

Hotel & Tourism Management
**Culinary & Service
Management**

ENGLISH EDITION

세종사이버대학교

조리·서비스경영학과
바리스타·소믈리에학과

내일을 배우다 내일을 바꾸다
SEJONG CYBER UNIVERSITY



세종사이버대학교

Culinary & Service Management

조리·서비스경영학과

인터넷으로 요리를 배울 수 있을까? 온라인에서 배우고 오프라인에서 만들어보는

Department Introduction

The Department of Culinary & Service Management trains food creators ready to adapt quickly to shifting culinary trends. The degree can be completed 100% online, following an online-theory-then-offline-practice learning pattern (the offline practice is optional and does not affect graduation).

Department Description

The curriculum is free-elective and not tied to year level, giving students broad understanding and hands-on experience of diverse food-and-beverage cultures. Every semester includes department-exclusive offline practice classes, the annual Black Box cooking competition, free consulting and menu research for students and alumni, and marketing support for new menu development.

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 Culinary & Service Management different?

01

Department-exclusive offline practice classes every semester

plus the annual Black Box cooking competition and participation in various domestic and international cooking contests.

02

Free consulting and menu-research programs for students and alumni

including support for new menu development and marketing.

03

Full waiver of the application fee and a 30% tuition discount per semester when advancing to Sejong University's general or tourism graduate programs.

04

A multipurpose cooking-practice room (blended learning) for image-based training before hands-on practice.

05

Joint activities with the Department of Hotel & Tourism Management

shared orientation retreats (MT) and New Year's Eve events.

Curriculum

Official courses (Korean name · English rendering)

식음료서비스경영	F&B Service Management
커피의이해	Understanding Coffee
식음료원가관리	F&B Cost Management
식품발효학	Food Fermentation Science
푸드라이브러리	Food Library
푸드마케팅	Food Marketing
바리스타실습	Barista Practice
영양학	Nutrition
와인과소믈리에	Wine and Sommelier
전통한국음식실습	Traditional Korean Food Practice
베이커리실습	Bakery Practice
제과실습	Confectionery Practice

한국음식기초실습	Basic Korean Food Practice
푸드스타일링	Food Styling
한식의오미	The Five Flavors of Korean Food
식공간디자인개발	Food Space Design Development
서양조리기초	Western Cooking Basics
유러피언조리실습	European Cooking Practice
식품관련법규	Food-related Regulations
조리학	Culinary Science
한국전통디저트	Traditional Korean Desserts
레스토랑디자인	Restaurant Design
외식사업계획및컨설팅	Foodservice Business Planning and Consulting
마스터셰프클래스	Master Chef Class

Certification Guide

Certifications supported by the department

외식경영관리사 2급

ServSafe Certification (식품안전관리사)

Certified Kitchen Cook

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.