



Diploma in

CULINARY ARTS

(R2/811/4/0106)(01/2023)(A8193)

ABOUT OUR CULINARY ARTS PROGRAMME

This program equips students with a blend of practical and theoretical skills which allows students to polish their culinary capabilities while at the same time develop core industry management knowledge. Students is obtained with experience, proficiency and balanced of the gastro-culinary skills as acquired by the industry. Paid internship placements, which can be undertaken all around Malaysia, offer the possibilities for students to be employed by the hospitality industry upon completion.

PROGRAMME AIM:



This programme prepare students to be a professional food handler with capability and acquaintance in basic culinary operations. Upon completion, graduates able to become a food professional who are competent and able to manage Food and Beverage and Kitchen Operation. On the other hand, students will develop management capabilities for every entry level positions in Hospitality Industry and career in Supervision and Management.

ENTRY REQUIREMENT:

- A Pass in Sijil Pelajaran Malaysia (SPM) with at least credit in three (3) subjects; OR
- A Pass in Unified Examination Certificate (UEC) with at least Grade B in 3 subjects; OR
- A Pass in O-Level with at least Grade C in 3 subjects; OR
- A Pass in Sijil Kemahiran Malaysia (SKM) Level 3 in related field and a pass in SPM with at least credit in one (1) subject; OR
- A Pass in Sijil Kolej Komuniti (Level 3, MQF) in related field and a pass in SPM with at least credit in one (1) subject; OR
- A Pass in Certificate (Level 3, MQF) in related field with minimum CGPA 2.00; OR
- A Pass in Sijil Tinggi Persekolahan Malaysia (STPM) with at least Grade C (NGMP of 2.00) in one (1) subject; OR
- A Pass in Sijil Tinggi Agama Malaysia (STAM) with a Grade of Maqbul; OR
- Any other equivalent qualifications recognized by the Malaysian Government AND
- For international students, it is compulsory to obtain a minimum score of 5.0 for IELTS or its equivalent.

PROGRAMME MODULES

Semester 1	Semester 2	Semester 3	Semester 4
<ul style="list-style-type: none"> ■ Pengajian Malaysia 2 (For Malaysian) / Bahasa Melayu Komunikasi 1 (For International) ■ Reading, Vocabulary & Grammar 2 ■ Theory of Food ■ Introduction to Hospitality & Tourism Industry ■ Introduction to Entrepreneurship 	<ul style="list-style-type: none"> ■ Principles of Moral & Ethic / Bahasa Kebangsaan A** ■ Basic Academic Reading & Writing ■ Introduction to Culinary Skills ■ Kitchen Organization 	<ul style="list-style-type: none"> ■ Family Institution ■ Essentials Business Communication Skills ■ Financial Accounting 1 ■ Meat Identification & Fabrication 	<ul style="list-style-type: none"> ■ Social Human Skills ■ Human Resource Management ■ Food & Beverage Management ■ Garde Manger
Semester 5	Semester 6	Semester 7	Semester 8
<ul style="list-style-type: none"> ■ Food & Beverage Service ■ Basic Pastry & Bakery ■ Food Sanitation ■ Western Cookery 	<ul style="list-style-type: none"> ■ Intermediate Pastry ■ Malaysian Cuisine ■ Nutrition 	<ul style="list-style-type: none"> ■ Hospitality Cost Control ■ International Cuisine ■ Advance Food Concept & Dining Room Service 	<ul style="list-style-type: none"> ■ Practicum

CONTACT OUR PROGRAM ADVISOR:

CAREER PROSPECTS

- Chef
- Restaurant Owners
- Food and Beverage Consultant
- Food and Beverage Managers
- Restaurant Managers
- Purchasing Executive
- Any challenging position in Food Service Industry

