



UNIVERSITY OF THE NATIONS

Associate Degree in Hospitality Management

Program Prospectus 2026/27



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1. Course Framework and Requirements

Pre-requisites	Units
Discipleship Training School DSP 211	19 - 24
Discipleship Training School DSP 212	
Required Courses	
Foundations of Hospitality	12
Hospitality Operations	12
Hospitality Internship 1	12
Hospitality Internship 2	12
Seminar	2
Electives	
See attached list of courses that qualifies for electives for this program	5-12
Total Units Required to Graduate:	77

2. Course Descriptors

Overview

The Associate Degree in Hospitality Management is a transformative program that blends professional hospitality training with biblical values and a missional heart. The program is designed to raise up skilled professionals and servant-hearted leaders who will impact the world through the ministry of hospitality. Uniquely combining industry-standard training with biblical foundations and missional values, the program prepares students to serve with excellence in diverse hospitality and service settings — from cafés to community enterprises and mission hubs. Through hands on learning experiences, students not only develop practical competencies in hospitality management, food and beverage operations, accommodation services, and guest relations, but also learn how hospitality can become a powerful expression of God’s kingdom amongst the lost. Graduates will be equipped to bring transformation to workplaces, communities, and nations, embodying a spirit of excellence and Kingdom purpose in all they do.

2.1 Program Design

To meet the growing challenges of modern-day missions and empower effective Kingdom impact, this program is uniquely designed to **integrate professional hospitality training, biblical foundations, and business-as-mission principles to transform communities through the ministry of hospitality.** Some of the program highlights include:

- **Faith and Skills Integrated Learning**
- **Hands-On Training**
- **Business as Mission focus**
- **Enhanced Training Methodology**
Students experience a blend of training methodology crafted to enhance learning, including practical internships in hospitality environments, industry visits, community engagement projects and adoption of I-Best model (integrated skills learning).

2.2 Modules

2.2.1 Foundations of Hospitality

Foundations of Hospitality introduces students to the heart and practice of Christian hospitality - where hospitality and service become an expression of worship and mission. Rooted in biblical values and practical skills acquisition, this course builds a foundation for those who desire to serve others through the ministry of hospitality, café operations, and community engagement.

Through a combination of several learning methodologies - classroom learning and adoption of I-Best model (Integrated Basic Education and Skills Training) hands-on café practice, and guided reflection, students will explore how hospitality reflects the Kingdom of God, nurtures relationships, and creates spaces for connection and transformation.

Learning Objectives

By the end of this course, students will be able to:

- Understand the biblical principles behind hospitality and missions.
- Demonstrate a servant-hearted attitude that reflects Christ in service.
- Apply foundational hospitality and service skills in both personal and professional settings.
- Develop practical café operation and barista skills.
- Engage guests and team members using professional English relating to service and café contexts.
- Integrate Christian values and characters into daily hospitality work environment.
- Present a concept proposal for a café or hospitality project as a capstone experience.

Units (12 units)

1. Biblical Foundation of Hospitality and Missions
2. Introduction to the Hospitality Industry.
3. Service and Worship
4. Service Quality
5. Foundations of Café Operations
6. Coffee Basics and Barista Skills
7. Café Management
8. Operating a Café Business & Ministry
9. Communication for Service
10. Communication for Café
11. Character and Spiritual Formation in Hospitality 1
12. Capstone project

Learning Methodology

The learning methodology consists of a blend of classroom instruction, I-Best model (Integrated Basic Education and Skills Training), café practicum, personal and group projects, and reflective sessions.

Assessments

Assessment criteria include participation, practical demonstrations, written assessments, reflections and final concept presentation

Duration:

12 weeks, live learn (onsite)

2.2.2 Hospitality Operations

Hospitality Operations build on the foundational principles of Christian hospitality and Kingdom Business, expanding into the operational aspects of food & beverage (F&B) and accommodation services. This course equips students with both the heart and the hands-on skills required for hospitality environments that reflects excellence and Kingdom values and practices.

Students will learn about F&B operations and accommodation management. The course integrates biblical principles, practical training, and communication skills, helping students to understand hospitality as both a profession and a ministry and gain competency in their required skill sets.

Through a combination of several learning methodologies - classroom learning, I-Best model (Integrated Basic Education and Skills Training), experiential learning, reflective practice, and a final capstone project, participants will gain confidence to serve in hospitality businesses and business as missions ministry settings.

Learning Objectives

By the end of this course, students will be able to:

- Gain understanding of Food and Beverage Businesses
- Gain competencies to work in /operate in a F&B environment
- Gain understanding of Accommodation Businesses
- Gain competencies to work in /operate in an accommodation environment.
- Communicate professionally with guests and team members in a F&B context
- Communicate professionally with guests and team members in an accommodation context.
- Integrate work, business and missions in a hospitality context.

- Present a capstone project involving either F&B or Accommodation that reflects creativity, stewardship, and missional impact.

Units (12 units)

1. Foundations of Food & Beverage Operations
2. Business as Mission practices in the F&B and Accommodation sector
3. Food & Beverage Industry
4. Front of House Operations in F&B
5. Back of House Operations in F&B
6. Professional Communication for F&B Personnel
7. Accommodation Industry
8. Front Office and Guest Services Operations
9. Housekeeping and Accommodation Operations
10. Professional Communication for Accommodation Personnel
11. Character and Spiritual Formation in Hospitality 2
12. Capstone Project: Integrating Business as Missions in F&B or Accommodation Operations

2.2.3 Internship (24 units)

A **6-month internship** in a hospitality business or mission field provides students with the opportunity to apply their learning in real-world settings while demonstrating excellence, integrity, and Kingdom values. Students may secure their own internship (subject to school approval) or choose from school-recommended placements with reputable hospitality enterprises. During this period, students will also complete assigned coursework, online mentoring sessions, and reflective reports as part of their training.

2.2.4 Electives (5 to 12 units)

Students can choose complementary courses or practicum relevant to participant's needs in consultation with academic advisors. Credits can be applied towards this program if students had completed the course prior to this enrolment (See attached list for elective options).

2.2.5 Seminar (2 units)

At the end of the program, students will participate in a seminar and graduation. This final seminar provides a time for reflection, integration, and celebration - drawing together lessons learned from both the classroom and the field. Through interactive sessions, testimonies, and mentoring, students will refine their vision for future service in hospitality, business and missions. The week concludes with a graduation ceremony, honoring each student's growth, achievement, and readiness to impact the world through hospitality.

3. Elective Options

Students have the option to customize your learning suited to your needs for the elective units. The following are sample of electives that can be accepted by the program. If students have completed the electives prior to this program, you can apply to use it towards fulfilling the credit units needed to graduate, subject to approval.

	Units
Practicum	5-12
Applied Learning Project	5-9
School of Biblical Studies	12
School of Frontier Missions	12
School of Islamic Studies	12
School of Intercessory Prayer	12
Worship, Intercession, Spiritual Warfare and Evangelism School	12
Concepts in Nutrition	12
BAM 360 (Business as Missions)	6
Event Management Seminar I	6
Event Management Seminar 2	6

4. Enrollment

4.1 This program is ideal for:

- Aspiring hospitality professionals with a heart to serve.
- Individuals called to marketplace ministry or business as mission.
- Mission workers and community leaders seeking practical skills and know-how to operate a BAM work.
- Young adults desiring to integrate faith, service, and vocation.

4.2 Course Commencement Dates

- Foundations of Hospitality: 24 Feb to 15 May 2026
- Hospitality Operations: 1 June to 22 Aug 2026
- Internship – students are encouraged to commence their internship as soon as possible following their lecture phase.

4.3 Application deadline:

- Foundations of Hospitality: **15 Jan 2026**
- Hospitality Operations: **1 April 2026**

Note: International applicants are advised to apply early to allow sufficient time for visa processing. Please fill out the application form online at

<https://uofnjeju.missionapply.com/Portal/YWAM/SignIn.cfm>

5. Course Fees

5.1 Course fee

Total course fee: 12,500,000 won (approx. US\$8750)

Application Fees: 100,000 won

5.2 Payment schedule

Course Units	Fees/course	Initial Payment	Upon start of school
Foundations of Hospitality	3,950,000 won (approx. US\$2750)	1,975,000 won (approx. US\$1350) by 15 Jan 2026	1,975,000 won (approx. US\$1350) by 24 Feb 2026
Hospitality Operations	3,950,000 won (approx. US\$2750)	1,975,000 won (approx. US\$1350) by 1 April 2026	1,975,000 won (approx. US\$1350) by 1 June 2026
Internship (6 months)	3,950,000 won (approx. US\$2750)	1,975,000 won upon registration of internship program	1,975,000 won 3 months after commencement of internship.
Seminar & Graduation	650,000 won (approx. US\$450)	1 month before seminar	

Note:

- The above fees of 12,500,000 won (approx. US\$8750) cover 6 months lecture phase (include food and housing), 6 months internship phase including online and distance learning, and final seminar and graduation (include food and housing).
- Personal expenses, visa fees, vaccinations, airfares and airport taxes are not included in published course prices.
- Other fees vary depending on the number of elective unit students might have completed from other YWAM courses and the length of the Discipleship Training School (DTS) that was undertaken to fulfill the required credit units.
- Internship airfare, food and accommodation are borne by students. Stipends might be offered during internship, but are not guaranteed.

5.3 Scholarships

Some scholarships are available for students from country B and C, subject to application and availability. Ranks of country A, B and C are ranked using information supplied by the United Nations and other sources, based on per capita income. Scholarships can only be applied to the full cost of the 2 live learn lecture phase. They do not apply to internships, field assignment and practicums.

5.4 Internship Stipends

Some internship companies may provide stipends, depending on their policies and available opportunities.