



BALI TOURISM POLYTECHNIC

POLITEKNIK PARIWISATA BALI

CENTER OF EXCELLENCE

THE HISTORICAL OF BALI TOURISM POLYTECHNIC

Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) is one of the college under management of Kementerian Pariwisata dan Ekonomi Kreatif (Menparekraf). Founded in 1978, Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) was established in response to the growing demands of the tourism industry for skilled hospitality workers. Following recommendations from the UNDP and ILO in 1972, we opened our doors on March 27, 1978, as the Pusat Pendidikan Perhotelan dan Pariwisata Bali (P4B), located in the scenic Nusa Dua area.

Initially, we operated under the Bali Tourism Development Corporation (BTDC), focusing on empowering local communities by providing hospitality training, particularly for primary school

graduates and students who had dropped out of junior high. Our first regular student intake commenced in the 1979/1980 academic year.

In 1982, the management of P4B transitioned to the Ministry of Transportation, and we became the Bali Education and Training Center for Tourism (BPLP Bali). By 1983, our oversight moved again, this time to the Menteri Pariwisata, Pos dan Telekomunikasi (Menparpostel), allowing us to expand our offerings to diploma programs from levels 1 to 3.

With the rapid growth of the tourism sector, a demand for high-quality leadership emerged. Responding to this need, we elevated our status to Sekolah Tinggi Pariwisata Nusa Dua Bali (STPNB) in 1993,

focusing on diploma programs at levels 3 and 4.

In the 2008/2009 academic year, we proudly introduced our Bachelor's degree program, receiving official approval from the Directorate General of Higher Education. By 2019, we established a Master's program in Applied Tourism.

On September 23, 2019, we officially transitioned to Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali), recognized by the Menteri Pendayagunaan Aparatur Negara dan Reformasi Birokrasi. Today, Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) offers two departments, ten study programs, and a Master's program, dedicated to nurturing the next generation of tourism professionals. Join us on this ultimate journey of discovery and learning!

VISION

At Bali Tourism Polytechnic/BITP (Politeknik Pariwisata Bali), we aspire to be an internationally recognized higher education institution in the tourism sector, excelling while embracing the rich character of Indonesia.

MISSION

To achieve this vision, we are committed to:

1. **Delivering Quality Education:** Providing education, research, and community service in tourism that meets international standards.
2. **Engaging with Stakeholders:** Actively contributing to regional and national tourism development through collaboration with local, national, and international stakeholders.
3. **Ensuring Professional Governance:** Maintaining professional governance by enhancing capacity, work ethic, and recognition for our academic community and educational staff.



Secretary of the Ministry of Tourism and Creative Economy / Main Secretary of the Tourism and Creative Economy Agency

Dr. Dra. Ni Wayan Giri Adnyani, M.Sc., CHE.

Welcome to Bali Tourism Polytechnic, a dedicated tourism vocation education centre in support of quality human resources development in the tourism industry. As one of the leading and accomplished educational institutions in Indonesia, Bali Tourism Polytechnic is committed to printing graduates who have global competencies and high integrity.

In this era of globalization, the tourism sector continues to grow rapidly, and the need for professional workforce is increasing. Bali Tourism Polytechnic understands this challenge, and therefore, Bali Tourism Polytechnic provides innovative, relevant, and industry-based educational and training programs to prepare students to become reliable and competent workforce in tourism.

With the support of experienced lecturers, modern learning facilities, and close collaboration with industry players, Bali Tourism Polytechnic creates a conducive and dynamic learning environment. Bali Tourism Polytechnic strives to always be at the forefront of creating graduates who are able to compete at national and international levels.

Through this booklet, I hope you can get clear and thorough information about the vision, mission, study programs, facilities, and various academic and non-academic activities offered. I invite you to join Bali Tourism Polytechnic, become part of the Bali Tourism Polytechnic family, and together build a brilliant future of tourism.

Sincerely,

Dr. Dra. Ni Wayan Giri Adnyani, M.Sc., CHE.



Head of Tourism and Creative Economy Human Resources Development

Dr. Andar Danova L. Goeltom, S. Sos, M. Sc., CPM (Asia)

Assalamu'alaikum Wr. Wb.,
Shalom, Om Swastyastu,
Namo Buddhaya.

I want to express our gratitude to the Almighty God, for by His grace and blessings, Bali Tourism Polytechnic's booklet has been completed successfully. This book serves as a commitment to introduce Bali Tourism Polytechnic more closely, also showcasing the important aspects of their identity and pride.

Within the pages of this book, readers will uncover the campus's history, vision, and mission, as well as various study programs, facilities, and activities that support both academic and non-academic development, which stand as a testament to our dedication and hard work in achieving quality educational goals.

It is our sincere aspiration that this book will present a clear and inspiring depiction of Bali Tourism Polytechnic, serving as a valuable resource for prospective students, parents, and all those interested in gaining insight into the academic environment we have built.

Thank you to everyone who contributed to the preparation of this book. Let us continue to work together to make our campus a productive, creative, and inspiring place.

Wassalamualaikum warahmatullahi wabarakatuh,
Om Shanti, Shanti, Shanti, Om.

Sincerely,

Dr. Andar Danova L. Goeltom, S. Sos, M. Sc., CPM (Asia)



The Management

Director

Dr. Drs. Ida Bagus Putu Puja, S.T., M.Kes.

Welcome to Bali Tourism Polytechnic, where we prepare professionals for the tourism and hospitality industries. Our institution is dedicated to providing high-quality education tailored to the global job market, leveraging our strategic location in one of the world's top tourist destinations.

With a competency-based curriculum and modern facilities, we emphasize practice-based education led by experienced lecturers. We also collaborate closely with industry, government, and community partners to ensure our graduates possess relevant skills.

This booklet offers insight into our programs and commitment to developing each student's potential as a leader and innovator in the global tourism sector. Let's build a brighter future for tourism together!



Vice Director I

Dr. I Gusti Agung Gede
Witarsana, S.ST.Par., MM., CHE.



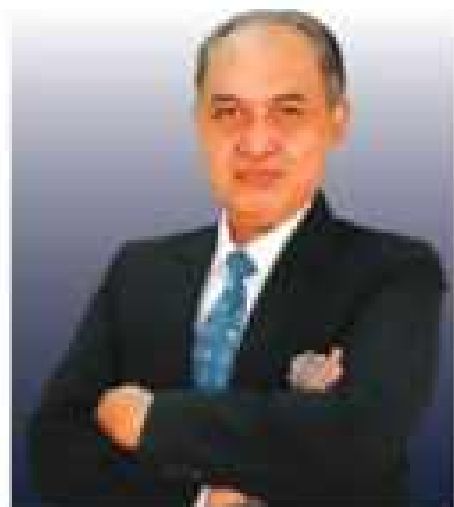
Vice Director II

Dr. I Wayan Sukma Winarya
Prabawa, M.Par., M.Pro.



Vice Director III

Dr. Luh Yusni Wiarti,
A.Par., S.E., M.Par., M.Rech.



**Head of Academic
Administration, Student Affairs,
and Cooperation Division**
I Ketut Adhi Astawan, S.E., M.Agb.



**Head of General
Administration Division**
I Nyoman Rinala, SE., M.Pd.



**Head of Academic and
Cooperation Administration
Sub-division**
Made Uttari
Pitanatri, S.ST.Par., M.Par.

The Management



Head of Academic Staff and Student Affairs Administration Sub-division

I Gusti Agung Made Wirautama, S.Kom., M.Kom.



Head of Financial Administration Sub-division

Haryo Yudotomo, S.E.



Head of Personnel and Administrative Affairs Sub-division

I Made Subrata, S.E., M.Si.



Head of Quality Assurance Center

Dr. Lukia Zuraida, S.Pd., M.Hum.



Head of Research and Community Service Center

Dr. Putu Diah Sastri Pitonatri, S.ST.Par., M.Par.



Chair of Tourism Department

I Nengah Wirata, S.E., M.Par.



Chair of Hospitality Department

I Made Rumadana, S.E., M.Par.



Coordinator of Applied Master in Tourism Program

Dr. I Ketut Surata, M.Sc.



Coordinator of Applied Bachelor Tourism Destination Program

Dewa Ayu Made Lily Dianasari, ST., M.Si.

The Management



**Coordinator of Applied Bachelor
Hospitality Accounting
Management Program**

Ni Made Sri Rukmiyati, SE., M.Si



**Coordinator of Applied Bachelor
Convention and Event
Management Program**

I Putu Esa Widaharthana, SE., M.Sc.



**Coordinator of Applied Bachelor
Hotel Management Program**

Ni Made Suastini, SE., MM



**Coordinator of Applied Bachelor
Travel Business Program**

Ni Putu Evi Wijayanti, SE., M.Par



**Coordinator of Applied Bachelor
Tourism Destination Program
(PSDKU Sragen)**

Dr. Rahmawati, A.Md., S.Sos., MM.Par.



**Coordinator of Applied Bachelor
Convention and Event
Management Program
(PSDKU Manado)**

Ni Kadek
Swandewi, S.Tr.Par., M.Par.



**Coordinator of Diploma III
Room Division Program**

I Gusti Ayu Putu Wita
Indrayani, S.ST.Par., MM., CHE.



**Coordinator of Diploma III
Culinary Arts Program**

I Made Purwa Dan
Atmaja, S.St.Par., M.Pd



**Coordinator of Diploma III
Food and Beverage
Service Program**

Setyowati Ayu Widuri, SE., M.Par

CURRICULUM EXPERT

The curriculum framework and structure at Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) are meticulously developed in accordance with applicable regulations and further refined by each educational program. This process involves collaboration with professional associations, relevant government agencies, and expert groups through specialized forums. Our programs focus on competencies, defined as the ability to act, think, and behave consistently based on the attitudes, knowledge, and skills acquired by students. The curriculum has also met international standards with the implementation of the ASEAN Mutual Recognition Arrangement on Tourism Professionals (ASEAN MRA-TP).

ACCREDITATION EXCELLENCE

We are proud to announce the Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) has received "Very Good" (Baik Sekali) accreditation from BAN-PT, valid from October 31, 2023, until April 4, 2028. Our institution offers a diverse array of programs designed to meet the evolving demands of the tourism sector, with 9 study program including a Applied Master in Tourism, Applied Bachelor of Hotel Management, Applied Bachelor of Hospitality Accounting Management, Applied Bachelor of Tourism Destination Management, Applied Bachelor of Tour & Travel Business, and Applied Bachelor of Convention and Event Management, along with Diploma III Culinary Arts, Diploma III Food and Beverage Service, and Diploma III Room Division Management. In addition, we are proud to hold international certifications such as TEDQUAL from the UN World Tourism Organization and ISO 21001:2018, which further affirm our commitment to quality education in tourism.



Applied Master in Tourism Study Program

Applied Master (Postgraduate)



A Master of Applied Science in Tourism is a postgraduate, applied master's degree designed for graduates of applied bachelor's programs, extensions from D3 to D4, as well as general bachelor's degree holders. The program is aimed at equipping individuals with the ability to develop and apply scientific knowledge and/or technology through scientific reasoning and research.

Vision

To become a leading international tourism program that is distinguished by its Indonesian character.

Mission

1. Conduct internationally competitive education, research, and community service in the field of tourism.
2. Actively participate in regional and national tourism development through collaborations with local, national, and international stakeholders.
3. Implement professional bureaucratic governance by enhancing the capacity, work ethic, and recognition of academic and administrative staff.

Graduate Profile

1. Top-level management in the hospitality and tourism industry, specifically as a competent General Manager who can carry out their duties and responsibilities.
2. Consultant in the hospitality and tourism industry, capable of providing solutions to complex problems in the field.
3. Researcher in the hospitality and tourism field.
4. Entrepreneur in the hospitality and tourism industry.

Course Structure

- | | |
|---|---|
| 1. Advanced Human Resource Management (Hospitality and Tourism) | 12. Cultural Tourism and Heritage Management |
| 2. E-Tourism Marketing and Tourist Market Research | 13. Tourism Destination Governance |
| 3. Tourism Business Investment and Risk | 14. Hospitality and Tourism Statistics Applications |
| 4. History and Dynamics of Global Tourism Practices | 15. Advanced Hotel Financial Management |
| 5. Sustainable Tourism Development Practices | 16. Tourism Product Planning and Innovation |
| 6. Strategic Management of Tourism & Hospitality | 17. Applied Tourism Research |
| 7. Hotel Service and Operations Management | 18. Hospitality and Tourism Business Feasibility Study |
| 8. Tourism Structure and Policy | 19. Applied Research Proposal Seminar |
| 9. Consumer Behavior & Customer Experience Design | 20. Professional Destination Management Project/Internship/Acting Manager |
| 10. Tourism Economics | 21. Applied Thesis |
| 11. Advanced Hotel Revenue Management | |

Hotel Management Study Program

Applied Bachelor



The Applied Bachelor's Program in Hotel Management aims to provide a deep understanding of hotel operations, develop management skills, and prepare students for leadership roles (managers) in the hospitality industry. The graduates profile includes Executive Assistant Manager, Operation Manager, Front Office Manager, Food & Beverage Manager, Executive House Keeping, Executive Chef, and Early-Stage Entrepreneurs. The program duration is 4 years (8 semesters).

Vision

To become a leading international tourism program that is distinguished by its Indonesian character.

Mission

1. To conduct vocational education through creative, innovative, collaborative, and integrity-based learning processes.
2. To conduct research that benefits society and the hospitality industry.
3. To establish partnerships with stakeholders at the national and international levels.

Graduate Profile

1. Executive Assistant Manager
2. Operation Manager
3. Front Office Manager
4. Food & Beverage Manager
5. Executive House Keeping
6. Executive Chef
7. Entrepreneur

Course Structure

- | | |
|---|--|
| 1. Room Division Knowledge | 26. Hospitality HR Training Management |
| 2. Room Preparation Operation | 27. Hotel Information Systems |
| 3. Public Area Cleaning Operations | 28. Cost Control |
| 4. Linen and Laundry Operations | 29. Food and Beverage Management |
| 5. Room Decoration Operations | 30. Front Office Management |
| 6. Guest Reception Operations | 31. Housekeeping and Hotel Property Management |
| 7. Room Reservation Operations | 32. Introduction to Marketing |
| 8. Hygiene, Sanitation and Occupational Safety | 33. Sustainable Accommodation Management |
| 9. Digital Information Technology | 34. Culture-Based Hospitality Business Design |
| 10. Food and Beverage Operations | 35. Leadership |
| 11. Food and Pastry Knowledge | 36. Service Quality Management |
| 12. Pastry Operations | 37. Hospitality Financial Management |
| 13. Advanced English | 38. Digital Hospitality Marketing |
| 14. Introduction to Management | 39. MICE Knowledge |
| 15. Anti-Corruption and Anti-Drug Culture | 40. Human Resource Management |
| 16. Introduction to Accounting | 41. Entrepreneurship |
| 17. Restaurant Operations | 42. Applied Research Methodology |
| 18. Restaurant and Bar Knowledge | 43. Hotel Revenue Management |
| 19. Bar Operations | 44. Hotel Operations and Performance Analysis |
| 20. Tourism and Hospitality Knowledge | 45. Accommodation Service Planning |
| 21. Service Psychology | 46. Management Applications |
| 22. Elective Foreign Language | 47. Strategic Management |
| 23. Introduction to Digitalization, Social Media, and E-WOM | 48. Applied Final Project |
| 24. Hospitality Management Accounting | |
| 25. Restaurant and Bar Management | |

Tourism Destination Study Program

Applied Bachelor

To address the rapidly evolving challenges of destination development, the Applied Bachelor's Degree Program in Destination Management is designed to produce top-level leaders in destination management, academics, researchers, and tourism entrepreneurs. Supported by highly qualified faculty and hands-on practical experience at various destinations, the program is committed to enhancing students' competencies. In line with the independent learning program, students also have the opportunity to conduct field project studies and undertake a six-month internship in the industry, ensuring that graduates of the Destination Management program are well-prepared for the workforce.

Mission

1. Conduct world-class education, research, and community service in destination and tourism business management, focusing on developing professionals in tourism information services, destination planning, and marketing.
2. Actively contribute to the growth of the tourism industry at both regional and national levels through strategic partnerships with stakeholders.
3. Foster a culture of excellence by implementing professional governance, promoting continuous learning, and recognizing the contributions of all faculty and staff.



Vision

To become a leading international tourism program that is distinguished by its Indonesian character and cultural values.

Graduate Profile

1. Tourism Destination Developer
2. Tourism Destination Manager
3. Tourism Destination Facilitator
4. Entrepreneur

Course Structure

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|---|---|
| 1. Tourism Economics | 24. Cultural Tourism Destination Planning |
| 2. Tourism Geography | 25. Tourism Destination Facility and Landscape Design |
| 3. Introduction to Destination Management | 26. Tourism Destination Feasibility Study |
| 4. Tourism Knowledge | 27. Community-Based Tourism Planning |
| 5. Introduction to Accounting | 28. Tourism Policy Formulation |
| 6. Professional English | 29. Tourism Event Management |
| 7. Hygiene, Sanitation, and Occupational Safety | 30. Digital Tourism Information System |
| 8. Advanced Destination Management | 31. Alternative Tourism Product Planning |
| 9. Tourism Anthropology | 32. Elective Foreign Language (German, French, Japanese) |
| 10. Introduction to Tourism Destination Marketing | 33. Tourism Destination Planning Strategy |
| 11. Tourism Business Knowledge | 34. Entrepreneurship |
| 12. Introduction to Tourism Destination Planning | 35. Visitor Experience Management |
| 13. Digital Tourism Applications | 36. Implementation of Landscape Design and Supporting Facilities for Tourism Destinations |
| 14. Digital Tourism Destination Marketing | 37. Tourism Project Management Planning |
| 15. Cultural Tourism Product Planning | 38. Tourism Destination Partnership Management |
| 16. Destination Tourism Human Resource Management | 39. Applied Research Methods |
| 17. Cross-Cultural Tourism | 40. Applied Tourism Destination Research |
| 18. Anti-Corruption and Anti-Drug Culture | 41. Advanced Applied Statistics |
| 19. Tourism Destination Financial Management | 42. Tourism Seminar Event Organization |
| 20. Tourism Policy | 43. Application of Tourism Research Methods |
| 21. Tourism and Environment | 44. Implementation of Tourism Project Management |
| 22. Applied Statistics | 45. Industrial Internship |
| 23. Tourism Destination Marketing Strategy Planning | 46. Applied Final Project |



Hospitality Accounting Management Study Program

Applied Bachelor

The Hospitality Accounting Management study program designed to cultivate professional leaders in the field of hospitality accounting. The program ensures a high standard of education to prepare students for successful careers in accounting, particularly within the hospitality industry. The comprehensive four-year program provides students with a solid foundation in accounting principles, combined with practical industry knowledge. Graduates are well-equipped to pursue rewarding careers in various sectors, including hotels, travel, and sports and recreation complexes.

Graduate Profile

The applied bachelor in Hospitality Accounting aims to produce skilled accounting professionals for the hospitality industry. Graduates are prepared for roles like Director of Finance, overseeing financial operations, and Accounting Manager, leading teams and managing daily transactions. The four-year program combines theory and practice to develop expertise in hospitality accounting. Graduates are also equipped to pursue entrepreneurial opportunities, with the ability to design and manage their own ventures in the field.

Vision

To become a world-class hospitality accounting program that is renowned for its excellence, Indonesian identity, and active contribution to the development of Indonesian tourism.

Mission

1. To deliver vocational education aligned with the needs of the hospitality industry and society.
2. To conduct research in the field of hospitality accounting.
3. To engage in community service activities related to hospitality accounting.

Course Structure

- | | |
|--|---------------------------------------|
| 1. Fundamentals of Management | 21. Hospitality Marketing |
| 2. Basic Accounting | 22. Industrial Internship |
| 3. Cashiering | 23. Hospitality Financial Management |
| 4. Introduction to Tourism and Hospitality | 24. Corporate Accounting |
| 5. Cost Control | 25. Accounting Supervision |
| 6. Fundamentals of Recasts | 26. Financial Statement Evaluation |
| 7. Anti-Corruption and Anti-Drug Culture | 27. Budgeting and Cost Planning |
| 8. Advanced Accounting | 28. Taxation System |
| 9. Hospitality Cost Control | 29. Applied Statistics |
| 10. Excellent Service | 30. Human Resource Management |
| 11. Hygiene, Sanitation, and Occupational Safety | 31. Management Accounting |
| 12. Revenue Accounting System | 32. Applied Research Methodology |
| 13. Cross-Cultural Communication | 33. Accounting Management Strategy |
| 14. Expenditure Accounting System | 34. Accounting System Design |
| 15. Computer Applications | 35. Hotel Operational Analysis |
| 16. Accounting English | 36. Financial Risk Management |
| 17. Entrepreneurship | 37. Financial Audit |
| 18. Accounting Information Systems | 38. Industrial Internship |
| 19. Business Economics | 39. Financial Management Applications |
| 20. Mass Information Systems | 40. Applied Final Project |



Tour and Travel Business Study Program

Applied Bachelor

The Tour and Travel Business Program at Bali Tourism Polytechnic prepares students for the dynamic travel industry, offering comprehensive education for careers such as Travel Consultant, Product Manager, Sales and Marketing Manager, and General Manager. With modern facilities, experienced staff, and valuable field opportunities, the program ensures students gain a strong foundation and global perspective. Graduates are expected to succeed and contribute to the tourism industry's growth, making this program an excellent choice for aspiring professionals.

To become a leading vocational program with international standards in the field of Tourism Business, producing professional human resources based on competence and technology.

Graduate Profile

Graduates of the Tour and Travel Business Program at Bali Tourism Polytechnic earn an Advanced Diploma (Level 5), meeting ASEAN MRA-TP standards for tourism professionals. Equipped with leadership and management skills, they are prepared to lead tour and travel companies or build startups in the field. With a strong entrepreneurial spirit, they can drive innovation and create sustainable businesses in the dynamic tourism industry.

Mission

1. To conduct quality vocational higher education in the field of Tourism Business based on competence and technology, oriented towards the learning needs of creative, innovative, independent, and entrepreneurial students.
2. To conduct quality research in the field of Tourism Business that is oriented towards the needs of the travel industry and solving problems in society (problem-solving) to support education, the advancement of science and technology (S&T) in the field of Tourism Business.
3. To conduct community service activities in the field of Tourism Business to improve community competence and welfare.
4. To establish partnerships with stakeholders at the local, national, and international levels in the field of Tourism Business.

Course Structure

1. Travel Documents and Facilitation	21. Supervisory Level Travel English
2. Tourism, Hospitality & Event Knowledge	22. Cruise Tourism
3. Occupational Safety, Health, and Environmental (OSH) Practices	23. Ecotourism
4. Online Reservation Systems and Document Practices	24. Travel Industry Risk Management
5. Travel Business Communication and Correspondence	25. Professional Level Travel English
6. Geography and Tourist Attractions	26. Local History, Art, and Culture
7. Digital Literacy	27. Travel Operations Practices
8. Tour Package Planning Practices	28. Travel Business Financial Management
9. Operational Level Travel English	29. Statistics
10. Transportation Business Management	30. Entrepreneurship
11. Tourist Guiding Practices	31. Anti-Corruption and Anti-Drugs
12. Land Operations	32. Human Resource Management
13. Basic Guiding Foreign Language (Optional)	33. Feasibility Study for Travel Business Investment
14. Travel Agency Accounting	34. Cross-Cultural Communication
15. Travel Industry Marketing	35. Travel Applications and Innovations
16. Digital Design and Media Practices	36. Strategic Management
17. Tour Leading Practices	37. Global Distribution System
18. Incentive Travel Practices	38. Applied Research Methodology
19. Special Interest Tourism Products	39. Travel Industry Management Applications
20. Advanced Guiding Foreign Language (Optional)	40. Applied Business Project
	41. Travel Agency Management
	42. Industrial Internship
	43. Digital Travel Business
	44. Applied Final Project

Convention and Event Management Study Program

Applied Bachelor

The Convention and Event Management study program aims to produce professional top-level managers in the MICE (Meetings, Incentives, Conventions, Exhibitions) and Events business. This is a four-year (eight-semester) undergraduate program. Graduates of the Convention and Event Management program have employment opportunities in the MICE and Events industry.

Vision

To be a premier program that develops highly skilled professionals in convention (MICE) and event management, with a strong emphasis on competency and information technology.

Mission

1. To provide high-quality vocational education in convention and event management, with a strong emphasis on competency-based learning and the integration of information technology.
2. To conduct high-quality research aimed at addressing societal needs and challenges, with a focus on problem-solving to support the advancement of education, science, technology, and the arts in the field of convention and event management.
3. To engage in community service activities through ongoing collaborations with stakeholders to improve community well-being.



Graduate Profile

- | | |
|--|---|
| 1. Project Manager | 9. Exhibition Coordinator |
| 2. Show Manager | 10. Event Coordinator |
| 3. Production Manager | 11. Conference/Event Liaison Officer |
| 4. MICE and Event Entrepreneur | 12. Conference/Exhibition/Event Registration Staff |
| 5. Marketing Coordinator (Exhibition/Conference/Event) | 13. Conference/Exhibition/Event Transportation Staff |
| 6. Function Coordinator | 14. Conference/Exhibition General Support (Runner, Usher, Booker) |
| 7. Conference Coordinator | 15. Event General Support (Usher) |
| 8. Exhibition Venue Coordinator | |

Course Structure

- | | |
|---|---|
| 1. Tourism and Hospitality Knowledge | 19. Event Financial Management |
| 2. MICE and Event Knowledge | 20. Digital Applications |
| 3. Information Technology Knowledge | 21. Applied Statistics |
| 4. Basic Event Operations | 22. Knowledge of Functions |
| 5. Etiquette and Protocol | 23. Conference Management |
| 6. Professional Elective Foreign Language | 24. Incentive Travel Management |
| 7. Event Logistics Management | 25. Applied Research Methodology |
| 8. Exhibition Management | 26. Entrepreneurship |
| 9. Excellent Service | 27. Tourism Business Law |
| 10. Cross-cultural Business Communication | 28. Human Resource Management |
| 11. Wedding Event Management | 29. Event Marketing |
| 12. Anti-Corruption and Anti-Drug Culture | 30. Event Negotiation and Tender |
| 13. Professional English | 31. Event Risk Management |
| 14. Basic Marketing | 32. Applied Event Management |
| 15. Festival Event Management | 33. Event Project |
| 16. Special Event Operations | 34. Event Management and Project Report |
| 17. Performing Arts Management | 35. Industry Internship |
| 18. Event Business Accounting | 36. Event Business Feasibility Study |
| | 37. Applied Final Project |

Culinary Arts Study Program

Diploma III



The Diploma III Culinary Arts study program aims to produce professional middle-level managers in the field of food processing management. The program duration is 3 years (6 semesters). Graduates of the Culinary Arts program have job opportunities in hotels, villas, restaurants, cruise ships, catering, and entrepreneurship.

Graduate Profile

1. Sous Chef/Assistant Head Chef
2. Operational Manager of Restaurants/Catering Services/Food Service Industries
3. Culinary Entrepreneur

Vision

To be a leading program that produces professional middle-level human resources with international competitiveness in the food service business by 2025.

Mission

1. To implement vocational education in the food service industry oriented towards improving quality in accordance with Indonesian norms, ethics, work ethic, and identity.
2. To conduct applied research in the food service industry.
3. To conduct community service activities in the food service industry.
4. To build partnerships with institutions and industries in the food service sector.

Course Structure

- | | |
|---|--|
| 1. Tourism and Hospitality Knowledge | 18. Industrial Internship |
| 2. Hygiene, Sanitation, and Occupational Safety | 19. Intermediate English |
| 3. Cross-cultural Communication and Excellent Service | 20. Digital System Applications |
| 4. Culinary Knowledge | 21. Culinary Supervision |
| 5. Continental Appetizer Preparation | 22. Food Decoration Art |
| 6. Continental Soup and Side Dish Preparation | 23. Advanced Bread and Pastry Preparation |
| 7. Continental Main Course Preparation | 24. Handling Guest Complaints |
| 8. Hospitality Administration and Correspondence | 25. Hospitality Marketing |
| 9. Basic Bread and Pastry Preparation | 26. Entrepreneurship |
| 10. Food Receiving and Storage | 27. Balinese Traditional Food Processing |
| 11. Food Handling | 28. Menu Planning and Design |
| 12. Anti-Corruption and Anti-Drugs | 29. Food Service Financial Management |
| 13. Nutrition Applications | 30. Human Resource Management |
| 14. Oriental Appetizer Preparation | 31. Culinary Business Applications |
| 15. Oriental Soup Preparation | 32. Applied Research Methodology |
| 16. Oriental Main Course Preparation | 33. Applied Final Project Strategic Management |
| 17. Oriental Dessert Preparation | 34. Applied Final Project |

Food and Beverage Service Study Program

Diploma III



The Food and Beverage Service Management program aims to produce professional middle-management personnel in the restaurant and bar industry. The program spans three years (six semesters). Graduates of this program are well-prepared for careers in hotels, independent restaurants and bars, or as entrepreneurs in the food and beverage sector.

Graduate Profile

1. Food and Beverage Manager
2. Assistant Food and Beverage Director
3. Assistant Outlet Manager
4. Entrepreneur in Food & Beverage Service

Mission

1. Implement a competency-based vocational education program in the field of food and beverage service.
2. Conduct a variety of high-quality research to advance knowledge in the field of food and beverage service.
3. Enhance the program's contribution to tourism development, particularly in the field of food and beverage service, through community service activities.
4. Strengthen collaborations with stakeholders involved in the food and beverage service industry.
5. Implement professional and transparent governance within the program.

Course Structure

- | | |
|--|---|
| 1. Restaurant Knowledge | 20. Wine Service Operations |
| 2. Basic Restaurant Operations | 21. Food and Beverage Service Supervision Knowledge |
| 3. Bar Knowledge | 22. Supervisory Techniques |
| 4. Basic Bar Operations | 23. Advanced English |
| 5. Food and Beverage Hygiene, Sanitation, and Safety | 24. Advanced Restaurant Operations |
| 6. Tourism and Hospitality Knowledge | 25. Entrepreneurship |
| 7. Service Psychology | 26. Food and Beverage Accounting |
| 8. Basic Professional English | 27. Food and Beverage Cost Control |
| 9. Menu Recommendation | 28. Banquet Management Knowledge |
| 10. Restaurant and Bar Equipment | 29. Banquet Operations |
| 11. Computer Applications | 30. Managerial Level Industry Internship |
| 12. Food and Beverage Service Customer Service Quality | 31. Digital Food and Beverage Marketing |
| 13. Advanced Bar Operations | 32. Food and Beverage Financial Management |
| 14. Indonesian Language | 33. Human Resource Management |
| 15. Mixology | 34. Menu Planning and Design |
| 16. Barista Art | 35. Elective Foreign Language |
| 17. Anti-Corruption and Anti-Drug | 36. Research Methodology |
| 18. Operational Level Industry Internship | 37. Restaurant Management |
| 19. Bar Management | 38. Final Project |

Room Division Study Program

Diploma III

The Room Division Study Program at Bali Tourism Polytechnic prepares students for middle-management roles in Front Office and Housekeeping. The three-year program, with 115 credits, combines 65% practicum and 35% theory, including an industry internship. Graduates are equipped with comprehensive room division management skills, professionalism, creativity, and an entrepreneurial spirit. The program emphasizes cultural values and international standards, preparing students to lead and innovate in the dynamic hospitality industry.

Vision

To become a study program with professional, competent, excellent, cultured, Indonesian-charactered graduates with international standards and an entrepreneurial spirit in the field of Room Division Management (Housekeeping and Front Office).

Mission

1. To conduct vocational education through creative, innovative, collaborative learning processes that uphold integrity.
2. To conduct research that benefits society and the hospitality industry.
3. To conduct community service activities in the field of Room Division Management (Housekeeping and Front Office) in order to improve community competence/welfare.
4. To establish cooperation with stakeholders at the national and international levels.

Graduate Profile

1. Assistant Front Office Manager
2. Assistant Executive Housekeeper
3. Laundry Manager
4. Startup Entrepreneur



Course Structure

- | | |
|--|------------------------------------|
| 1. Room Division Service Ethics | 13. Basic Industry Internship |
| 2. Room Division Hygiene, Sanitation, and Safety | 14. Anti-Corruption and Anti-Drugs |
| 3. Tourism and Hospitality Knowledge | 15. Front Office Management |
| 4. Room Reservation Service | 16. Entrepreneurship |
| 5. Public Area Service | 17. Hospitality Business |
| 6. Guest Room Service | 18. Front Office Accounting |
| 7. Advanced English for Room Division | 19. Applied Research Methodology |
| 8. Digital Applications for Room Division | 20. Housekeeping Management |
| 9. Laundry and Linen Service | 21. Butler Service |
| 10. Guest Registration Service | 22. Advanced Industry Internship |
| 11. Room Design and Decoration | 23. Accommodation Management |
| 12. Concierge Service | 24. Financial Management |
| | 25. Room Division Cost Control |
| | 26. Human Resource Management |
| | 27. Digital Marketing Management |
| | 28. Applied Final Project |



PLAZA SARASWATI

Our Best Program

Welcome to the heart of hospitality excellence at Bali Tourism Polytechnic/BitP, where our best programs are designed to ignite your passion and prepare you for a vibrant career in the thriving tourism industry.



A Brief Introduction International Class Program Bali Tourism Polytechnic/BitP

International class is now re-open exclusively for both students of Hotel Management (PPH) and Culinary Art (SKU) Study Program who have passed the recruitment of 2024/2025 Intake. International Class is a furtherance of high-quality education that focuses on creating a hospitality expert with the ability to global competitiveness in the hospitality sector by providing students with the opportunity to experience an International Education at a relatively lower cost. In general, in terms of curricula, the International Class majority has similarities to the regular classes of Hotel Management and Culinary Art Program Study. Notwithstanding, students gain some benefits when joining an International Class.

Most subjects will be delivered in English and adopt collaborative teaching in which students can interact with foreign lecturers from universities in other countries. Students will come from different backgrounds and be diverse, it will help student to get a big picture of hospitality sector around the world. In the middle year of study, study abroad minimum of one year that take credit transfer to our partner university or minimum one year internship at a hotel around the world is compulsory.

Irregular Inter



Winter School Program



Winter School Program

Bali Tourism Polytechnic (Poltekpar Bali) has collaborated with various international partners to organize a wide range of international-scale events. In 2024, BitP (Poltekpar Bali) held a Winter School program where students collaborated on research focused on island management. This program was a joint initiative between Bali Tourism Polytechnic, the University of Groningen, the Bandung Institute of Technology, and with support from the University Sains Malaysia. Participants came from universities in several countries, including Spain, Malaysia, Malta, Italy, Australia, Belgium, France, Turkey, Sweden, the United Kingdom, the United States, and Indonesia.

Additionally, BitP has partnered with various overseas universities for student mobility programs, such as Breda University, Republic Polytechnic Singapore, Victoria University, and Thai Binh Duong University. Not only



Korean and China Center

Korean Center

Bali Tourism Polytechnic (Poltekpar Bali) has partnered with the Daewoong Foundation to establish the Korean Center on campus. This center marks a significant milestone in the collaboration between the two institutions, serving as an implementation of the Memorandum of Understanding (MoU) previously signed by both parties.

The primary goal of the Korean Center is to enhance the skills and capabilities of human resources in the tourism sector, particularly focusing on Poltekpar Bali students and alumni. By providing Korean language education, the center aims to better equip students with language proficiency that is increasingly in demand in the global tourism industry.

China Center

The Chinese Center at Bali Tourism Polytechnic, a collaboration with Jiangxi Science and Technology Normal University, was officially inaugurated on July 23, 2024. This center is a significant step in fostering deeper ties between Indonesia and China in the fields of education, language learning, and cultural exchange.

The center serves as a hub for students and lecturers who wish to improve their Mandarin proficiency or pursue studies in China. Through this initiative, Bali Tourism Polytechnic aims to provide comprehensive support for Mandarin language learning, facilitate cultural exchange programs, and create opportunities for student and faculty exchanges between the two institutions.

International Program

students but also BITP lecturers have had the opportunity to collaborate with various overseas institutions like the International School of Tourism and Hotel Management (IST College) in Kathmandu and Switzerland. Moreover, BITP has received visits from the Albanian and French governments to discuss mutual support for tourism development. Furthermore, the UN Tourism (formerly UNWTO), in collaboration with the Indonesian Ministry of Tourism and Creative Economy and Bali Tourism Polytechnic, organized an International Conference themed "The Empowerment of Women in Tourism in Asia and the Pacific." This conference was attended by delegates from 22 countries. BITP also hosted the first China-ASEAN International Forum on Traditional Medicine, further solidifying BITP's position in the international tourism arena.



Student Benefit

As a tourism education directly under the Ministry of Tourism and Creative Economy, BITP offers various advantages for students, including:

1. **Highly affordable tuition fees.** BITP's tuition fees are 80% lower compared to well-known private tourism universities in Bali. With high-quality education, students will receive significantly greater benefits than the cost of education.
2. **Practical Learning in various regions of Indonesia.** Practical learning at BITP are not only conducted on campus but also directly involve students in the industry, both in Bali and other regions of Indonesia. This program is offered at no additional cost!
3. **Complete facilities.** With low costs, students have access to complete facilities to support both theoretical and practical learning as well as co-curricular and extracurricular development.
4. **International curriculum.** BITP has implemented an ASEAN-standard curriculum (ASEAN MRA-TPJ) and is certified by the Indonesian National Accreditation Board (BAN-PT) and the UN Tourism Academy program (TEDQUAL).
5. **100% scholarship.** High-achieving and underprivileged BITP students are eligible for a 100% scholarship or full tuition waiver, which can be applied for during their studies.



Internship Program



The Industrial Internship program at Bali Tourism Polytechnic/BTP offers students a vital opportunity to gain hands-on experience in the tourism and hospitality sectors. Spanning 24 weeks (6 months), this program allows eligible students to immerse themselves in a variety of professional environments, including government institutions, hotels, travel agencies, event management companies, and destination management organizations.

This internship is an integral part of the educational system, seamlessly blending academic learning with practical work experience. Students work directly under the guidance and supervision of experienced industry mentors, who provide valuable insights and support throughout

the internship. This mentorship is crucial for helping students develop specific skills and expertise relevant to their fields of study.

Through the Industrial Internship program, students not only apply theoretical knowledge gained in the classroom but also experience the dynamics of the workplace. This real-world exposure equips them with a deeper understanding of industry practices, enhancing their readiness to enter the job market upon graduation. By the end of the program, students emerge with practical skills, professional connections, and a clearer vision of their career paths, making them well-prepared for successful futures in the vibrant world of tourism and hospitality.



Bali Tourism Polytechnic's Green Campus Initiative

Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) has embraced a green campus approach, prioritizing environmental sustainability in its operations and curriculum. This aligns with the global trend of universities adopting eco-friendly practices. The idea of a green campus emerged in the late 1990s and gained popularity in the early 2000s as universities started focusing on environmental sustainability. The Association for the Advancement of Sustainability in Higher Education (AASHE) in the United States introduced the STARS (Sustainability Tracking, Assessment & Rating System) in 2005. STARS is a tool that helps colleges evaluate their sustainability performance. As a result, the green campus concept gained global recognition as more universities worldwide adopted sustainable practices in their operations and education.

Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) has implemented comprehensive green campus initiatives to foster environmental sustainability and promote digital literacy. The institution's efforts focus on:

- a. **Environmental Management:** Tree planting, waste reduction, energy efficiency, paper conservation, water conservation, and the promotion of a green lifestyle are key components of their environmental strategy.
- b. **Digital Literacy:** Aims to enhance students' and staff's digital literacy skills to ensure effective and responsible technology use.
- c. **Community Engagement:** The institution actively encourages community participation in green initiatives and promotes a culture of environmental awareness.





By integrating these initiatives, Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) is contributing to a sustainable future and setting an example for other educational institutions in Indonesia.

Cultural Integration:

- a. **Tri Hita Karana:** Integrates the Balinese philosophical concept of Tri Hita Karana (harmony between humans, nature, and the divine) into its green campus initiatives.
- b. **Bhakti Tresna and Eling:** These concepts, emphasizing devotion, love, and mindfulness, complement Tri Hita Karana and foster a deeper connection with nature and sustainable practices.

Cultural Preservation and Tourism:

- a. **Center of Excellence for Culture:** Maintains a dedicated space or program to promote and preserve Balinese culture.
- b. **Cultural Activities:** The institution organizes cultural events and activities to celebrate local heritage and foster a sense of community.
- c. **Tourism for Peace and Sustainability:** Aligns its tourism education with the concept of "Tourism for Peace and Sustainability," promoting responsible tourism practices and cultural understanding.

These principles contribute to a sustainable and environmentally friendly campus culture. Beyond environmental sustainability, Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) also focuses on cultural preservation and community engagement. Initiatives such as the Makardhi Festival and Kala Wastra promote Balinese heritage, commitment to "Tourism for Peace and Sustainability" fosters a harmonious and inclusive environment.

In conclusion, Bali Tourism Polytechnic/BitP (Politeknik Pariwisata Bali) green campus initiative demonstrates a holistic approach to sustainability, encompassing environmental practices, cultural preservation, and community engagement. This commitment positions the institution as a leader in responsible tourism education and a model for sustainable campus development.



Kamala Hotel and Resort



Kamala Facilities and Hotel Resort play a vital role in enhancing Politeknik Pariwisata Bali's hospitality education by providing a real-world learning environment. Students gain hands-on experience in operational settings, allowing them to apply theoretical knowledge in areas like front office management and food service. With state-of-the-art facilities and training programs led by industry professionals, students develop essential skills while participating in workshops and networking events. Additionally, the resort emphasizes sustainable practices, preparing students to contribute positively to the hospitality industry. This combination of practical training and professional engagement equips graduates with the tools they need for successful careers in hospitality.



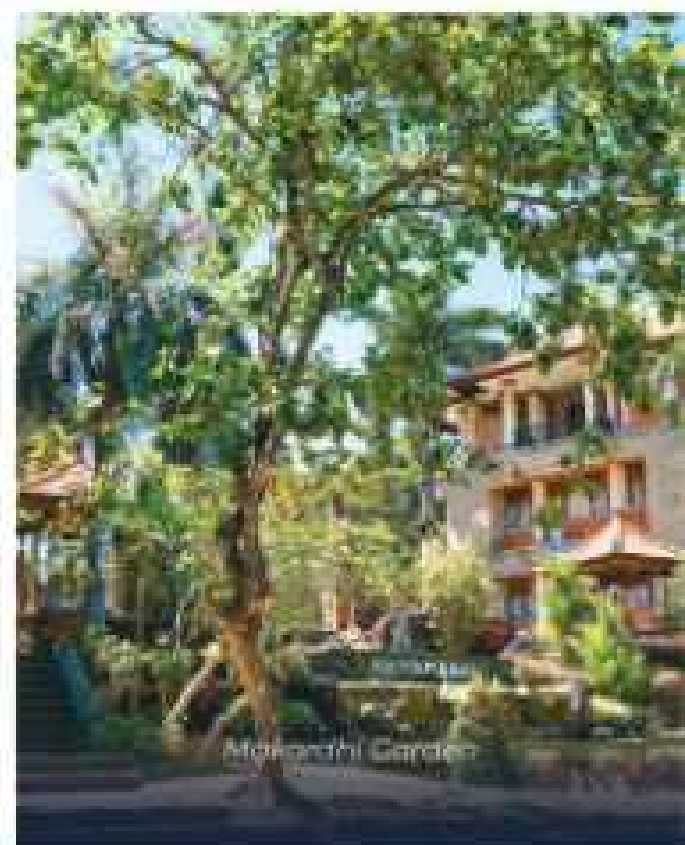
Campus Facilities



Integrated Business Building



Dormitory



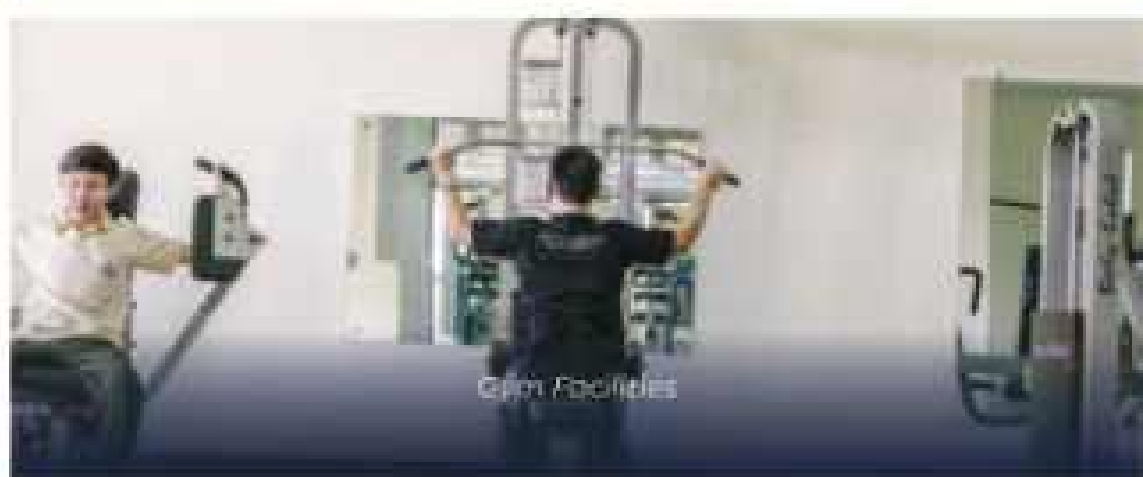
Mahachulalongkornrajavidyalaya Garden



Magister Building



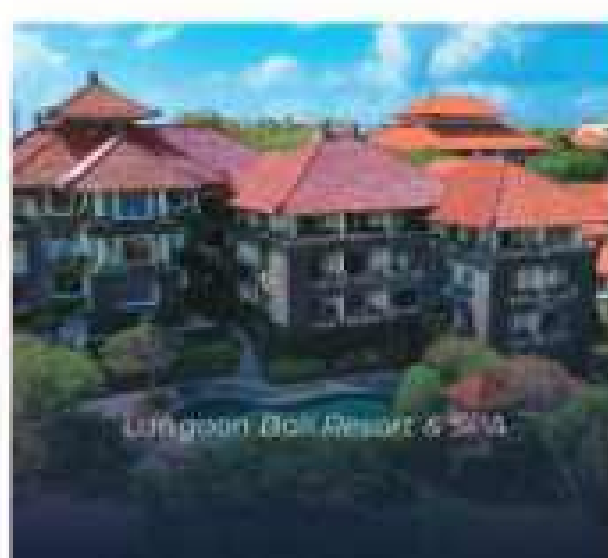
Major Futsal Court



Gym Facilities



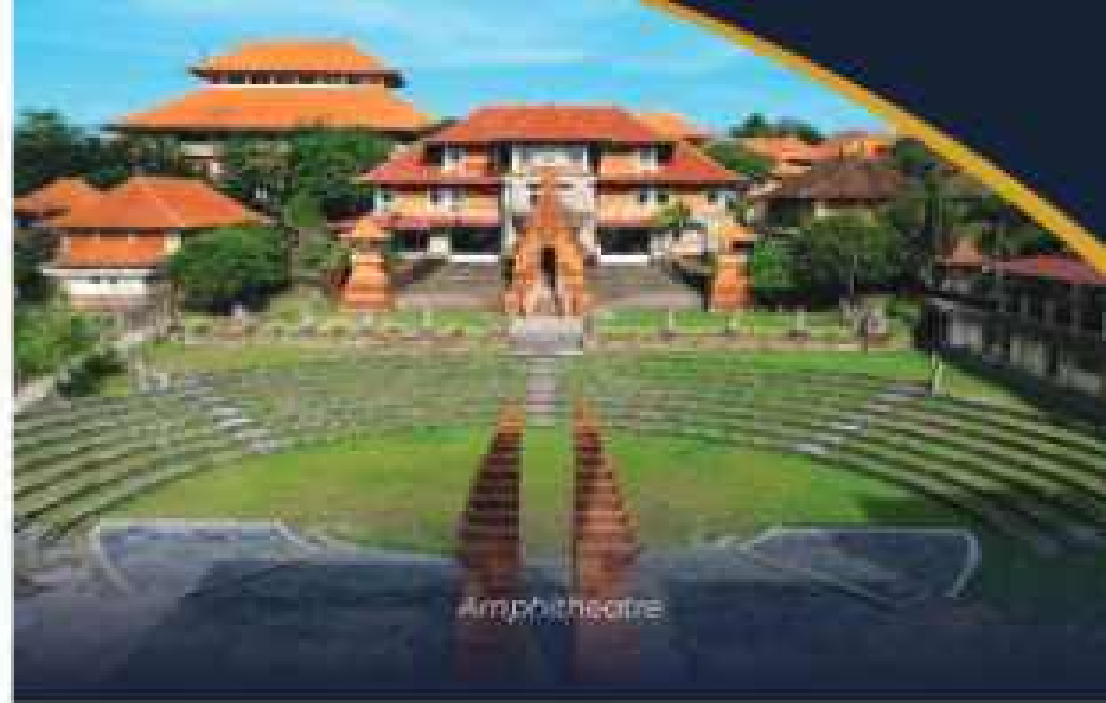
Siddhachandrapur



Lifeguard Dock Resort & SPA



Angkor Futsal Court



National Membership



International Membership



Pacific Asia Travel Association



AMERICAN HOTEL & LODGING ASSOCIATION



UN Tourism

UNITED NATIONS
WORLD TOURISM ORGANIZATION



National Partnership



International Partnership





Alumni Distribution



Graduates of Politeknik Pariwisata Bali are making their mark across the world, contributing significantly to various sectors, both within and beyond the realms of hospitality and tourism. Whether working in hotels, restaurants, travel agencies, or venturing into entrepreneurship, they bring their expertise and skills to diverse industries. Their impact is felt not only in the tourism sector but also in fields such as event management, culinary arts, and even community development. This wide-ranging influence reflects the comprehensive education and training they received at Poltekpar Bali, equipping them to excel in an ever-evolving job market.

Alumni Testimonials



I Gusti Ayu Dewi Hendriyani **Hotel Management - 1990**

Head of Communication Bureau Ministry of Tourism and Creative Economy Republic of Indonesia

Bali Tourism Polytechnic gave lots of memorable experiences. We were given character education, basic coaching on professional attitudes to entrepreneurship training. I also brought this provision when I worked in Singapore and Switzerland. Including the skills I got from lecturers in the Hotel Administration Study Program such as in Front Office, Housekeeping, Kitchen, Culinary Arts, Food Arrangement as well as in the fields of marketing and management. In addition, having the opportunity to go directly into the industry can also increase extensive networking. Supported by complete facilities and competent lecturers, Bali Tourism Polytechnic is the right choice in starting a career as your passion.



Rahma Fibriani Dili Putri **Applied Master's degree in Tourism - 2022**

General Manager Truntum Boutique Mandalika

The curriculum at Bali Tourism Polytechnic was comprehensive and informative, offering a balanced mix of practical and theoretical knowledge. Students gained valuable experience assisting tourism businesses and excelled in various roles within the tourism sector. The program fostered critical thinking, provided mentorship, and offered opportunities for networking. Graduates highly recommended the Applied Master in Tourism program for those seeking to deepen their knowledge in the field.



Saraswati Subadia **Tourism Management - 2000**

*Director of Rooms - The Westin Resort Nusa Dua Bali
Bali International Convention Center*

The curriculum at Bali Tourism Polytechnic was comprehensive and informative, covering essential aspects of the tourism and hospitality industry. The program provided in-depth knowledge on airlines, travel and hotel management, customer service, and tourism trends. This education sparked a passion for delivering exceptional guest experiences and equipped students with the necessary skills for hospitality operations. The strong educational background led to leadership roles in sales and marketing with reputable companies, where students developed expertise in driving business growth and managing teams. Currently, many graduates are heading the rooms operations department at Westin Nusa Dua, applying the knowledge and skills acquired at Bali Tourism Polytechnic.



Teddy Susanto Wiryawan **Hotel Management - 2000**

General Manager - Alila Dalit Bay, Malaysia

Looking back at my college days, studying at Poltekpar Bali was an extraordinary experience. The lecturers were very competent and the campus facilities supported the practical and applicable learning process. The professional campus atmosphere which focuses on the tourism industry made the learning experience very relevant and useful. The knowledge I gained is very useful in my current job. Teaching method that is oriented towards industrial practices makes it easier for me to adapt and contribute to the work environment.



Agustinus Ananta Prabowo **Accounting Management - 2012**

Cluster Director of Finance of Pakuwon Hotels, Indonesia

As an alumnus of Sekolah Tinggi Pariwisata Nusa Dua Bali, I can confidently say that my education there laid the foundation for my successful career in the hospitality industry. The comprehensive curriculum, combined with real-world experience and a focus on industry-relevant skills, prepared me to excel in a highly competitive environment. Today, as a Cluster Director of Finance, I manage the financial operations of several properties, a role that demands both leadership and deep knowledge of the hospitality sector. The financial and management skills I acquired during my time at the institution have been instrumental in my career growth.



Robertus Waka **Travel Bussiness Management - 2013**

Director - Nusa Flores Wisata Travel Agent

As a proud alumnus of Bali Tourism Institute, I can confidently say that my time there was transformative. The education I received from the lecture equipped me with a deep understanding of the tourism industry, blending theoretical knowledge with practical experiences. The dedicated faculty members were not only experts in their fields but also genuinely cared about our growth, providing mentorship that guided me throughout my career. The hands-on training through internships allowed me to develop valuable skills and build a professional network. The diverse community enriched my learning experience, exposing me to different perspectives and ideas.



I Wayan Gede Wahyudi, S.Tr.Par. **MICE and Event Management - 2016**

*Event Manager of PT Melali MICE
& Managing Director of Arja Mathar Atyasa*

My time there was transformative, blending theory with hands-on experience that prepared me to step confidently into the world of event management. The lecturers were mentors with real-world expertise, and the practical approach we took organizing actual events gave me invaluable skills. The connections I made through Bali Tourism Polytechnic, both locally and internationally, were key in opening doors to career opportunities. Now, as the Event Manager at Melali MICE and Managing Director of Arja Mathar Atyasa, an event organizing company, I apply everything I learned, from planning and problem-solving to client management.



I Wayan Juniantara **Food & Beverage Management - 2014**

Food & Beverage Operations Manager

My time at collage was transformative. I dove deep into the world of food and beverage, learning not just the technical skills but also the art of creating memorable experiences for knowledge. The rigorous coursework, combined with hands-on training, equipped me with a strong foundation that I carry with me to this day. After graduating, I was fortunate to be able to apply what I learned in a variety of roles, from being a Bartender to my current role as Food & Beverage Operations Manager. Each experience reinforces the importance of hard work, creativity, and adaptability.



Dewa Mahendra **Room Division Management - 2017**

Assistant Front Office Manager

The author reflects on their positive experience at Bali Tourism Polytechnic, highlighting the comprehensive curriculum, industry partnerships, and career advancements. The author's career journey began as a receptionist and progressed to roles such as Front Office Supervisor, Guest Service Manager, Duty Manager, and Assistant Front Office Manager. They have received recognition for their achievements, including top-upseller, guest mentions, Employee of the Quarter, and Manager of the Year. The author attributes their success to the education and experiences gained at the polytechnic.



Chef I Made Putra Susila., S.Tr.par **Culinary Art Management - 2006**

Pastry Chef - The Legian Bali Hotel, Bali -Indonesia

After graduating, I felt more than ready to enter the hospitality industry. Bali Tourism Polytechnic opens up many career opportunities with a wide network in tourism industry, both domestically and internationally. That provision is what brought me to this day as Pastry Chef at The Legian Bali - Hotel. Looking back at my college days, studying at Bali Tourism Polytechnic was an extraordinary experience. My culinary odyssey began with a profound for the culinary arts, particularly in the domains of pastry and bakery. And have honed my skill in iconic locations such as United State of Amerika, Germany, Some European Countries and Asian Countries. Honing my expertise and enriching my craft. The professional campus atmosphere which focuses on the tourism industry, entrepreneur, culinary industry, gastronomy made the learning experiences very relevant, up to date and useful.





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