

Diploma in

# **CULINARY ARTS**

(R3/811/4/0106)(01/2028)(A8193)

## **ABOUT OUR CULINARY ARTS PROGRAMME**

If you have a burning passion for food, take it to the world with the Diploma in Culinary Arts at KLMUC. Besides being part of the ever-growing hospitality industry, culinary professionals gain the opportunity to work and travel around the world. This programme paves the way for that with strong focus on multi-cultural cuisines as well as inter-disciplinary management of food service operations, including marketing, cost control and customer service. The true beauty of the programme lies in the unique combination of science and art that leads to visually striking dishes, thoughtfully planned nutritional contents, and ultimately satisfied smiles on customers' faces. Whether you aspire to work in the world's finest dining establishments or set up your own dream restaurant, pursuing this programme will establish a solid foundation and accelerate success in your career.

#### **PROGRAMME AIM:**



The Diploma in Culinary Arts expands the horizons of students beyond the kitchens. It meticulously blends together theoretical knowledge and practical skills to equip students with more advanced culinary techniques and creativity. Students get to learn the fundamental culinary theories, involve in hands-on kitchen practical, experiment new dishes and flavours, engineer an exclusive menu, analyze business performance, and train at real-life workplaces. Under the personalized coaching and guidance of our lecturers, students will perfect their art with unshakable confidence and finesse. The belief is that: Theory makes you a thinker, practical makes you a doer, experience makes you a master. This programme is absolutely a full-course meal to your culinary profession.

## **ENTRY REQUIREMENTS:**

- A pass in SPM with a minimum of three (3) credits in any subject, or its equivalent; OR
- A pass in Sijil Tinggi Persekolahan Malaysia (STPM) with a minimum of Grade C (GP 2.00) in any subject, or its equivalent; OR
- A pass in Sijil Tinggi Agama Malaysia (STAM) with a minimum grade of Magbul in any subject, or its equivalent; OR
- A pass in SKM level 3 in a related field; OR
- ▶ A Certificate (Level 3, MQF) in a related field or its equivalent.
- International students are required to achieve a minimum score of 4.0 in the International English Language Testing System (IELTS) / Malaysian University English Test (MUET) with Band 2 OR its equivalent.
- \* Entry requirement for each programme is subject to MOHE's approval

## PROGRAMME MODULES

#### Semester 1

- Penghayatan Etika dan Peradaban (Malaysian) / Bahasa Melayu Komunikasi 1 (International)
- Reading, Vocabulary & Grammar
- Theory of Food
- Introduction to Hospitality and Tourism Industry
- ▶ Introduction to Entrepreneurship

#### Semester 2

- Principles of Morals & Ethics / Bahasa Kebangsaan A\*\*
- ▶ Basic Academic Reading & Writing
- Introduction to Culinary
- Kitchen Organisation

#### Semester 3

- Family Institution
- ► Essentials Business Communication Skills
- ► Financial Accounting 1
- ▶ Meat Identification & Fabrication

## Semester 4

- Social and Human Skills Project
- ► Human Resource Management
- Food & Beverage Management
- Garde Manger

#### Semester 7

- Hospitality Cost Control
- ► International Cuisine
- Advanced Food Concept & Dining Room Service

## Semester 5

- ► Food & Beverage Service
- ▶ Basic Pastry & Bakery
- ► Food Sanitation
- Western Cookery

## Semester 6

- ► Intermediate Pastry
- Malaysian Cuisine
- Nutrition

## WHY CHOOSE KLMUC

#### **AFFORDABLE TUITION FEES**

Financial aid assistance

#### **LEARN AND EARN** PROGRAMME (LEAP)

#### **ACCREDITED BY MOA & JPA**

#### GERENTI KERJA (GERAK)

after graduation

## CAREER PROSPECTS

**Executive Chef** Food Service Entrepreneur Food and Beverage Manager Food and Beverage Consultant Any related position in Food Service Industry

# **ENROLL NOW**



For more information

CONTACT OUR PROGRAM ADVISOR

## Semester 8

Industrial Training