



School of Hospitality Management
and Culinary Arts 酒店管理与厨艺学院

开放·创新·共进： 面向未来的跨学科融合与国际化人才培养探索

Openness · Innovation · Collaboration

Exploring Interdisciplinary Integration and Global Talent Development for the Future

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浙江旅游职业学院酒店管理与厨艺学院人才培养全景图

学院概况

全国唯一一所由文化和旅游部与省人民政府共建的公办高职院校，酒店管理与厨艺学院目前**4,174名**在校学生，分布在**杭州萧山校区**（3,164人）和**千岛湖校区**（1,010人），涵盖**6个**专业，其中有**3个**专业为中澳合作办学，共计**120个**班级，入选新一轮“双高”建设计划。
The only public higher vocational college in China jointly established by the Ministry of Culture and Tourism and the Provincial People's Government, the College of Hospitality and Culinary Arts currently has 4,174 students enrolled across its Xiaoshan Campus in Hangzhou (3,164 students) and Qiandao Lake Campus (1,010 students). It offers 6 academic programs, including 3 Sino-Australian cooperative programs, with a total of 120 classes.

培养目标

旨在培养掌握扎实的住宿与餐饮业理论基础与专业技能，具备卓越的创新能力、实践能力与国际视野的高素质复合型人才。毕业生能够胜任本行业技术服务、运营管理、产品研发等岗位工作，成为推动行业创新与区域经济发展的中坚力量。
This program aims to cultivate versatile talents with a solid theoretical foundation and professional expertise in the hospitality and catering industry. Graduates will develop exceptional innovative and practical capabilities, a global perspective, and the competence to excel in technical services, operations management, and product development. They will become key contributors to industry innovation and regional economic growth.

群内专业





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杭州萧山校区
The xiaoshan main campus



千岛湖校区
The Qiandao lake campus



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中西面点工艺
(中澳合作办学)



西式烹饪工艺专业
(含中澳合作办学)



数字媒体艺术设计
(文化与艺术传播学院)



烹饪工艺与营养专业



餐饮智能管理专业

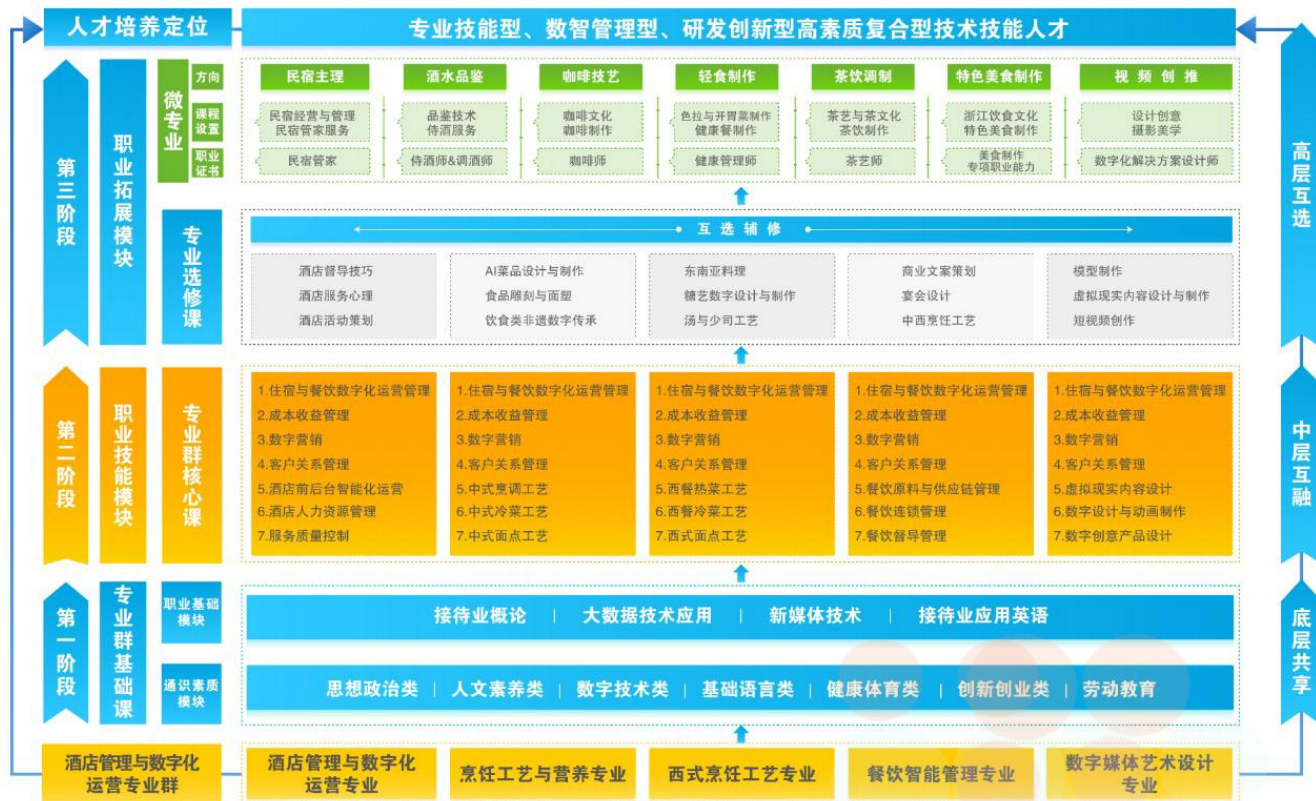


酒店管理与数字化运营
(含中澳合作办学)



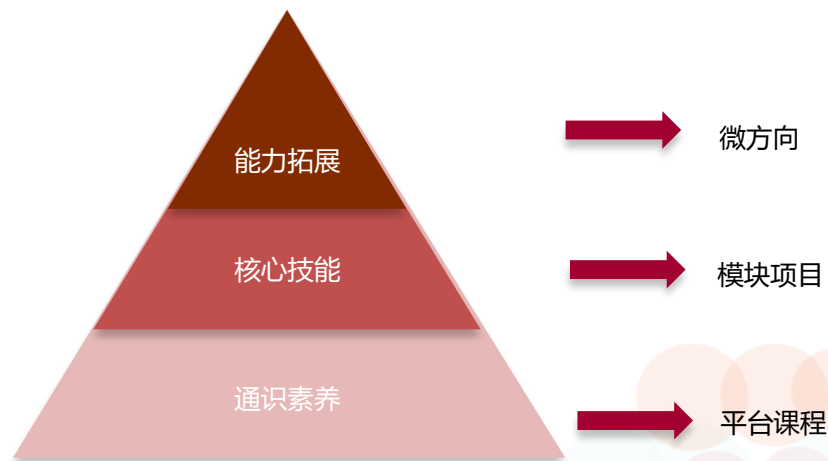
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平台+模块+微专业：向“**淡化专业、强化课程**”的人才培养理念靠拢，旨在实现人才培养与行业需求的**动态匹配**。
Platform + Modular Structure + Micro-Credentials: Embracing the pedagogical principle of "disciplinary de-emphasis and curricular enhancement," this framework facilitates dynamic synchronization between talent cultivation and evolving industry requirements.



微专业（方向）

- 杭帮菜大师传承
Master Inheritance of Hangzhou Cuisine
- 米其林星厨运营
Michelin-Starred Culinary Operations
- 奢华酒店国际经营
(四季酒店集团、香格里拉酒店集团)
Global Management of Luxury Hotels
(Four Seasons Hotels and Resorts, Shangri-La Group)
- 生活方式住宿/餐饮创意运营
Creative Curation of Lifestyle Hospitality & Dining

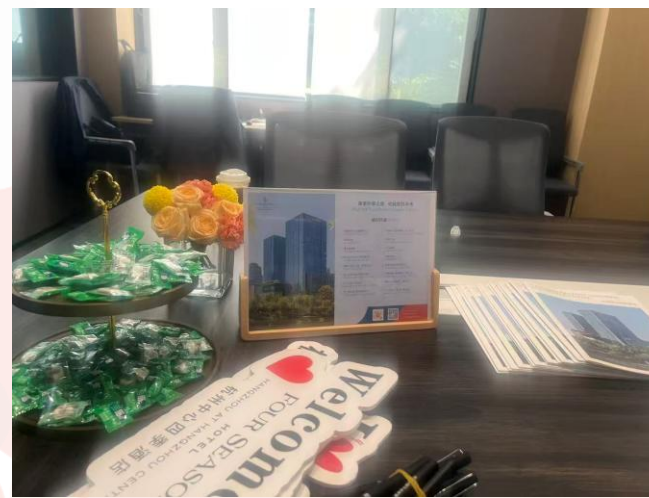




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奢华酒店国际经营（四季酒店集团、香格里拉酒店集团）
Global Management of Luxury Hotels
(Four Seasons Hotels and Resorts, Shangri-La Group)





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国际教学与课程

International Education and Curriculum Development

- 合作办学
Joint Educational Programs
- 学历教育
Academic Degree Programs
- 短期培训
Short-term Professional Training

国际实习与学历提升

Global Internships and Degree Enhancement

- 语言过关
Language Barrier Overcoming
- 学分互认
Cross-institutional Credit Recognition
- 实践导向
Practice-Led / Industry-Focused Approach



中塞旅游学院 一桌杭帮菜 X 巴尔干风味的盛宴
(酒店管理学生的烹饪技能学习, 一个月)



美国青年中华美食体验营 住宿与美食业创新的融合体验
(跨专业学生的融合性职业体验, 两周)



学生赴多哈文华东方酒店实习



学院老师与家长前往迪拜看望实习生



学生赴西班牙巴利亚多利德大学游学



学生在台湾高雄餐旅大学交流学习



学生在日本活水女子大学游学



学生在佛罗里达迪斯尼实习



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期待您的莅临指导！