

# Japanese-korean graduate becomes a local entrepreneur

## Wataru Yu Woo-suk

Bachelor of Arts in Hospitality Management

As a Japanese-Korean born in Hong Kong, Wataru Yu Woo-suk was educated at international schools and is fluent in Japanese, Korean, English, Cantonese and Putonghua. After graduating with a Bachelor of Arts in Hospitality Management from PolyU SPEED in 2012, Woo-suk ventured into the Korean gourmet business, using his knowledge of diverse cultures and his proficiency in different languages.

### Support and encouragement from lecturers

Woo-suk treasured the “bond” that he established with the PolyU SPEED lecturers. “The mentors whom I met at PolyU SPEED are passionate about sharing their experience and professional knowledge of the hospitality industry. They gave specific advice on my future development based on my personality, giving me a greater understanding of my potential. I was then inspired to become an entrepreneur upon graduation. They are always helpful and have given lots of suggestions on my future business plans,” Woo-suk said.

After graduation from PolyU SPEED, Woo-suk invested in a travel agency specialising in handling inbound Korean

tours. The move gave him a strong connection with the Korean community. It also helped to build up his business contacts and connect him with his Korean heritage more closely. In order to learn more about Korea, Woo-suk decided to sell his shares in the travel agency and left for Korea to find his ancestral roots.

### Applying hospitality knowledge to serving customers

Refreshed and inspired after his trip, Woo-suk opened a chic Korean restaurant in Tsim Sha Tsui, promoting Korean food culture. He attributed the success of his restaurant to his studies at PolyU SPEED. “Without the knowledge and experience gained at PolyU SPEED, I could not have developed my career in the hospitality

“A simple smile can resolve problems and make a big difference.”

management industry as smoothly. The curriculum of the programme covers not only the work of frontline practice in the hospitality industry, but also the relevant management and financial knowledge. All the knowledge and training acquired are beneficial to the running of my own business,” Woo-suk said gratefully.

“The essence of what I learned from the programme is ‘to care for the customers and serve with a smile’. Making your customers feel like they are at home is the fundamental key to success. At my restaurant, food quality and hospitality with a smile come first because heartfelt service always helps overcome glitches in operations and ensures ongoing improvement.”



Woo-suk appreciated the willingness of his PolyU SPEED lecturers to discuss his future career development and inspire him to become an entrepreneur.