- Excellent Pastry Kitchen Lab Facilities & Equipment
- Live Business Incubator Lab; students develop their pastry products & sell directly through F&B'Preneur Cafe
- Premium Brand Sponsors & Partners in the Pastry Field

CAREER OPPORTUNITIES

- Chef (R&D, Healthy, Celebrity)
- Start up Founder - in Pastry
- Business Owner - in Pastry
- Hospitality Company Leaders - (General Manager, Director, Managers)
- MICE Company Organizers
- Food Vlogger, Content Creator, Hospitality Creative Producers, etc



HOSPITALITY MANAGEMENT
Food and Beverage



DEGREE

Sarjana Manajemen (S.M.)

WHAT YOU WILL LEARN

- Coffee Service - Art & Business
- Restaurant Trends & Technology in Service
- Indonesian Traditional Food & Beverage Service Studies
- Entrepreneurship & Business Development Concept in the Food and Beverage Industry

OUTSTANDING FEATURES

- The first study program that inspires student to explore the potentials of traditional Indonesian F&B services and develop them into restaurant business.
- Live restaurant practicum - project based – experiential learning in food service (Theme restaurant, banquet & event, experience bar, etc)
- Learn from the expert - collaborations with F&B experts/ entrepreneurs teaching the students practicum session
- Excellent Coffee Lab with high quality coffee machines, Live Business Incubator Lab - students practice to master latte art directly at F&B'Preneur Cafe - Beenovative.
- Premium Brand Sponsors & Partners in the F & B Industry

CAREER OPPORTUNITIES

- Food Service Manager
- Start up Founder in F&B industry
- Business Owner in F&B industry
- Hospitality Company Leaders - (General Manager, Director, Managers)
- MICE Company Organizers
- Food Vlogger, Content Creator, Hospitality Creative Producers, etc



HOSPITALITY MANAGEMENT Accommodation

DEGREE

Sarjana Terapan Pariwisata (S.Tr.Par)

WHAT YOU WILL LEARN

- Hospitality New Service Design
- Risk and Hazard Management
- Innovation, Technology, Sustainability, and Creativity
- Sustainable Customer Experience Design - Co-creating Experiences in Events
- Waste Management in Hospitality
- Digital Culture & e-Tourism - Social Media Engagement in Hospitality

OUTSTANDING FEATURES

- The program is designed to strengthen students' knowledge and ability to develop new ideas for accommodation businesses.
- Emphasizes on sustainable accommodation (green hotel operation & management)
- Supporting Learning Ecosystem in Business & Technology

CAREER OPPORTUNITIES

- Accommodation Manager
- Start up Founder in Accomodation Services Industry
- Business Owner in Accomodation Enterprise
- Hospitality Company Leaders - (General Manager, Director, Managers)
- MICE Company Organizers
- Content Creator, Hospitality Creative Producers, etc



TOURISM

Hospitality Leadership & Technology



DEGREE

Sarjana Pariwisata (S.Par.)

WHAT YOU WILL LEARN

- Managerial Concept in F&B Operation
- Hotel & Resort Management
- Art of Coffee & Tea
- Designing Green Hotel

OUTSTANDING FEATURES

- Integrated business and hospitality skills. Our program seamlessly integrates business management skills with in-depth knowledge of the hospitality industry.
- Extensive hands-on experience. We offer opportunities for hands-on experience through internships, industry visits, and collaborative projects with leading companies in the field. This helps our students apply the theories learned in the classroom to real-world practices.
- Innovative technology integration. Leveraging technology, we equip students to deliver personalized guest experiences. Through partnerships with leading technology firms and hospitality industry stakeholders, our program fosters a culture of collaboration and innovation.

CAREER OPPORTUNITIES

- Tourism and Hospitality Entrepreneur
- Tourism and Hospitality Administrator
- Tourism and Hospitality Consultant
- Tourism and Hospitality Research Specialist
- Tourism and Hospitality Educator
- Outlet Manager
- Resort Manager
- Accommodation Manager
- Event Manager



TOURISM

Destination Development



DEGREE

Sarjana Pariwisata (S.Par.)

WHAT YOU WILL LEARN

- Tourist Attraction Management
- Tour & Planning Operations
- Destination Management Organization
- Guiding and Interpretation



OUTSTANDING FEATURES

- Discover Indonesia's destination. We develop an in-depth knowledge of tourism destination management by exploring the destination throughout Indonesia. By immersing students in the vibrant culture, stunning natural beauty, and diverse tourism offerings of Indonesia, our program prepares students to become leaders in the sustainable development and promotion of Indonesian destinations.
- Sustainable destination development. Our program emphasizes sustainable practices in destination management, preparing students to lead initiatives that balance economic growth with environmental conservation and social responsibility.
- Experiential learning opportunities. Students have access to hands-on learning experiences through field trips, internships, and practical projects with tourism stakeholders. This practical exposure allows students to apply theoretical knowledge in real-world settings and build valuable industry connections.

CAREER OPPORTUNITIES

- Tourism and Hospitality Entrepreneur
- Tourism and Hospitality Administrator
- Tourism and Hospitality Consultant
- Tourism and Hospitality Research Specialist
- Tourism and Hospitality Educator
- Tourist Destination and Recreation Manager
- Tour Manager
- Aviation Manager
- Event Manager



International Standard Facilities



- Coffee Art & Tea Lab
- Live Operating Restaurant & Bar
- Beenovative - FB'Preneur Lab
- Live Hotel Rooms: Suite, Deluxe, and Standard Rooms
- Open Kitchen Pastry & Bakery Lab
- Front Office Counter and Lobby Lounge & VHP Hotel Information System Lab
- Spice X-pert - Smart Kitchen Lab
- Salt & Light - Talent Chef Kitchen Lab
- Pastry Lab
- Tour.is.Me Lab





INTERNATIONAL COLLABORATIVE LEARNING

Swiss Education Grup
REPUBLIC OF KOREA



- Summer Program
- Student Exchange
- Joint Degree
- Dual Degree

The International Management Institute (IMI Partners AG Switzerland)
SWITZERLAND



- Summer Program

Oklahoma State University
WASHINGTON



- Exchange of information and research access
- Collaboration related to curriculum
- Student exchange
- Capacity building for academic staff

Green River College
AUSTRALIA



- LeX - Learning Express Program (a collaboration program with SP for students to jointly create purposeful, sustainable, and innovative solutions (in the form of prototypes) for real-life problems in the community)

Montana State University Billings
USA



- Dual Degree

Singapore Polytechnic
SINGAPORE



- LeX - Learning Express Program (a collaboration program with SP for students to jointly create purposeful, sustainable, and innovative solutions (in the form of prototypes) for real-life problems in the community)

Partners



Industrial

NATIONAL



INTERNATIONAL



Institution

NATIONAL



Alumni & Student Testimony



Sonia Basil
Hospitality Management
Content Creator &
Founder of Cakelogy

I chose UPH Hospitality as the place to pursue my education because of its complete facilities, similar to those in the industry.

During my studies at UPH, I was also mentally prepared to directly enter the professional world.

Mellisa S. Winata
Hospitality Management
Founder of Nanny's Pavillion

UPH Hospitality Management study program is a well-equipped study program, which has qualified lecturers, and excellent networking for students.

It provides excellent environment for learning and building a career in Food & Beverage industry.



Monica Aprilia Hermawan
Travel Industry Management
Owner of Lemon Miniature

One of the UPH values, Godly Character, have made me entrust all aspect of my life, including this business to God."



FACULTY OF
HOSPITALITY
AND TOURISM



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