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college

Best Practices in the Integration of Leadership Competencies into Hospitality Education

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THE-ICE IPoE Forum

Bachelor of Business
Administration
in

Hospitality Management

Certified by
**EHL Hospitality
Business School**



Accredited for its global
standards by THE-ICE



Bachelor of Business
Administration
in

Professional Culinary Arts

A joint program with
Le Cordon Bleu



Accredited for its global
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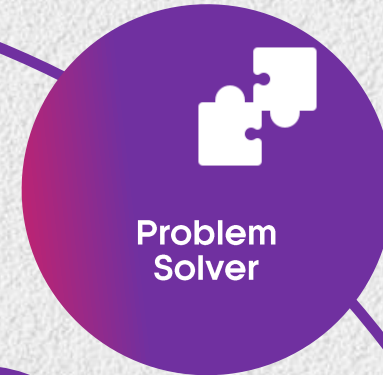
Thailand's first
educational institution
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dusit thani
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bangkok

GRADUATE profile



BETA : 2193 89 00

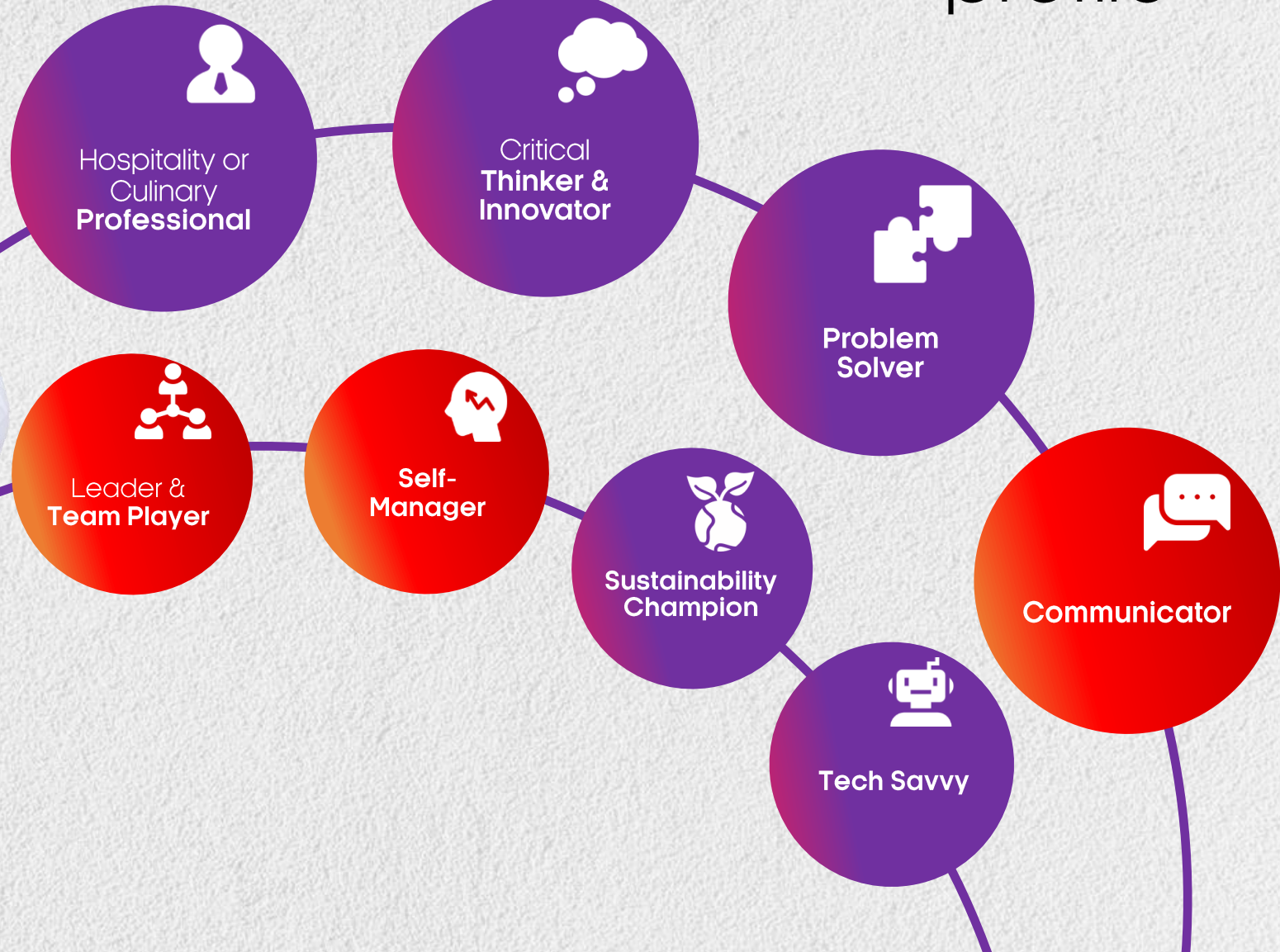
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GRADUATE profile



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ALPHA : 428 31 45 01

TD : 8210 0800 0

SCORE : 8 2 3 9 5 1 1

BBA in
**Hospitality
Management**

- Thailand's next top DOSM
- Sustainability thought-leader in the hospitality industry
- General Manager
- Restaurant Entrepreneur
- Hospitality Techpreneur



CAREER opportunities

- F&B Consultant
- Culinary Techpreneur
- Professional Chef
- Culinary Product Developer
- Restaurant Entrepreneur

BBA in
**Professional
Culinary Arts**

Signature
learning
JOURNEY

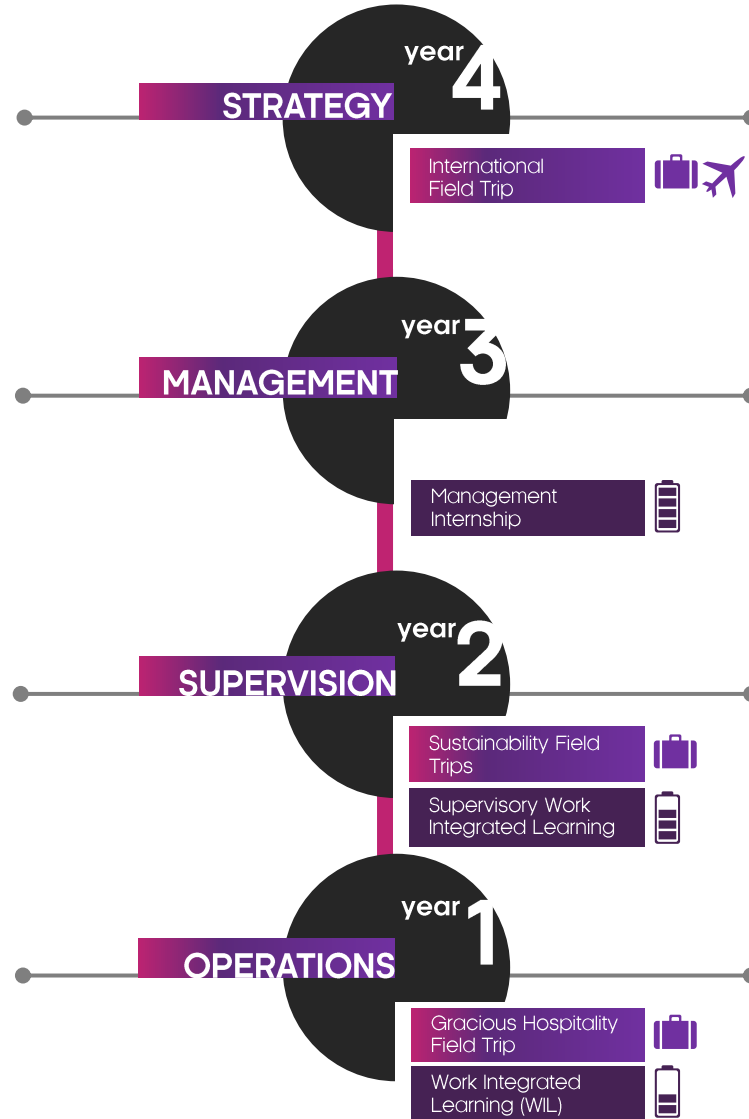
BBA in
Hospitality Management

Management Clusters,
Research and Projects
& **Leading into the Future**

Business & Hospitality
Management Skills
& **Leading in Dynamic Organizations**

Supervisory Hospitality Skills,
Business Foundations
& **Leading Others**

Foundation Hospitality Skills,
General Education Foundations
& **Leading the Self**



BBA in
Professional Culinary Arts

Culinary & Management
Clusters, Research and
Projects
& **Leading into the Future**

Advanced Culinary Skills,
Business & Management
Skills
& **Leading in Dynamic Organizations**

Intermediate & Supervisory
Culinary Skills, Business
Foundations
& **Leading Others**

Foundation Culinary Skills,
General Education Foundations
& **Leading the Self**

INSPIRING

hospitality leadership

Hospitality
leadership isn't
learned from a
textbook

Learn new leadership
and teamwork skills
directly related to
courses studied



leading the **self**

How do I learn effectively?

How do I make the most
of my learning experiences?



leading **others**

How do I lead and motivate
those around me?

How do I give feedback?

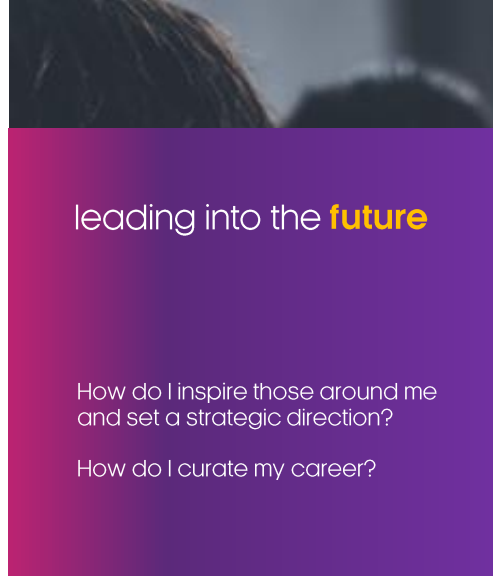


leading in dynamic **organizations**

How do I react when the pressure
increased?

What roles do I play in a group?

How do I find the right internship?



leading into the **future**

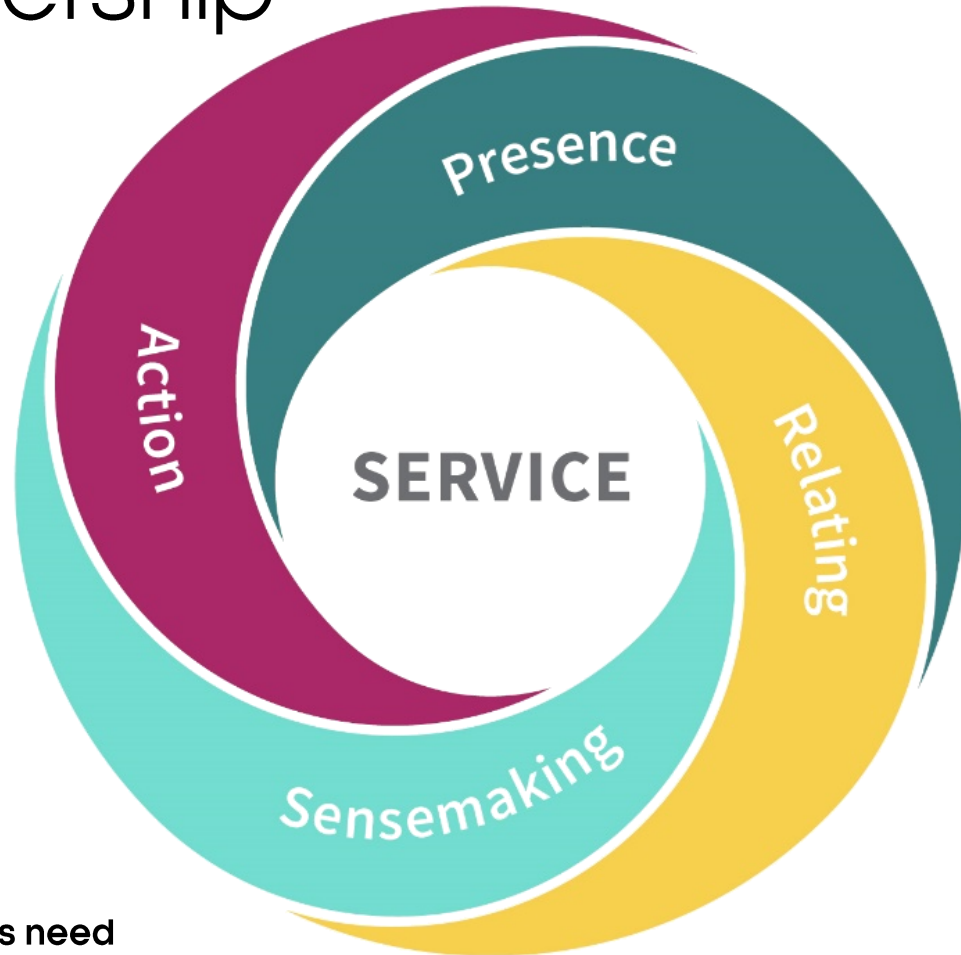
How do I inspire those around me
and set a strategic direction?

How do I curate my career?



INSPIRING

hospitality leadership



All educators need
a good model

- **PRESENCE**
To stand in the leadership role with self-awareness and understand the impact that this has on others.
- **RELATING**
To engage in, build and facilitate strong relationships based on trust, inclusion and on harnessing collective intelligence.
- **SENSE-MAKING**
To give shared meaning to the context, vision and action which guide the multidisciplinary response in a hospitality environment.
- **ACTION**
To drive the implementation of objectives and results through the effective management of oneself, of others and of available resources.
- **SERVICE**
To create and inspire diverse teams to achieve the mission of service excellence and sustainable impact at all levels, thus creating best practices in the hospitality industry.



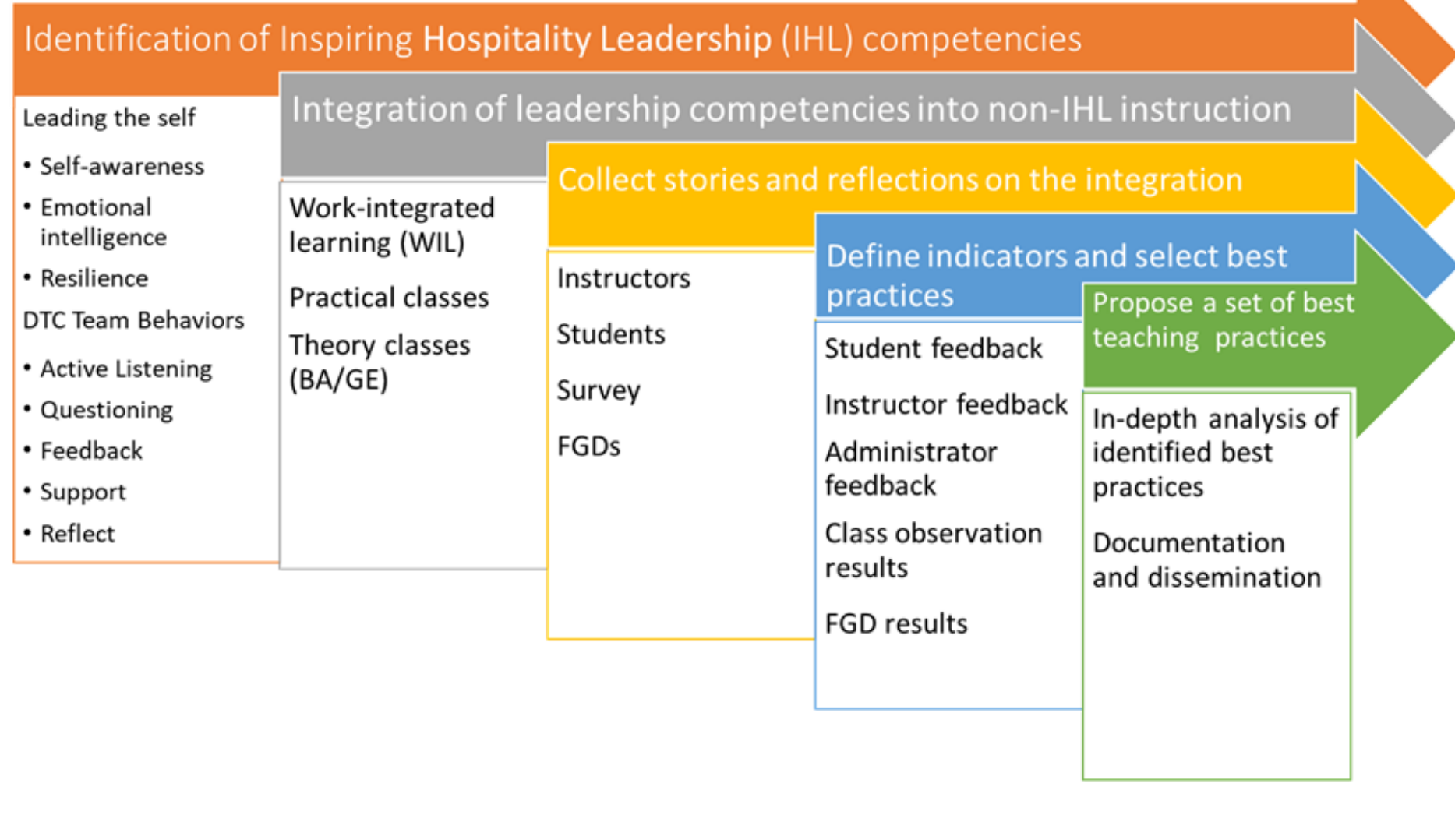
IHL
INSPIRING HOSPITALITY LEADERSHIP

20
23

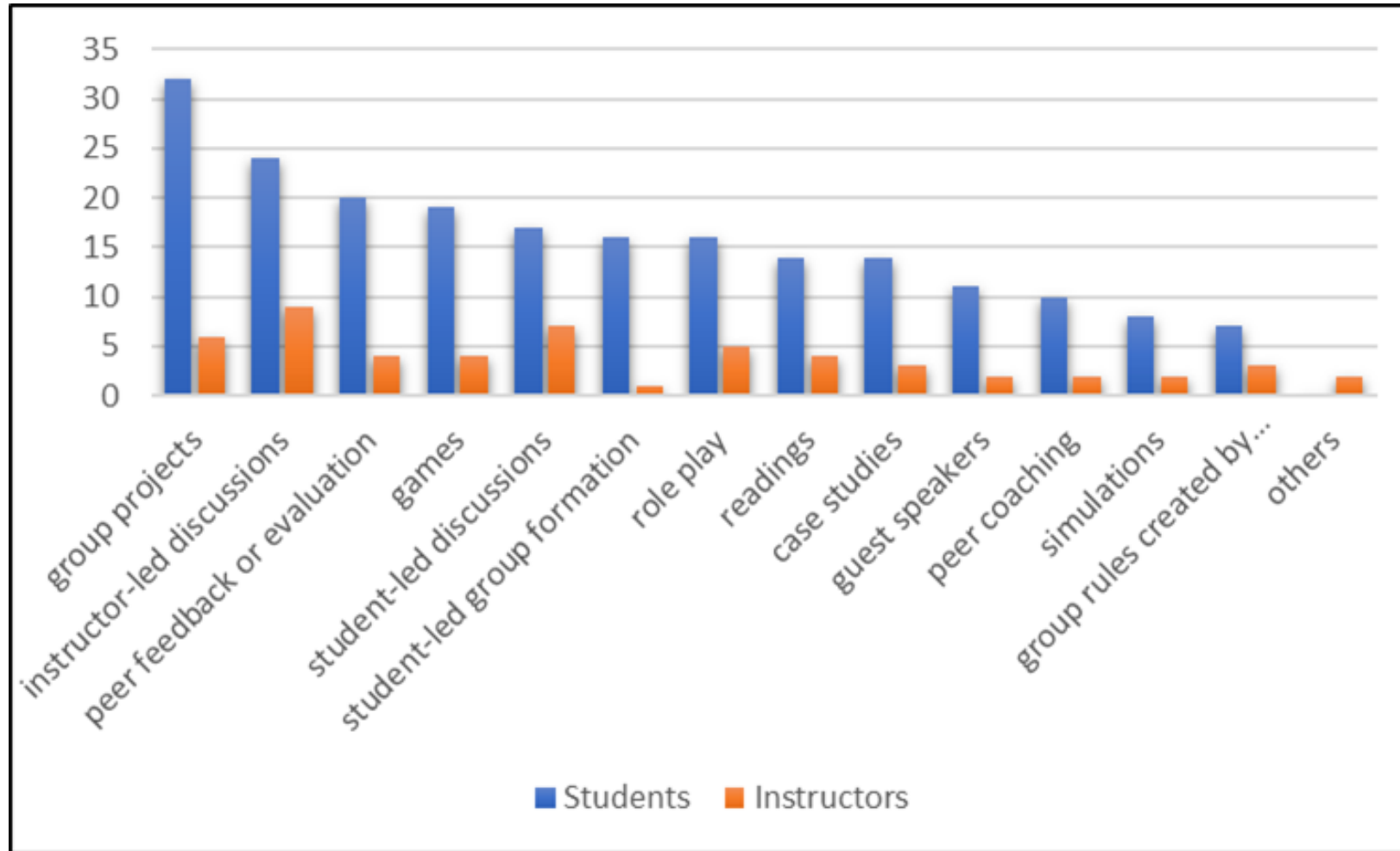


This is a story of inspiring and developing world-class hospitality leaders for a new era of hospitality management in Thailand, Asia, and beyond.

Research Framework



Teaching Practices



What is a best practice in DTC?

- ✓ Student-centered
- ✓ Experiential
- ✓ Immersive
- ✓ Impactful
- ✓ Memorable
- ✓ Reflective
- ✓ Consistent
- ✓ Supports independent learning

Work-Integrated Learning (WIL)

- Culinary Essentials 1&2
- Introduction to Culinary Arts and Cookery
- Fundamentals of Poultry, Meat, and Seafood
- Food & Beverage Service

Practical

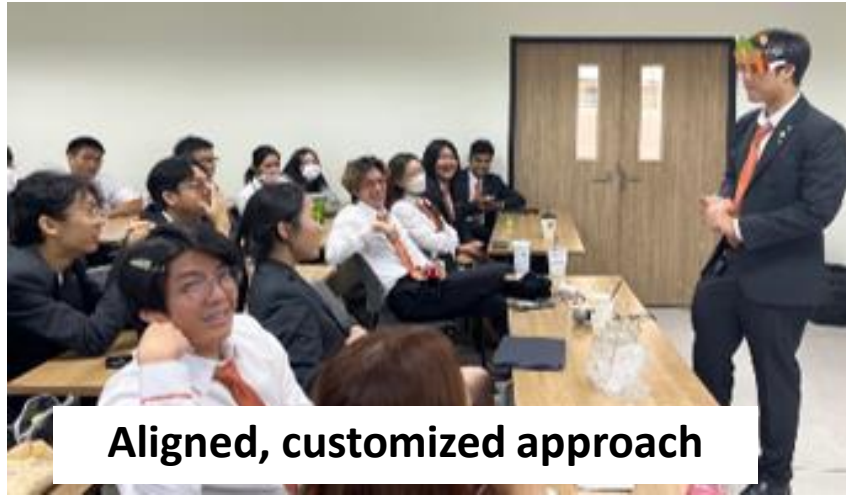
- Basic Pastry
- Bar Operations and Wine Knowledge

Theoretical

- Principles of Communication
- Business English



Feedback



Aligned, customized approach



***Facilitative teaching style**



Guided reflection



Support

Key Findings

IHL is a proactive response, an innovative approach, and a potential benchmark for best practices.

Specific leadership competencies can be integrated into hospitality classroom instruction, across subjects and using various teaching methods.

In DTC, there is a moderate level of integration after one year of implementing IHL.

Integrating resilience, support, feedback, and reflection creates and reinforces a high-challenge, high-support learning environment.

Teaching and learning activities should cater to the heart, head, and hand.

Time management, language barrier, and the students' engagement and participation are the key challenges.

The instructors' facilitative teaching style appears both as a challenge and a best practice.

What's next?

1. Crafting inspiring hospitality leadership stories: a preliminary study
2. This study
3. Case studies of best practices
4. Studies on the future cohorts and IHL modules
5. Collaboration with other tourism and hospitality institutions
 1. Delivery of IHL
 2. Research projects

Contact us

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