

# Global Campus Security System to Become More Convenient and Secure

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Kyung Hee University (KHU) Global Campus will update its security system starting next semester. With a new management company and advanced technology, both convenience and safety are expected to improve.

## ADT Caps, the New Security Manager

From the second semester this year, the Global Campus security system manager will change from KT Telecop to ADT Caps. This transition was decided through an open bidding process conducted from June 23 to July 7. According to the business proposal, ADT Caps will establish a comprehensive

security system by August 22 and begin service on September 1, with a week of trial operation between these dates.

Under the contract, ADT Caps will provide service for five years, from September 1, 2025, to August 31, 2030.

As part of the update, the College of Art & Design building has already replaced its security equipment with ADT Caps systems. The Student Center is expected to undergo replacement during the August. According to the proposal, ADT Caps must install its management tools across the entire campus, including all 46 buildings.

## Notable Update: Smart Campus Project Cooperation

Previously, Seoul and Global campuses had different entry systems. Seoul Campus, man-

aged by ADT Caps, uses an entry system compatible with the Integrated Application (app). These machines can recognize registered physical cards, Near Field Communication (NFC), and Bluetooth Low Energy (BLE) to open doors. Additionally, building entrances can read quick response (QR) codes. This means users with the Integrated App, which includes NFC, BLE, and QR code functions, can enter registered spaces across the campus.

In contrast, the Global Campus system, managed by KT Telecop, did not support NFC or BLE, and QR code reading, which is only available at building entrances. As a result, despite personal information being saved in the Integrated App, students still needed to carry physical cards to open rooms inside buildings.

The new contract ensures compatibility with the Integrated App. Starting in September with ADT Caps, building entry will become more convenient as the system will support NFC and BLE. Students will no longer need physical cards if they register their information through the app.

## Expanded Surveillance and Monitoring

In addition to compatibility with the Integrated App, the



The newly established ADT Caps system on the College of Management and International Relationships building

surveillance system will also expand. According to the KHU Facility Management Team (FMT), "For this update, the number of closed-circuit television systems will increase along with their resolution." They added, "More emergency bells will also be installed, enhancing the effectiveness of security management."

The FMT explained that the system will include real-time artificial intelligence video monitoring. This addition is expected to prevent accidents more effectively on campus.

During the update, there may be a short period of vulnerability while the system is offline. The FMT stated, "Based on our non-stop policy, the security system will operate as it finished establishment. We will also use a separate monitoring system to minimize security risks as much as possible."

The new Global Campus security system will soon be equipped with advanced technologies. The update is expected to strengthen both convenience and safety for the KHU community.

### Trend Viewer

# A Cup Full of Taste—and Lifestyle

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As the K-food trend spreads globally, a new phenomenon, cup food, is gaining attention. It is not only the food itself but also the fun and convenience of its cup form that attracts interest. This summer, "Cup Bingsu" has emerged as a popular choice, especially after being introduced as a seasonal menu item by various franchise cafes and Kyung Hee University (KHU) cafeteria.

## The Rise of Cup Bingsu

Cup Bingsu is a prime example of the recent cup food trend.



A franchise cafe's new summer menu: Cup Bingsu  
Photo: Sungsimdang Instagram (instagram.com)

Bingsu is a Korean dessert made with shaved ice and topped with red beans, fruits, and rice cakes, which is traditionally served in a bowl. Since the Joseon Dynasty, bingsu has evolved into many forms and remains a beloved summer dessert in Korea.

In the latest twist, bingsu has taken the form of a cup dessert, named Cup Bingsu, emerging as a new trend. Many franchise cafes showed the trend by increasing demand. According to industry officials, Mega Coffee introduced a new Cup Bingsu dessert, and this surpassed five million sales. In addition, Hollys Coffee reported a 14

percent increase in Cup Bingsu sales compared to last year.

The trend is also found on campus. The cafeteria in the Cheongwon Building on Seoul Campus launched Coop Bing—the signature Cup Bingsu menu—on July 15 as a summer dessert.

The cafeteria nutritionist Choi Eun-jung said, "I tried Cup Bingsu at a cafe outside, and after seeing how it was made, I thought it could be made in the campus cafeteria." She added, "We wanted to offer students a small moment of satisfaction by allowing them to enjoy dessert conveniently after their meals."

Even during the vacation period, around 30 are sold per day, with some international students also trying the menu.

## Behind the Trend

One factor behind this trend is a cost-conscious consumption pattern in an era of high prices. Served in a cup rather than a bowl, Cup Bingsu is cheaper and easier to take out than regular bingsu, appealing to individual consumers and busy lifestyles. Kim Do-hyun, a student of the Dept. of Hospitality Management, said, "I wanted to have bingsu, but it was too expensive, so I chose Cup Bingsu, which is tasty and affordable. Since it is cheaper, I enjoy it often without hesitation."

Another factor behind the trend is flavor diversity. While traditional bingsu features red beans and rice cakes, Cup Bingsu offers flavors like mango, Oreo, and acai—appealing even to foreigners unfamiliar with the traditional version. Lim Sang-hee, a part-time worker at Mega Coffee, said, "You can see foreign customers enjoying Cup Bingsu together with Korean customers." Yamada Miami, an international student at KHU, added, "I saw it a lot on social media, so I tried it—and it was tasty and convenient."

## Beyond Bingsu: The Long-standing Popularity of Cup Food

The cup food trend is not limited to the recent popularity of Cup Bingsu. In fact, it is an extension of the K-cup food trend that existed long before. For example, Cup Tteokbokki is a street food sold at a low price. It can be found near schools and in busy areas, and is also sold at convenience stores by major companies like Bibigo and Pulmuone, showing the trend.

Cup Bap, a dish consisting of rice served in a cup with various toppings, has also gained popularity. According to the Seoul Metropolitan Government, Cup Bap was created specifically for areas with high concentrations of academics. As the number of civil service exam takers increases, the demand for Cup Bap also rises, with the dish evolving to offer various flavors.

The cup food trend mirrors the lifestyle modern consumers seek: meals that are quick, light, affordable, and easy to enjoy alone. K-food has evolved beyond taste, placing greater emphasis on the way food is consumed. Inside the cup is not only food, but also a reflection of how people live today.