

EDUCATION PROGRAMME
TOURISM AND TRAVEL MANAGEMENT
MAJOR: HOTEL AND RESTAURANT MANAGEMENT

I. GENERAL INFORMATION

- 1. Programme tile:** Tourism and Travel Management
- 2. Marjor:** Hotel and Restaurant Management
- 3. Code:** 7810103
- 4. Level of Education:** Undergraduate
- 5. Programme Objectives**

General objectives

To train bachelors with knowledge, professional skills, political qualities, ethics, health and professional manners. Learners are developed, creative and integrated, meeting professional standards in the field of tourism, hospitality - restaurants, regional and international.

Specific objectives

PO1: To train learners with political qualities, moral character, good health, and social responsibility; to have a sense of discipline, professional manners and a sense of health training to serve the profession. Providing knowledge of political, cultural, social and humanistic theories, natural sciences and law in accordance with the fields of tourism, hotels and restaurants; knowledge of information technology and foreign languages to acquire knowledge of vocational education in tourism, hotels and restaurants, and the ability to self-study at a higher level. Providing theoretical and practical knowledge, in-depth and able to apply to solve tasks from simple to complex arising in the management and operation of tourism, hotel, restaurant, and catering businesses.

PO2: Equip learners with the ability to manage businesses and have practical skills in reception, rooms, restaurants, bars, event organization, conferences, industrial and aviation catering management, etc. to apply to the management of tourist accommodation establishments, hotels, restaurants, resorts, homstays, event centers, cruise ships, tourist attractions, tourist resorts and tourism service organizations, teamwork skills, handling arising situations in hotel and restaurant business activities, etc food service. Be able to use English well in a business environment (have English proficiency level 3/6 according to the 6-level foreign language proficiency framework or equivalent) and have a certificate of Basic Information Technology Application as prescribed in Circular 03/2014/TT – BTTTT dated 11/03/2014 to perform tourism

operations, hotels, restaurants.

PO3: Train learners to have the capacity to be autonomous and self-responsible in planning and organizing the implementation of tourism, hotel and restaurant operations and orienting and adapting to the environment of tourism and hotel and restaurant business activities in the context of international integration, the digital era.

6. Programme Learning Outcomes - PLOs

Knowledge

PLO1: Applying knowledge of social sciences, culture, politics, law, technology and understanding of issues in tourism and hospitality business.

PLO2: Analysis of business and technology management and technology trends; market needs, organizational resources based on the application of concepts, theories, models and approaches of the tourism and travel industry.

PLO3: Analyze and evaluate professional, professional, and business operations in the field of tourism and hospitality and restaurants.

PLO4: Evaluate and propose strategies, plans, and business operations in the field of tourism and hospitality in the context of globalization.

Skill

PLO5: Make good use of communication, teamwork, presentation, negotiation, persuasion, and communication skills in professional activities

PLO6: Good application of English to communicate in the global business environment (achieving level 3/6 according to the 6-level foreign language proficiency framework) and application and operation software to solve problems (obtaining the certificate of Basic Information Technology Application).

PLO7: Plan, organize, implement and coordinate effectively in managing and operating tourism and hotel and restaurant businesses.

PLO8: Proficient in professional skills.

Attitude

PLO9: Meet good physical and mental health, be passionate and serious about the profession, behave in a standard and professional manner at work.

PLO10: Self-study to improve professional qualifications to orient and adapt to different working environments; live with ideals, sense of social responsibility and professional ethics.

7. Graduation Requirements

Learners are recognized as graduating when they meet the conditions specified by the Regulation on full-time university training according to the current credit system of the Vietnam Aviation Academy:

- Until the time of graduation consideration, they have not been examined for penal liability or are not in the period of discipline at the level of suspension of study.

- Learners must accumulate a sufficient number of modules specified in the university training program according to the discipline they are trained in, and no credits are owed; the cumulative overall GPA of the whole course is 2.00 or higher.

- Possess a certificate of national defense and security education.
- Have a Physical Education Certificate
- Have a Certificate of Participation in Learner Week.
- Foreign language proficiency: Learners who graduated from the undergraduate level in Tourism and Travel Service Management of the Vietnam Aviation Academy must achieve a minimum foreign language score according to the regulations on the output standards of each specific major as follows:

Majoring in Hotel and Restaurant Management; Learners must achieve English foreign language proficiency in one of the following certificates: Vietnamese Foreign Language Competency Framework (Level 3); VSTEP (Tier 3); CEFR (B1); TOEIC (450); IELTS (4.5). (According to the provisions of Circular 01/2014/TT – BGDDT dated 24/01/2014 on the 6-level foreign language proficiency framework used for Vietnam and according to Decision No. 66/2008/QĐ-BGDDT stipulating the standard for converting TOEIC, TOEFL, IELTS scores to the corresponding level).

Informatics has a Certificate of Basic Information Technology Application (according to the provisions of Circular 03/2014/TT – BTTTT dated 11/03/2014).

8. Job placement after graduation

Majoring in Hotel and Restaurant Management, learners have the necessary knowledge and skills to take on many positions such as:

- Employees in tourism enterprises, systems of tourist accommodation establishments, systems and chains of restaurants and food services in accommodation establishments or tourist resorts, event and conference centers or on transport vehicles, cruise ships with overnight stays, etc. related travel services;
- Managers of accommodation establishments, restaurant and event chains, hotels, departments in domestic and international accommodation businesses, food services, companies and convention and event centers;
- State management agencies in charge of tourism and have the ability to study for master's degrees to do professional work at training and research institutions as direct implementers or operators and managers in the field of tourism, hotels and restaurants.

II. TRAINING PROGRAM

1. Curriculum Structure

Total number of credits to be accumulated: 120 credits (excluding Physical Education, National Defense Education, Security and soft skills modules), of which:

STT	Knowledge Block	Credits			Proportion
		Compulsory	Elective	Sum	
1	General Education Knowledge	25		25	20,8%
1.1	Political Theory	11		11	
1.2	Social Science	2		2	
1.3	Foreign language	12		12	
1.4	Physical education	3			

1.5	Military Training	8			
2	Professional Education Knowledge			95	79,2%
2.1	Basic Knowledge	25		25	20,8%
	Compulsory	22		22	
	elective		3	3	
2.2	Industry Knowledge	23		23	19.2%
	Compulsory	21		21	
	Elective		2	2	
2.3	Specialized Knowledge	39		39	32,5%
	Compulsory	33		33	
	Elective		6	6	
2.4	Internship and Graduation Thesis Writing or Internship and Study Modules	8		8	6,7%
	Internship	3		3	
	Thesis	5		5	
	Amount	109	11	120	100

2. Program framework

No	Horse	Subject	Credits
I	GENERAL EDUCATION KNOWLEDGE		25
1.1	Political Theory		11
1	0101000746	Philosophy of Marxism and Leninism	3
2	0101000747	Political Economics of Marxism and Leninism	2
3	0101000244	Scientific Socialism	2
4	0101000524	History of Vietnamese Communist party	2
5	101000016	Ho Chi Minh Ideology	2
1.2	Social Science		2
6	0101000003	Fundamentals of Law	2
1.3	Foreign languages		12
7	101001061	English 1	3
8	101001095	English 2	3
9	101001119	English 3	3
10	101000120	English 4	3
1.4	Physical education (choose 3 out of 10)		3
11	0101000022	Volleyball	1
12	0101000083	Vietnamese Traditional Martial Arts – The Basics	1
13		Karate Martial Arts – Basics	1

No	Horse	Subject	Credits
14	0101000020	Basketball	1
15		Vietnamese Traditional Martial Arts – Advanced	1
16		Vovinam Martial Arts – Basics	1
17	0101000233	Aerobic	1
18		Football	1
19		Vovinam Martial Arts – Advanced	1
20		Karate Martial Arts – Advanced	1
1.5	Military Training		8
21		Military Training 1	2
22		Military Training 2	2
23		Military Training 3	2
24		Military Training 4	2
2	PROFESSIONAL EDUCATION KNOWLEDGE		95
2.1	Basic Knowledge		25
	Compulsory		22
25	0101001053	Introduction to the travel and tourism industry	2
26	0101001235	Overview of tourism	3
27	0101000001	Air Transport Fundamentals	3
28	0101000587	Fundamentals of Administration	3
29	0101001709	Introduction to Research Methods	2
30	0101000105	Macroeconomic	3
31	0101000104	Microeconomics	3
32	0101000210	Introduction to Vietnamese Culture	3
	Elective (choose 1 of 3)		3
33	0101000224	Tourism Economics	3
34	0101000708	E-Commerce in Tourism	3
35	0101000219	Tourism Accounting	3
2.2	Industry Knowledge		23
	Compulsory		21
36	0101001234	Travel Business Management	3
37	0101001233	Tourism Destination Management	3
38	0101001230	Tourist accommodation Management	3
39	0101001368	Strategic Management in Tourism	3
40	0101001653	Psychology and Communication and behavior in tourism	3
41	0101000214	Marketing Tourism	3

No	Horse	Subject	Credits
42	0101001416	Event planning for Tourism	3
	Elective (choose 1 of 3)		2
43	0101001654	Travel agency and air ticket sales	2
44	0101001243	Tourism Laws	2
45	0101001411	Du lịch sinh thái (Ecotourism)	2
2.3	Specialized Knowledge		39
Compulsory			33
46	0101001657	Front Office Operation Management	3
47	0101001663	Food and Beverage Management	3
48	0101001664	Housekeeping Operation Management	3
49	0101001665	Cruise Ship Management	3
50	0101001666	Practicum 1: (Hotel operations)	3
51	0101001667	Resort Management	3
52	0101001668	Bar and Beverage Management	3
53	0101001669	Hotel and Airline catering Management	3
54	0101001670	Hotel reception and Diplomatic Protoco	3
55	0101001671	Serving Restaurant and Bar	3
56	0101001672	Practicum 2: (Hotel management)	3
Elective (choose 2 out of 4)			6
57	0101001576	Culinary Culture	3
58	0101001683	Banquet and conference management	3
59	0101001684	Security and Safety Management in Hospitality	3
60	0101001685	Casino and Recreation services Management	3
2.4. Entership, thesis, Alternative Course for the Graduation thesis			8
61	0101001584	Entership	3
62	0101001585	Thesis	5
Alternative Course for the Graduation Thesis			5
63	0101001689	Service Quality Management in Hospitality	2
64	0101001690	Supply Chain Management in Hospitality	3
		Total	120

3. Training plan

The Major in Hotel and Restaurant Management is carried out for 8 semesters:

SEMESTER 1:				
No	Code	Modules	Credits	Notes
1	101000746	Philosophy of Marxism and Leninism	3	
2	0101000210	Introduction to Vietnamese Culture	3	

3	0101000104	Microeconomics	3	
4	0101001235	Overview of tourism	3	
5	0101000587	Fundamentals of Administration	3	
6	GDTC: 1	Physical Education 1: (Choose 1 of the following subjects: Volleyball; Vietnamese traditional martial arts - basic; Karate Martial Arts – basics)	1	No accumulation
7	GDQP-AN	Military Training	8	No accumulation
Total:			15	
SEMESTER 2:				
No	Code	Modules	Credits	Notes
1	101001061	English 1	3	
2	101000747	Political Economics of Marxism and Leninism	2	
3	0101000105	Macroeconomic	3	
4	0101000001	Air Transport Fundamentals	3	
5	101000003	Fundamentals of Law	2	
6	0101001709	Introduction to Research Methods	2	
7	0101001053	Introduction to the travel and tourism industry	2	
8	GDTC: 2	Physical Education 2: (Choose 1 of the following subjects: Basketball; Vietnamese Traditional Martial Arts – Advanced; Vovinam Martial Arts – Basics)	1	No accumulation
Total:			17	
SEMESTER 3:				
No	Code	Modules	Credits	Notes
Compulsory			14	
1	101001095	English 2	3	
2	101000244	Scientific Socialism	2	
3	0101001653	Psychology and Communication and behavior in tourism	3	
4	0101000214	Marketing Tourism	3	
5	0101001657	Front Office Operation Management	3	

6	GDTC: 3	Physical Education 3: (Choose 1 of the following subjects: Aerobic; Football; Vo Vovinam – advanced; Karate – advanced)	1	No accumulation
Elective (choose 1 out of 3):			3	
8	0101000224	Tourism Economics	3	
9	0101000708	E-Commerce in Tourism	3	
10	0101000219	Tourism Accounting	3	
Total			17	
SEMESTER 4:				
No	Code	Modules	Credits	Notes
Compulsory			14	
1	0101000110	English 3	3	
2	101000524	History of Vietnamese Communist party	2	
7	0101001234	Travel Business Management	3	
4	0101001230	Tourist accommodation Management	3	
5	0101001663	Food and Beverage Management	3	
Elective (choose 1 out of 3):			2	
6	0101001654	Travel agency and air ticket sales	2	
7	0101001243	Tourism Laws	2	
8	0101001411	Ecotourism	2	
Total			16	
SEMESTER 5:				
No	Code	Modules	Credits	Notes
Compulsory			14	
1	101000120	English 4	3	
2	1010000016	Ho Chi Minh Ideology	2	
3	0101001664	Housekeeping Operation Management	3	
4	0101001668	Bar and Beverage Management	3	
5	0101001666	Practicum 1: (Hotel operations)	3	Go on a domestic tour
Elective (choose 1 of 2):			3	
7	0101001576	Culinary Culture	3	
8	0101001684	Security and Safety Management in Hospitality	3	
Total			17	

SEMESTER 6:				
No	Code	Modules	Credits	Notes
Compulsory			12	
1	0101001233	Tourism Destination Management	3	
2	0101001416	Event planning for Tourism	3	
3	0101001670	Hotel reception and Diplomatic Protoco	3	
4	0101001665	Cruise Ship Management	3	
Elective (choose 1 of 2):			3	
5	0101001683	Banquet and conference management	3	
6	0101001685	Casino and Recreation services Management	3	
Total			15	
SEMESTER 7:				
No	Code	Modules	Credits	Notes
1	0101001368	Strategic Management in Tourism	3	
2	0101001667	Resort Management	3	
3	0101001669	Hotel and Airline catering Management	3	
4	0101001671	Serving Restaurant and Bar	3	
5	0101001672	Practicum 2: (Hotel management)	3	Go on a tour domestic/a broad
Total			15	
SEMESTER 8:				
No	Code	Modules	Credits	Notes
1	0101000138	Entership	3	
2	0101000195	Thesis	5	
Alternative Course for the Graduation Thesis			5	
3	0101001689	Service Quality Management in Hospitality	2	
4	0101001690	Supply Chain Management in Hospitality	3	
Total			8	

4. Brief description of the subjects

1. Philosophy of Marxism and Leninism (101000746) Credits: 3

The module consists of 3 chapters, presenting an overview of the key contents and

the process of formation and development of Marxism-Leninism in order to give an overview of the object and scope of the subject and the role of Marxist-Leninist philosophy in social life. Introducing the basic contents of Marxist-Leninist worldview and philosophical methodology is both a prerequisite for studying the entire theoretical system of Marxism-Leninism, as well as a basic condition for creatively applying it in cognitive and practical activities to solve the problems of the country's social life. of the times.

2. Political Economics of Marxism and Leninism (101000747) Credits: 2

The module consists of 6 chapters, with the following contents: Overview of the formation and development of Marxist-Leninist political economy, objects, research methods and functions of Marxist-Leninist political economy. The birth and development of commodity production; the origin, nature and basic function of money; services and special goods; market and market participants. The production of surplus value is the basis for the existence and development of capitalism; the accumulation of capital and the manifestations of surplus value. Lenin's theory of competition and monopoly in the market economy; the issue of monopoly and state monopoly. The inevitability, objectivity and characteristics of the socialist-oriented market economy in Vietnam today; the issue of perfecting the socialist-oriented market economy institution in Vietnam; economic interests in Vietnam today. Industrialization and modernization in Vietnam in the context of international economic integration and the development of science and technology today.

3. Scientific Socialism (101000244) Credits: 2

The module consists of 7 chapters, summarizing the process of formation and development of scientific socialism, the content of the historical mission of the working class, objective conditions, and subjective factors for the working class to carry out that historical mission. The laws and socio-political laws of the process of arising, forming and developing the communist socio-economic form, the basic principles, conditions, paths, forms and methods of revolutionary struggle of the working class to build socialism and communism.

4. History of Vietnamese Communist Party (101000524) Credits: 2

The module consists of 4 chapters, including the contents of: Subjects, purposes, tasks, research methods, learning of Party History and the basic, core and systematic

knowledge of the birth of the Party, the process of the Party leading the struggle for power (1930-1945); Leading two resistance wars against French colonialism and American imperialist aggression, completing national liberation and national reunification (1945-1975); The leader brought the whole country to socialism and carried out the renovation (1975-2021). Thereby, affirming the successes, pointing out the limitations, summarizing the experiences of the Party's revolutionary leadership to help learners raise their awareness and trust in the Party and apply the learned knowledge to practical work, contributing to the construction and defense of the socialist Fatherland of Vietnam.

5. Ho Chi Minh's Ideology (1010000016) Credits: 2

The Ho Chi Minh Thought module consists of 6 chapters, providing learners with basic knowledge about: Concepts, objects, methods, research and the meaning of learning Ho Chi Minh Thought; The origin, the process of formation and development of Ho Chi Minh Thought; The national issue and the national liberation revolution; Socialism and the path to transition to socialism in Vietnam; Communist Party of Vietnam; The State of the People, by the People, for the People; great solidarity; humanity, ethics and culture. Thereby, the subject makes an important contribution to fostering and consolidating learners' revolutionary stance and viewpoint; steadfastly adhere to the goal of national independence associated with socialism; actively and proactively struggle to criticize wrong views, protect Marxism-Leninism and Ho Chi Minh Thought, lines, undertakings, policies and laws of the Party and the State; at the same time, know how to apply Ho Chi Minh thought to solve problems posed in life.

6. Fundamentals of Law (0101000016) Credits: 2

The module consists of two parts: the first part conveys the most basic issues about the state and law (such as origin, nature, attributes, functions; forms of the state and law; legal system, legal relations; law implementation, law violations and legal liability). Part 2 provides the concept, objects of adjustment, adjustment methods, etc. and the basic content of important regulations of a number of legal branches in the field of private law.

7. English 1 (101001061) Credits: 3

The Basic English module 1 aims to provide knowledge of English grammar, vocabulary, and phonetics through diverse and vivid learning materials. In addition, this

module helps learners practice 4 skills of listening, speaking, reading and writing in English through topics and situations using common language to arouse learners' interest and communication activities, role-playing, discussions, presentations, games to help activate and apply the vocabulary system, grammar and skills learned to serve the use of English in real-life communication.

English Module 1 belongs to the general education knowledge block, built for non-specialized 1st year students studying the integrated program, achieving an English entry score close to the elementary and intermediate level according to the European Framework of Reference CEFR. The module provides students with vocabulary, grammar points, and sentence structures that are used frequently through familiar topics in life such as travel, shopping, communication, education, and employment.

8. English 2 (101001095) Credits: 3

After completing this module, students will understand and apply language skills and form English communication reflexes at the intermediate level. Students can apply their knowledge and skills to tasks related to reading and comprehending documents, developing logical ideas when writing paragraphs, and communicating well in familiar situations. In addition, students also develop skills to work in pairs, teams, and have a positive, proactive attitude to better respond to future jobs.

The English module 2 belongs to the general education knowledge block, built for non-specialized 1st year students to study the integrated program after completing the English 1 module, approaching the intermediate level according to the European Framework of Reference CEFR. The module provides learners with vocabulary, grammar points, and sentence structures that are used frequently across familiar topics in life such as entertainment, health, food, social evils, and the natural world.

9. English 3 (101001119) Credits: 3

After completing this module, students understand and apply the learned language knowledge well to develop language skills and form English communication reflexes at the intermediate high level in tasks related to reading and comprehension of documents, developing logical ideas when writing paragraphs, etc The essay presents a point of view, and communicates well in solving situations as well as convincing problems. In addition, students also develop skills to work in pairs, teams, and have a positive, proactive attitude to better respond to future jobs.

This is the 3rd of 4 foreign language modules for non-English students. Learners consolidate and expand the language knowledge (grammar, vocabulary, phonetics) learned in English 1 and 2 modules to create a solid foundation for the next specialized English module. English Module 3 consists of the first five units (Units 1-5) in the English File Intermediate level, 3rd edition of Oxford University Press. The module provides knowledge of languages equivalent to the pre-B1 level (according to the Common European Framework of Reference for Languages - CEFR) including knowledge of vocabulary, grammar, pronunciation, and at the same time trains students in 4 skills of listening, speaking, reading, writing, and being able to apply English to communicate and handle situations according to content that is close to life such as: Food and drink, family, money use, the world, sports, gender perspectives, successes and failures, social relationships, etc.

10. English 4 (101000120) Credits: 3

After completing this module, students will understand and apply the language knowledge they have learned to develop language skills and form English communication reflexes at the intermediate high level; apply knowledge of grammar along with a rich vocabulary on topics such as education, communication, design, business and basic science into reading and comprehending documents, developing logical ideas when writing long paragraphs such as articles, letters of request, suggestions related to the topics studied, good communication in diverse situations. In addition, students also develop good skills in pairs, teams, and a positive, proactive attitude to better respond to future jobs.

This module is the last of 4 foreign language modules for non-English students. Learners consolidate and expand the language knowledge (grammar, vocabulary, phonetics) learned in English modules 1-3 to create a solid foundation for the next specialized English module. English Module 4 consists of five units (Units 6-10) to provide B1 and Pre-B2 level equivalent knowledge (according to the Common European Framework of Reference for Languages - CEFR) about the language of English, and at the same time train students in 4 skills of listening, speaking, reading, and writing. By completing this module, learners can use English quite proficiently to communicate and handle situations at an intermediate level according to in-depth content such as cinema, education, family, shopping, career, life skills, the meaning of appearance, etc media,

successful people, criminals, etc.

11. Physical Education

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

12. Physical Education – Vietnamese Traditional Martial Arts – Basic (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

13. Physical Education – Martial Arts – Basic (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

14. Physical Education

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

15. Physical Education – Vietnamese Traditional Martial Arts – Advanced (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

16. Physical Education – Vovinam – Basic (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

17. Aerobic (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDĐT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

18. Physical Education

The content of the training module is according to Circular 25/2015/TT-BGDDT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

19. Physical Education – Vovinam – Advanced (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDDT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

20. Physical Education – Martial Arts – Advanced (Physical Education)

The content of the training module is according to Circular 25/2015/TT-BGDDT of the Minister of Education and Training promulgating regulations on the subject program of Physical Education in the university-level training programs.

21. Defense – Security 1 (Military Training 1)

Number of credits (theory/practice, discussion/self-study) 2 (2/0/4)

The content of the training module is according to Circular 05/2020/TT-BGDDT of the Minister of Education and Training promulgating the Circular promulgating the National Defense and Security Education Program in pedagogical intermediate schools, pedagogical colleges and higher education institutions.

22. Defense – Security 2 (Military Training 2)

The content of the training module is according to Circular 05/2020/TT-BGDDT of the Minister of Education and Training promulgating the Circular promulgating the National Defense and Security Education Program in pedagogical intermediate schools, pedagogical colleges and higher education institutions.

23. Military Training 3

The content of the training module is according to Circular 05/2020/TT-BGDDT of the Minister of Education and Training promulgating the Circular promulgating the National Defense and Security Education Program in pedagogical intermediate schools, pedagogical colleges and higher education institutions.

24. Defense – Security 4 (Military Training 4)

The content of the training module is according to Circular 05/2020/TT-BGDDT of the Minister of Education and Training promulgating the Circular promulgating the National Defense and Security Education Program in pedagogical intermediate schools, pedagogical colleges and higher education institutions.

25. Introduction to the Travel and Tourism Industry (0101001053) Credits: 2

The module helps students have a practical and comprehensive view of the Tourism and Travel Service Management industry, thereby recognizing the job requirements of the profession and future career development orientations after completing the program. The Introductory Tour module is a practical module, students participate in a practical tour in the West (2-3 days) and write a harvest report.

26. Overview of Tourism (0101001235) Credits: 3

The module provides basic knowledge and necessary practices about the tourism industry, the process of formation and development of tourism activities, the starting point of the formation of tourism demand and products, conditions for providing tourism products, material and technical foundations for tourism, etc tourism human resources, characteristics of tourism activities in terms of tourism seasonality, quality of tourism services.

27. Overview of Civil Aviation (Air Transport Fundamentals) (0101000001) Credits: 3

The "Overview of Civil Aviation" module is an introduction to civil aviation systems, including the technical, operational, and managerial aspects of the aviation industry. Students will have access to basic knowledge of aircraft, safety systems, safety inspection procedures, as well as international regulations and standards related to civil aviation operations. In addition, the module also introduces the structure and functions of aviation management organizations, such as the National Civil Aviation Authority (CAAV) and the International Air Transport Association (IATA). This module provides a solid overview of the civil aviation industry, helping students gain a better understanding of the infrastructure, processes, and challenges facing the industry.

28. Fundamentals of Administration (0101000587) Credits: 3

The module provides basic content on management knowledge in an organization or enterprise such as: the concept and essence of management, management environment, management theories, change management, conflict management of the organization, content on roles, etc necessary skills of managers, information and management decision-making, management functions of planning, organization, leadership, and control.

29. Introduction to Research Methods (01010001709) Credits: 2

The module is equipped with knowledge of scientific research methods; research, formulation and verification of research hypotheses; Scientific research topics: Bases for selection of scientific topics; building a theoretical basis for a scientific topic; develop a research outline for a scientific topic. Scientific research methodology; methods and classification of research methods; some scientific research methods in tourism and society.

30. Macroeconomics (0101000105) Credits: 3

After completing this module, students understand how the overall economy operates; recognize the indicators to measure macroeconomic variables; explain the interaction between macroeconomic indicators and assess the impact of government policies to regulate the economy to help the economy stabilize and grow...

The macroeconomics module introduces some basic contents such as Measuring the total output and price of the economy; Aggregate demand and fiscal policy; Currency and monetary policy; Total supply and business cycle; factors regulating economic growth; Unemployment and inflation; Total supply, aggregate demand and macroeconomic balance; Analyze the macroeconomic issues of an open economy including balance of payments, exchange rates, trade policies, and macroeconomic policy coordination in an open economy.

31. Microeconomics (0101000104) Credits: 3

After completing this module, students understand the concepts of supply and demand, consumer decision-making, the operation of various types of markets; How businesses make decisions in different types of markets.

Microeconomics focuses on a number of important contents such as basic economic issues on the market: Demand and supply theory; Supply and demand elasticity, Consumer behavior theory; Theory of production, costs and profits of enterprises; Supply and demand relations in terms of labor, capital, and land in the market of input factors; Decisions on prices, output, and competitive strategies of businesses operating in different markets as well as the limitations of the market economy and government intervention.

32. Introduction to Vietnamese Culture (0101000210) Credits: 3

To provide students with basic theoretical issues about culture, knowledge of culture, characteristics, functions, structures and historical processes of Vietnamese

culture as well as Vietnamese cultural space. Understand cultural elements, cognitive culture, community organization culture, culture of communication and behavior with the natural and social environment and cultural exchanges of Vietnam with other cultures in the world.

33. Tourism Economics (0101000224) Credits: 3

The module provides students with knowledge about tourism economics, the effects on human travel activities as well as tourism business activities, conditions for tourism development, tourism seasonality and technical infrastructure factors, people, evaluating the economic efficiency of tourism enterprises.

34. E-Tourism (0101000708) Credits: 3

Number of credits (theory/practice, discussion/self-study) 3 (3/0/6)

The module provides basic knowledge about e-commerce, e-commerce models, and e-commerce construction techniques for organizations and businesses operating in the field of tourism. Skills in applying IT in e-commerce, web design, building payment systems, exploiting customers in accordance with the law in electronic transactions and security in e-commerce transactions.

35. Tourism Accounting (0101000219) Credits: 3

The module provides learners with basic knowledge such as: Tasks and organization of accounting work in tourism service enterprises; methods of purchasing and selling goods in the country; arising operations of restaurant, hotel, tourism business activities, etc. thereby determining the business results of enterprises. The module helps students to work independently, work in a team, and be able to present and defend a high level of personal opinion.

36. Travel Business Management (0101001234) Credits: 3

The tourism destination management module equips tourism students with basic theoretical knowledge about: Tourism destination management; Operating environment of tourist destinations; Tourism destination development strategy; Cultural and social characteristics in tourist destinations; The state's management role for tourist destinations; Positioning and branding strategies of tourist destinations; Marketing of tourist destinations; Check and estimate the budget for managing tourism destinations and future destination trends.

37. Tourism Destination Management (0101001233) Credits: 3

The tourism destination management module equips tourism students with basic theoretical knowledge about: Tourism destination management; Operating environment of tourist destinations; Tourism destination development strategy; Cultural and social characteristics in tourist destinations; The state's management role for tourist destinations; Positioning and branding strategies of tourist destinations; Marketing of tourist destinations; Check and estimate the budget for managing tourism destinations and future destination trends.

38. Tourist Accommodation Management (0101001230) Credits: 3

The module provides students with knowledge of business administration of tourist accommodation establishments, management of professional operations in accommodation business, how to organize and administer the work of departments in tourist accommodation establishments, management and exploitation of facilities, etc human resource management, marketing, service quality management, environmental management, financial management, occupational security and safety in tourist accommodation establishments, organization and administration of accommodation business activities, catering business, entertainment services, organization of events in tourist accommodation establishments.

39. Strategic Management in Tourism (0101001368) Credits: 3

Provide learners with theoretical bases on strategy, strategic management and its components, the importance of strategy for tourism organizations, internal and external environmental factors affecting strategic governance in tourism organizations, how to promote competitive advantages, building tools, evaluating strategies, selecting feasible strategies, controlling and adjusting strategies in tourism organizations.

40. Psychology and Communication and Behavior in Tourism (0101001653) Credits: 3

The module equips students with theoretical knowledge of culture, behavior, communication and cultural behavior, factors affecting communication - behavior, communication behavior, psychological characteristics of tourism providers and tourists and airlines, messages and rules of civilized behavior in tourism and aviation, from which individual students apply them in practice in the most effective way in their careers as well as in their personal lives.

41. Marketing Services Tourism (0101000214) Credits: 3

The module provides a scientific basis and skills in implementing marketing plans in tourism business activities, analyzing, planning and implementing marketing plans for tourism services, creating tourism products, distributing, advertising and communicating tourism products and services to visitors.

42. Event Planning for Tourism (0101001416) Credits: 3

The module provides knowledge related to the organization and administration of activities in organizing tourism events, developing event program plans and scenarios, managing human resources, financial budgets, logistics and risks in organizing events in tourism.

43. Travel Agency and Air Ticket Sales (0101001654) Credits: 3

Module content: The module "Travel Agency and Air Ticket Sales" provides solid knowledge of how to manage and operate travel agents in the tourism industry. Students will learn about the process of selling air tickets, related travel services, and how to interact with partners in the aviation industry. The module content includes both theoretical aspects and practical exercises to develop specific skills such as booking processing, travel advice, and problem solving. Students will have a good understanding of regulations and norms in air ticket sales, and learn how to implement promotion and advertising strategies to optimize sales. This module provides a comprehensive view of the role and function of travel agents in the travel and aviation industry, making students ready to participate and contribute to the field upon graduation

44. Law in Tourism (0101001243) Credits: 2

The module provides students with knowledge of the law in tourism activities, regulations on types of tourism businesses, types of tourism enterprises, rights and obligations of subjects participating in tourism activities, laws on signing contracts in tourism activities, etc forms of dispute settlement in tourism activities.

45. Eco Tourism (0101001411) Credits: 2

The module provides basic knowledge about: Ecotourism; Environment and ecotourism resources; Types of ecotourism; Sustainable ecotourism principles; Methods of planning and development of ecotourism; Manage ecotourism activities and ecotourism environment.

46. Front Office Operation Management (0101001657) Credits: 3

The module provides learners with professional knowledge in managing and operating the front desk in hotels such as room reservation, pick-up, check-in for guests, room check-in, payment of expenses and care to meet the needs of guests. exchange information, guide and support guests during their stay at hotel accommodation establishments. Practice independent working skills, teamwork, and coordination skills in effective work.

47. Food and Beverage Management (0101001663) Credits: 3

The module provides basic knowledge about food service business administration; an overview of the material and technical foundations of food service establishments, organizational apparatus and human resources. Practice skills in planning, organizing business activities and marketing of the restaurant; food service quality management; restaurant financial management and analysis and evaluation of food service business results.

48. Housekeeping Operation Management (0101001664) Credits: 3

The module provides learners with professional knowledge in managing and operating rooms in hotels such as booking rooms, picking up guests, checking in for guests, checking in rooms, paying expenses and taking care of meeting the needs of guests, exchanging information, etc guide and support guests during their stay at tourist accommodation establishments and hotels.

The Hotel Room Management module equips students with the knowledge and training necessary skills in management to effectively take on the work of a hotel room service manager.

49. Cruise Ship Management (0101001665) Credits: 3

Number of credits (theory/practice, discussion/self-study) 3 (3/0/6)

The subject of Cruise Ship Management provides an overview of common types of cruise ships and trains skills in managing and operating activities and services on cruise ships to meet the needs of tourists.

50. Practicum 1: Hotel Operations (01010001666) Credits: 3

The module provides basic knowledge about reception operations and skills to use the phone, book a room, check in the room, serve the requirements of guests during the stay, check out the room; table service skills, skills in preparing and receiving guests, serving guests, cleaning and ending shifts at restaurants; room operations and skills in

serving check-out rooms, turndown services, serving guests during the stay; restaurant and bar service skills and skills in serving meals and beverages in hotels.

Practice service skills and solve problems arising in the work of the titles of receptionist, restaurant waiter, and room attendant in the hotel. Raise awareness and responsibility for professional activities in the field of hospitality and restaurants.

51. Resort Management (0101001667) Credits: 3

The module provides knowledge about the theoretical basis and trains professional competencies and skills in the management and administration of resort activities: Human resource organization planning; Organizing the business of accommodation at resorts, catering business in resorts, business in entertainment services, events, etc. Ability to apply professional knowledge and skills in resort management and management.

52. Bar and Beverage Management (0101001668) Credits: 3

The module provides knowledge about non-alcoholic and alcoholic beverages, applies management knowledge to bar and beverage business and applies digital transformation technology trends to business management

53. Hotel and Airline Catering Management (0101001669) Credits: 3

Number of credits (theory/practice, discussion/self-study) 3 (3/0/6)

The module provides knowledge and skills in food service management and organization in the hotel and aviation industry on the activities of organizing, distributing and serving meals to customers in hotels and providing food and beverages on board; Plan, control costs and ensure food quality, handle emergency situations and ensure food safety in hotels and on flights; Assessment of nutritional value and food safety factors; Develop communication and management skills during the provision and serving of meals to guests in hotels and on board.

54. Hospitality and Diplomatic Protoco (0101001670) Credits: 3

The module provides basic knowledge of international relations and international etiquette regulations necessary in organizing meetings, discussions, negotiations, and signing documents to be applied in the hotel's practical external affairs. Develop the capacity to apply the principles and regulations of international law, in accordance with the laws of Vietnam in reception work.

Consciously comply with the principles and customs and practices of international communication as well as the traditional beliefs and cultural characteristics of each country and nation. Showing the respect and civilized courtesy of one country towards another country, treating each other equally in foreign affairs.

55. The Art of Serving Restaurant and Bar (0101001671) Credits: 3

The module equips students with the knowledge and skills needed to operate effectively in the food and beverage service sector.

Practice professional skills in restaurant and bar service, principles and procedures for serving beverages, serving skills and techniques for serving tables and bars. Plan, organize, and control restaurant and bar activities. Develop communication and problem-solving skills in a restaurant and bar service environment.

56. Practicum 2: Hotel management (0101001672) Credits: 3

The module trains the ability to apply theoretical knowledge about hotel and restaurant business administration, the ability to plan, organize, operate and evaluate work results, perform hotel professional skills in the Reception Departments; Chamber service department; Catering department; Human Resources Department; ... handle direct situations with customers through daily tasks. Analyze the relationship between the subjects and the management objects in the hotel. Analyze the positions, functions, and tasks of the titles in each department.

Conduct an assessment of the provision of services in guests and the impact of factors on the quality of service and business efficiency of the hotel. Propose new ideas and solutions in improving service quality and improving business efficiency and hotel management.

57. Culinary Culture (0101001576) Credits: 3

The module equips students with knowledge and characteristics of Vietnamese culinary culture and other culinary cultures around the world. Thereby, helping students apply knowledge in the field of culinary culture to apply to food service business activities in restaurants, hotels and in customer service.

58. Banquet and Conference Management (0101001683) Credits: 3

The module provides knowledge related to the management and organization of activities in organizing parties and conferences. Apply administrative functions in planning, organizing, inspecting, and evaluating human resources, financial budget,

logistics and risk issues in organizing parties and conferences. Improve thinking skills, teamwork skills and a number of other professional skills to help students have the ability to work independently and effectively in teams.

59. Security and Safety Management in Hospitality (0101001684) Credits: 3

The module equips you with the basics of security and safety management activities in hotels. Management of hotel room safety equipment, Fire safety. Manage lost items. Train students in the skills to develop policies and procedures to ensure security and safety in hotels, apply professional knowledge and skills to daily security and safety management, handle and resolve customer complaints.

60. Casino and Recreation Services Management (0101001685) Credits: 3

The module provides knowledge related to entertainment service management in the hotel industry. Help students master knowledge and skills related to entertainment and casino service management. Establish a monitoring system to ensure quality and safety for customers when participating in entertainment and casino activities. Be aware and responsible in managing and operating services, ensuring quality and complying with safety regulations in organizing sports, entertainment and entertainment activities for customers.

61. Business Internship: (Entership) (0101001584) Credits: 3

The module provides students with general knowledge about business enterprises in the field of hospitality and restaurants. To help students have the ability to comprehensively apply the skills of reporting, evaluating results and the ability to detect common problems in business activities of enterprises; Students have a high sense of discipline, the ability to meet the ethical standards of hotel and restaurant management, and fulfill responsibilities to the community and society.

62. Graduation Thesis (Thesis) (0101001585) Credits: 5

The module provides a method for students to synthesize the knowledge, skills and competencies learned in the training program to solve a new problem that arises in the hospitality business. Apply scientific research methods, analyze, evaluate to find solutions and propose directions and ways to solve problems.

The module also has a role in helping students apply the following knowledge and skills: Coordinate the skills of observation, data collection, storage, analysis and evaluation of research objects in the thesis, master the design, formulation and

organization of the implementation of the research plan to complete the graduation thesis. Linking career skills to determine the appropriate method to solve the problem of the thesis goal and complete the thesis.

63. Service Quality Management in Hospitality (0101001689) Credits: 2

The module is equipped with basic knowledge of hotel service quality management, theoretical issues and skills related to hotel service quality analysis and assessment activities about QTM comprehensive quality management systems, ISO 9000 international quality measurement standard system, HACCP equips students with the ability to apply methods and regulations in hospitality management.

64. Supply Chain Management in Hospitality (0101001690) Credits: 3

The module provides knowledge and tools related to analyzing, evaluating, making decisions and executing activities in supply chain management. Identify the participants in the supply chain and the relationship between the value chain and the supply chain. Helps students develop skills in supply chain setup, inventory management, transportation, and other aspects related to supply chain management in the hospitality business.