

Hotel & Tourism Management

Barista & Sommelier

ENGLISH EDITION

세종사이버대학교

조리·서비스경영학과
바리스타·소믈리에학과

내일을 배우다 내일을 바꾸다
SEJONG CYBER UNIVERSITY



세종사이버대학교

Barista & Sommelier

바리스타·소믈리에학과

커피 한 잔, 와인 한 잔 — 마시는 것이 전공입니다.

Department Introduction

The Department of Barista & Sommelier (바리스타·소믈리에학과) at Sejong Cyber University trains top food & beverage experts through professional knowledge and skill in coffee, wine, spirits, traditional Korean liquor, and sake.

Department Description

Classes are 100% online, starting with image training before moving into hands-on offline practice (blended learning) for coffee roasting, coffee extraction, and wine tasting. Every semester there are department-specific offline practicum classes, plus opportunities to take part in and win awards at various barista, traditional liquor, and sommelier competitions.

FACULTY

Hotel & Tourism Management

호텔관광경영학부

OFFICIAL COURSES

24 courses

NEXT INTAKE

March 2027

DEGREE

Bachelor of Business Administration

Bachelor of Business Administration · 경영학사

STUDY FORMAT

100% online (taught in Korean)

What makes Sejong Cyber University's Barista & Sommelier different?

01

Department-specific offline practicum classes every semester

plus participation and achievements at barista, traditional liquor, and sommelier competitions.

02

Certification programs

Barista, Coffee Roasting Master, Wine Advisor, Sommelier, up to the international SCA Barista Skill certification.

03

Student community activities such as Baso Note and the Ahasan Nal-bam Club

plus department MT retreats and year-end nights.

04

Full admission-fee waiver and a 30% tuition reduction every semester when advancing to Sejong University's graduate school.

Curriculum

Official courses (Korean name · English rendering)

커피의이해	Understanding Coffee
바리스타실습	Barista Practicum
와인과소믈리에	Wine and Sommelier
와인과세계술이야기	Wine and the Story of World Liquors
와인과비즈니스	Wine and Business
프랑스와인의이해	Understanding French Wine
일본술과사케소믈리에	Japanese Liquor and Sake Sommelier
한국전통주의이해	Understanding Traditional Korean Liquor
술빚기	Brewing Traditional Liquor
스페셜티커피와로스팅	Specialty Coffee and Roasting
커피지도자코칭	Coffee Instructor Coaching
식음료서비스경영	Food & Beverage Service Management

식음료원가관리	Food & Beverage Cost Management
식품발효학	Food Fermentation Science
영양학	Nutrition Science
푸드마케팅	Food Marketing
푸드라이브러리	Food Library
푸드스타일링	Food Styling
식공간디자인개발	Dining Space Design Development
레스토랑디자인	Restaurant Design
외식사업계획및컨설팅	Foodservice Business Planning and Consulting
상권별입지전략	Location Strategy by Commercial District
카페와디저트의이해	Understanding Cafés and Desserts
인턴십	Internship

Certification Guide

Certifications supported by the department

소믈리에

와인어드바이저

전통주소믈리에

사케소믈리에

SCA Barista Skill

커피바리스타

커피로스팅마스터

식음료서비스경영사

DEGREE UPON GRADUATION

Bachelor of Business Administration

Bachelor of Business Administration · 경영학사

How to apply from Indonesia

- 01 Free consultation with Annyeong Academy on WhatsApp to check the fit of the major.
- 02 Prepare the 5 apostilled documents — no TOPIK required to apply.
- 03 Apply for the March 2027 intake; Annyeong Academy guides you through to admission.

Annyeong Academy

Official admission partner for Indonesia · Sejong Cyber University, Seoul

Free consultation via WhatsApp +62 823-1956-9256 · hello@annyeongbless.com · annyeongbless.com/sjcu

English translation of Sejong Cyber University's official 2026 e-brochure, re-set by Annyeong Academy in a design that follows the original. Not an official university document; course, certification, and institution names are kept in Korean.