



R/010/3/0269(08/24) MQA/FA 4477

## Foundation in Arts


<b>Intakes</b>	January, March, June and September
<b>Duration</b>	1 Year (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU College, Damansara Jaya

The Foundation in Arts aims to produce all-rounded graduates to meet the vigorous demand of tertiary education. The program curriculum is designed to allow students to acquire theoretical knowledge as well as practical skills in the respective courses. The program is an entry qualification for degree programs in the areas of business, management, accounting, finance, economics, marketing, mass communication, media studies, and law. It is also ideal for those interested to pursue a double degree major undergraduate program.



R/010/3/0111(02/23) MQA/FA 2523

## Foundation Studies (Art and Technology)

<b>Intakes</b>	January, March, June and September
<b>Duration</b>	1 Year (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU University College, Utropolis, Glenmarie

This one-year multidisciplinary foundation program aims to prepare students for further study in the fields of Game Development, Business, Communication, Computing, Hospitality and Digital Media Production.

This flexible program ensures students are grounded with a strong grasp of core subjects according to their choice of program at degree level, as well as a variety of other subjects to give them a broad-based education platform. It also helps them to explore new methods and ideas, as well as skills and concepts, to encourage independent and critical thinking. Upon completion, students will be able to articulate seamlessly into various degree programs offered at UOW Malaysia KDU.

### COURSE STRUCTURE

#### CORE (6 COMPULSORY MODULES) Total of 16 Modules

- Academic Writing, Presentation Skills and Research Skills
- Intro to Sociology
- Introduction to Communication Studies
- Introduction to Business
- Critical Thinking & Problem Solving
- Introduction to Information Technology

#### ELECTIVES (CHOOSE 7 MODULES)

- Statistics
- Fundamental of English Legal System
- Fundamental of Contract Law
- Introduction to Accounting
- Microeconomics
- Macroeconomics
- Introduction to Psychology
- Principle of Accounting

### COURSE STRUCTURE

#### CORE (6 COMPULSORY MODULES) Total of 17 Modules

- |  |                                 |
|--|---------------------------------|
| - Creative Studies                       | - Introduction to Business      |
| - Critical Writing and Referencing       | - Social Science                |
| - Fundamentals of Information Technology | - Introduction to Communication |

#### STREAM (7 MODULES ACCORDING TO STREAM)

##### GAME ART / DIGITAL MEDIA PRODUCTION

- |                    |                             |
|--------------------|-----------------------------|
| - Design Practice  | - Media Appreciation        |
| - Design Studies   | - Introduction to Marketing |
| - Drawing 1, 2 & 3 |                             |

##### BUSINESS / HOSPITALITY

- |                              |  |
|------------------------------|--|
| - Information System         | - Introduction to Marketing            |
| - Introduction to Accounting | - Introduction to Quantitative Methods |
| - Introduction to Economics  | - Introduction to Multimedia           |
| - Introduction to Management |  |

##### GAME DESIGN / COMMUNICATION

- |                              |                              |
|------------------------------|------------------------------|
| - Design Practice            | - Introduction to Multimedia |
| - Digital Photography        | - Media Appreciation         |
| - Design Studies             | - Introduction to Marketing  |
| - Introduction to Management |                              |

##### GAME TECHNOLOGY / COMPUTING

- |                              |                                |
|------------------------------|--------------------------------|
| - Design Studies             | - Mathematics 1, 2 & 3         |
| - Information System         | - Programming Logic and Design |
| - Introduction to Multimedia |                                |



N/811/3/0280(07/20) MQA/FA 6154

## Certificate in Hotel Operations

<b>Intakes</b>	January, March, June and September
<b>Duration</b>	1 Year and 5 Months (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU College, Damansara Jaya

The Certificate of Hotel Operations equips students with the essential learning and fundamentals skills needed to step into further higher education studies. This program covers both practical and theoretical aspects by combining both classroom learning and Industry placement to prepare students who intend to continue their education or join the workforce.

### COURSE STRUCTURE

#### YEAR 1

- |   |   |
|---|---|
| - Basic Accounting                              | - Principles of Pastry Skills                         |
| - Higher Elementary English                     | - Theory of Catering                                  |
| - Introduction to the Hospitality Industry      | - Theory of Food                                      |
| - Introduction to Beverage Studies              | - Theory of Pastry and Bakery                         |
| - Introduction to Personal Development Planning | - Principles of Housekeeping                          |
| - Principles of Front Office                    | - Bahasa Kebangsaan A                                 |
| - Principles of Kitchen Operations              | - Bahasa Melayu Komunikasi 1 (International Students) |
| - Principles of Restaurant Operations           | - Cultural Studies                                    |
|   | - Elementary English                                  |
|   | - Pengajian Malaysian 1 (Local Students)              |

#### YEAR 2

- Industrial Placement (4 months)



R/811/4/0268(04/25) MQA/FA 5501

## Diploma in International Hotel Management

<b>Intakes</b>	January, March, June and September
<b>Duration</b>	2 Years (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU University College, Utropolis, Glenmarie

The Diploma in International Hotel Management provides students with a solid foundation in hospitality studies before progressing onto a degree course. The hospitality specified modules gives students a detailed insight and understanding of the international hospitality industry, both through the practical skills training and the management studies. Students have an option of obtaining an extra parchment from IMI International Management Institute, Switzerland ranked 12th in the QA ranking of the Hospitality & Culinary programs.

### COURSE STRUCTURE

#### YEAR 1

- |   |                             |
|---|-----------------------------|
| - Tertiary English 1                                  | - Front Office Management   |
| - Personal Development Planning                       | - Cultural studies          |
| - Pengajian Malaysian 2 OR Bahasa Melayu Komunikasi 1 | - Tertiary English 2        |
| - Co-Curricular Activities & Community                | - Food Hygiene and Safety   |
| - The Hospitality Industry                            | - Menu Design & Development |
| - Hospitality & Tourism Geography                     | - Introductory French       |
|   | - Food Nutrition            |
|   | - Food and Beverage Costing |
|   | - Housekeeping Management   |
|   | - Malaysian Culture & Life  |

#### YEAR 2

- |                                      |  |
|--------------------------------------|--|
| - Dining Room Service                | - Marketing & E-commerce for Hospitality & Tourism |
| - Introduction to Food Production    | - Principles of Hospitality Accounting             |
| - Entrepreneurship Studies           | - Supervision for the Hospitality Industry         |
| - Beverage Studies                   | - Management of Food & Beverage Project            |
| - Industrial Placement (4 months)    |  |
| - Hospitality Information Technology |  |

Educational partner:





R/811/4/0269(11/20) A 6426

## Diploma in Culinary Arts

<b>Intakes</b>	January, March, June and September
<b>Duration</b>	2 Years (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU University College, Utropolis, Glenmarie

The Diploma in Culinary Arts is designed to help students prepare for the various opportunities in the Culinary Industry. Students can expect to spend a significant amount of time in our state of the art commercial kitchens with over 60% of the program based on practical training. Our hands on program covers various aspects of the Culinary field. Students have an option of obtaining an extra parchment from IMI International Management Institute, Switzerland ranked 12th in the QA ranking of the Hospitality & Culinary programs.


COURSE STRUCTURE	
YEAR 1	
- Tertiary English 1	- Butchery
- Personal Development Planning	- Garde Manger
- Pengajian Malaysian 2 OR Bahasa Melayu Komunikasi 1	- Food Hygiene and Safety
- Co-Curricular Activities & Community	- Menu Design & Development
- The Hospitality Industry	- Culinary French
- Larder Preparation	- Food Nutrition
- Introduction to Patisserie	- Food and Beverage Costing
	- Malaysian Culture & Life
	- Tertiary English 2
YEAR 2	
- Intermediate Patisserie	- Culinary Artistry
- International Cuisine & Service	- Marketing & E-commerce for Hospitality & Tourism
- Entrepreneurship Studies	- Classical French Cuisine & Service
- Beverage Studies	- Supervision for the Hospitality Industry
- Industrial Placement (4 months)	

Educational partner:



R/811/6/0285(07/21) MQA/FA 0450

## Bachelor of Hospitality Management (Hons)

<b>Intakes</b>	January, July and September
<b>Duration</b>	3 Years (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU University College, Utropolis, Glenmarie

This Hospitality Degree program prepares students to enter the world of hospitality as leaders and managers, allowing great potential for employment and career advancement. It combines management theory aspects with hands-on practical subjects training.

Students can choose from the 2 different specialisations and have an option of obtaining an extra parchment from IMI International Management Institute, Switzerland ranked 12th in the QA ranking of Hospitality and Culinary Programs.

COURSE STRUCTURE	
YEAR 1	
- Hubungan Etnik / Pengajian Malaysia	- Tamadun Islam & Tamadun Asia / Bahasa Melayu Komunikasi 2
- Academic English 1	- Academic English 2
- Life in Malaysia	- Accommodation Operations Management
- Professional Development Planning	- Introduction to Food Production
- Hospitality and Tourism Studies	- Introduction to Food Service
- Front Office Management	- Introductory French
- Culinary Essentials	
YEAR 2	
- Hospitality Marketing and Sales Techniques	- Research Methodology
- Hospitality Financial Management	- Modern Beverage Management
- Strategic Human Resource Management	- Food and Beverage Themes
- Food Costing, Purchasing & Merchandising	- Quantitative Methods
	- Corporate Social Responsibility
	- Entrepreneurship
YEAR 3	
- Final Year Project	- Hospitality Law
SPECIALISATION: EVENT	
- Events Planning & Management	- Risk Management & Critical Issues in Events Management
- MICE Management	- Events Marketing & Sponsorship
- Events Project Management	
SPECIALISATION: TOURISM	
- Tourism Impacts	- Transport & Tourism
- Tourism Attractions Management	- International Tourism Development
- Tourism & Its Environment	

Educational partner:





R/811/6/0286(07/21) MQA/FA 0451

## Bachelor of Culinary Management (Hons)

This Culinary Degree program prepares students to address all aspects of the kitchen and meet the challenges of an increasingly sophisticated and demanding Culinary Industry. Students can choose from the 3 different specialisations offered: Culinary Operations; Baking and Pastry where students have an option of obtaining an extra parchment from IMI International Management Institute, Switzerland ranked 12th in the QA ranking of the Hospitality & Culinary programs.

The other specialisation is the Italian Culinary from ALMA, Italy.

**Intakes**

January, July and September

**Duration**

3 Years (Full-Time)

**Course Location**

 UOW Malaysia KDU University College, Utropolis, Glenmarie

### COURSE STRUCTURE

#### YEAR 1

- Hubungan Etnik / Pengajian Malaysia
- Academic English 1
- Life in Malaysia
- Professional Development Planning
- Culinary Essentials: Butchery
- Culinary Essentials: Larder Preparation
- Food Hygiene and Safety
- Tamadun Islam & Tamadun Asia / Bahasa Melayu Komunikasi 2
- Academic English 2
- Food Nutrition & Health
- Culinary Essentials: Gardemanger
- Basic Patisserie
- Menu Planning
- Culinary French

#### YEAR 2

- Hospitality Marketing and Sales Techniques
- Hospitality Financial Management
- Hospitality Human Resource Management
- Food Costing, Purchasing & Merchandising
- Culinary Artistry & Design
- Research Methodology
- Food and Beverage Management
- F&B Catering
- Corporate Social Responsibility
- Entrepreneurship

#### YEAR 3

- Final Year Project
- Gastronomy Studies

### SPECIALISATION: CULINARY OPERATIONS

- Malaysian Cuisine
- Charcuterie
- Commodity Cooking
- Molecular Cuisine
- Asian Cuisine
- Charcuterie

**Educational partner:**



### SPECIALISATION: BAKING AND PASTRY

- Science of Baking
- Advance Baking & Pastry Techniques
- Artisanal & Decorative Breads
- Chocolate & Confections
- International Pastry Arts & Crafts

**Educational partner:**



### SPECIALISATION: ITALIAN

- Charcuterie
- Italian Cuisine & Its Culture
- Italian Cooking Techniques
- Italian Oenology
- Italian Patisserie
- Italian Food Commodities
- Intermediate Italian Language
- Industrial Placement

**Educational partner:**



N/345/7/1073(02/23) MQA/PA 8659



## Master of Business Administration in Tourism Management

**Intakes** January, July and September

**Duration** 1 Year 4 Month (Full-Time).  
2 Years+ (Part-Time)

**Course Location**  UOW Malaysia KDU University College, Utopolis, Glenmarie

This Masters program cultivates leadership skills as you delve into the Hospitality and Tourism Industry. This program is tailored to develop leaders, educators and researchers who will take on opportunities and challenges in the Tourism and Hospitality Industry in Malaysia and Asia Pacific regions. This program is suitable for a bachelors degree holder and working professionals in the Hospitality Industry.

Students can have an option of obtaining an extra parchment from IMI International Management Institute, Switzerland ranked 12th in the QA ranking of Hospitality Programs.



### COURSE STRUCTURE

#### YEAR 1

- Research Methodology
- Organizational Behavior
- Asian Business Culture
- International Hospitality Entrepreneurship
- Hospitality & Tourism Operations Development
- Managing Operations in Hospitality Business
- Human Resource Management
- Marketing Management
- Strategic Management
- Accounting & Finance for Manager
- Business Economics for Managers

#### YEAR 2

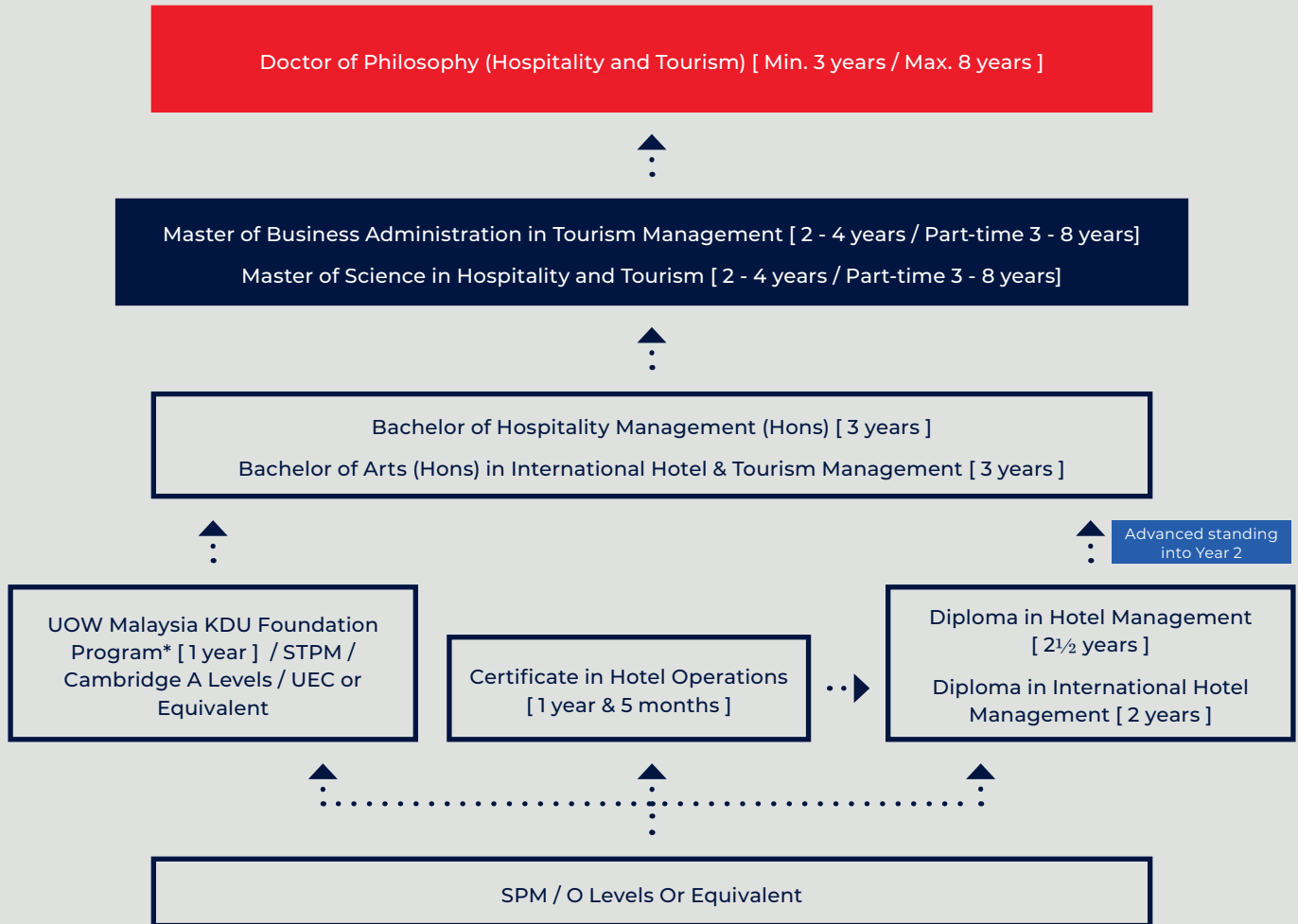
- MBA Research Project & Dissertation





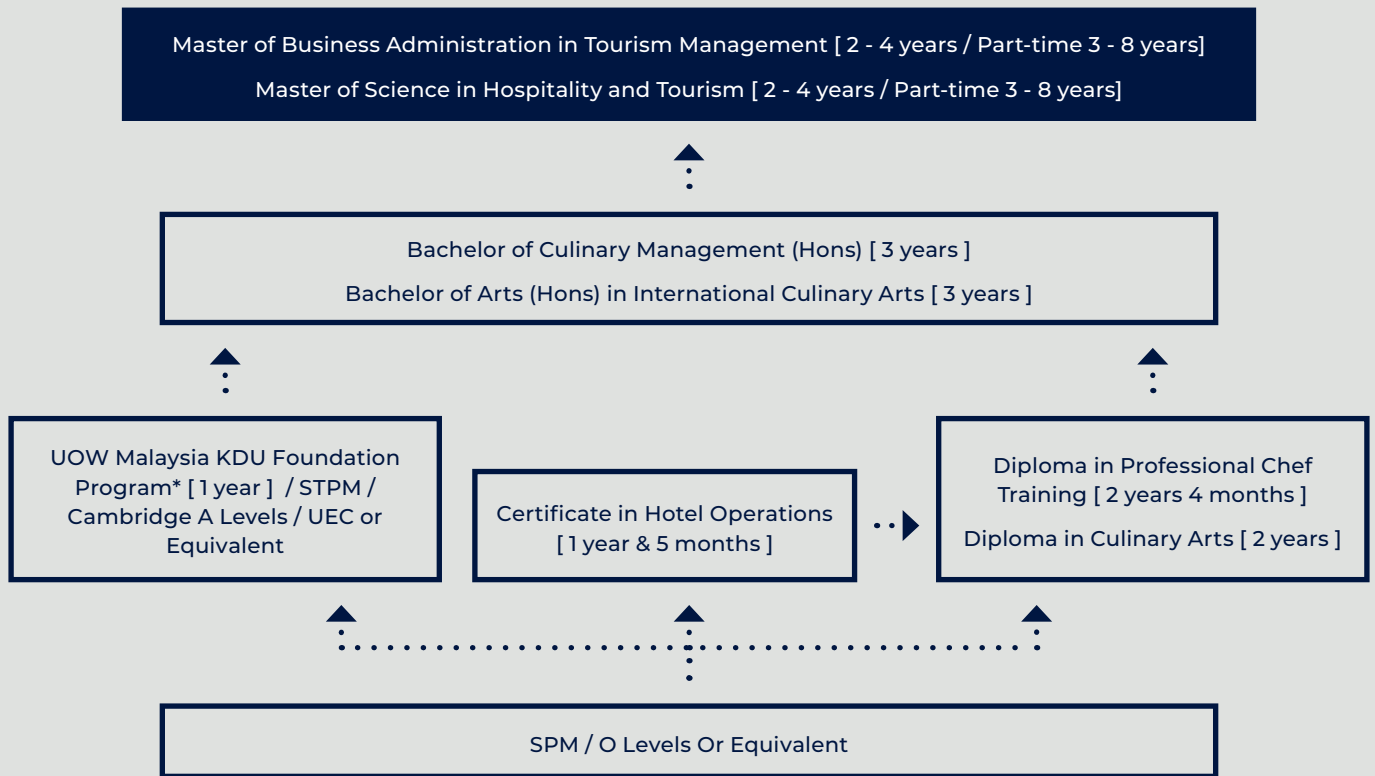
## Study Route

### Hospitality and Tourism



\* Specific foundation programs that meet the entry requirement

## Culinary Arts



\* Specific foundation programs that meet the entry requirement



## Entry Requirement

### – CERTIFICATE IN HOTEL OPERATIONS

Academic Qualification	Requirement
SPM / O Levels	Pass with minimum 1 credit
UEC	Minimum 1 credit

### – DIPLOMA IN INTERNATIONAL HOTEL MANAGEMENT

### – DIPLOMA IN CULINARY ARTS

Academic Qualification	Requirement
SPM	Pass with minimum 3 credits
UEC	Minimum 3 credits

### – BACHELOR OF CULINARY MANAGEMENT (HONS)

### – BACHELOR OF HOSPITALITY MANAGEMENT (HONS)

Academic Qualification	Requirement
GCE A Levels / STPM	2 Principal Passes
UEC	Minimum 5 credits
Diploma	CGPA 2.00
Foundation Studies	CGPA 2.00

### – MASTER OF BUSINESS ADMINISTRATION IN TOURISM MANAGEMENT

Academic Qualification	Requirement
Bachelors Degree	Completed with a min. CGPA of 2.50 or equivalent qualifications  Candidates with a min. CGPA of 2.00 can be accepted with a min. of 5 years relevant working experience, subject to institutional approval

\* Any other qualifications is subject to review and approval of certified transcripts. For a full listing of the entry requirements and other details on the respective programs, please scan the QR Code above or check with the counsellor.

\*\* Bahasa Kebangsaan A is compulsory for all Malaysian students that do not fulfil the following requirements:

- without a credit in SPM Bahasa Malaysia.
- without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)



R/811/4/0075(05/22) MQA/FA 1595

## Diploma in Hotel Management


<b>Intakes</b>	January, March, June and September
<b>Duration</b>	2½ Years
<b>Course Location</b>	 UOW Malaysia KDU Penang University College, George Town

This program combines a comprehensive industrial training practicum with conventional classroom study. Our students are prepared for the industry through a unique work-based training syllabus with the Malaysia Centre for Tourism and Hospitality Education (MyCenTHE), where a combination of work and study modes are incorporated into the curriculum. This method facilitates a smooth transition from the classroom to the hospitality workplace.



N/811/4/0344(06/22) MQA/PA 8179

## Diploma in International Hotel Management

<b>Intakes</b>	January, March, June and September
<b>Duration</b>	2 Years (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU Penang University College, George Town

This dual award program is designed to prepare students for operations management and practical aspects of the hospitality industry. Our training adopts a Swiss influence in methods and curriculum, which is a combination of the traditional Swiss hotelier with modern management techniques.

### COURSE STRUCTURE

#### YEAR 1

- |   |   |
|---|---|
| - Introduction to the Hospitality and Tourism Industry    | - Personal Development Skills I & II      |
| - Rooms Division Operations and Management – Housekeeping | - Writing & Referencing                   |
| - Rooms Division Operations and Management – Front Office | - Culture and Heritage                    |
| - Principles of Wine and Beverage Operations              | - Procurement in Hospitality Operations   |
|   | - Introduction to French Language         |
|   | - Food Hygiene and Safety                 |
|   | - Supervision in the Hospitality Industry |

#### YEAR 2

- |  |   |
|--|---|
| - Fundamentals of Marketing                        | - Hospitality Entrepreneurship  |
| - Restaurant Management Theory and Practice        | - Industrial Placement  |
| - Culinary Fundamentals Theory and Practice        | - Internship Workshop   |
| - Hospitality and Tourism Law                      | - Ethics and Moral 2  |
| - Managing Guest Experience                        | - Holistic Personal Development                                       |
| - Financial Accounting for Hospitality             | - Pengajian Malaysia 2 (local) / Bahasa Melayu Komunikasi 1 (foreign) |
| - Hospitality Facilities Management                | - Bahasa Kebangsaan A (local) / Oral Communication 2 (foreign)        |
| - English for Hospitality, Tourism & Culinary Arts |   |

#### Educational partner:



Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.

### COURSE STRUCTURE

#### YEAR 1

- |  |                              |
|--|------------------------------|
| - Basic Food Preparation                         | - Introduction to Management |
| - Introduction to Tourism & Hospitality Industry | - Food & Beverage Service    |
| - Fundamentals of Food                           | - Commercial Cookery         |
| - Food Sanitation and Safety                     | - Computing Studies          |
|  | - Industry Placement 1       |

#### YEAR 2

- |  |  |
|--|--|
| - Food & Beverage Management           | - Introduction to Human Resource Management        |
| - Front Office Operation & Management  | - Introduction to French Language                  |
| - Fundamentals of Marketing            | - English for Hospitality, Tourism & Culinary Arts |
| - Housekeeping Operations & Management | - Industry Placement 2                             |
| - Introduction to Accounting           |  |
| - Hospitality & Tourism Economics      |  |

#### YEAR 3

- |   |   |
|---|---|
| - Banquet & Event Management                  | - Holistic Personal Development                                       |
| - Hospitality & Tourism Law                   | - Pengajian Malaysia 2 (local) / Bahasa Melayu Komunikasi 1 (foreign) |
| - Hospitality & Tourism Management Accounting | - Bahasa Kebangsaan A (local) / Oral Communication 2 (foreign)        |
| - Managing Guest Experience                   |   |
| - Project (Entrepreneurship)                  |   |
| - Industry Placement 3                        |   |
| - Ethics and Moral 2                          |   |



R2/811/4/0181(07/24) A 10191

## Diploma in Professional Chef Training


<b>Intakes</b>	January, March, June and September
<b>Duration</b>	2 Years and 4 Months (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU Penang University College, George Town

This dual award program provides students with a comprehensive culinary operations management education. Our emphasis on developing students' technical skills alongside operational management knowledge and understanding, fully prepares students embarking on a career in commercial kitchen environments.



N/811/6/0365(05/25) MQA/PA 8967

## Bachelor of Arts (Hons) in International Culinary Arts

<b>Intakes</b>	January, June and September
<b>Duration</b>	3 Years (Full-Time)
<b>Course Location</b>	 UOW Malaysia KDU Penang University College, George Town

This dual award degree program equips students with the knowledge, skills and expertise expected in modern culinary establishments. Students will gain professional knowledge and insight into an international environment relevant to working as a professional in this global industry. By combining their technical skills with the application of modern culinary technology, this will bring the regional culinary and restaurant standards to a higher level.

### COURSE STRUCTURE

#### YEAR 1

- Nutrition & Food Hygiene
- Fundamentals of Menu Planning
- Introduction to Hospitality Studies
- Larder
- Butchery
- Patisserie I
- English for Hospitality, Tourism & Culinary Arts
- Introduction to French Language
- Garde Manger
- Food Production I
- Bakery

#### YEAR 2

- Food Production II
- Culinary Arts and Design I & II
- Patisserie II
- Personal Development Planning I & II
- Kitchen Management and Supervision
- Food & Beverage Cost Control
- Introduction to Marketing
- Kitchen Maintenance and Design
- Project Module
- Entrepreneurship

#### YEAR 3

- Industrial Placement
- Ethics and Moral 2
- Holistic Personal Development
- Pengajian Malaysia 2 (local) /
- Bahasa Melayu Komunikasi 1 (foreign)
- Bahasa Kebangsaan A (local) / Oral Communication 2 (foreign)

#### Educational partner:



Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.

### COURSE STRUCTURE

#### YEAR 1

- Personal Development Skills
- Food Safety and Hygiene
- Nutrition and Health
- English for Hospitality, Tourism & Culinary Arts
- Theory of Food and Commodities
- Fundamental Culinary Skills
- Garde Manger
- Patisserie
- Hospitality Business French 1 / Hospitality Business German 1
- Food Costing, Purchasing and Merchandising
- Classical Bakery Skills
- Meat, Poultry and Seafood Fabrication Techniques

#### YEAR 2

- Hospitality Business French 2 / Hospitality Business German 2
- Social Media, Marketing and Public Relations
- Restaurant Operations Management
- International Gastronomic Cuisine
- Food Science
- Culinary Artistry and Food Styling
- Introduction to Gastronomy
- Research Methods
- Principles of Wine and Beverage Operations
- Food Service Facilities Design and Management
- Financial Management

#### YEAR 3

- Managing Customer Experience
- Final Year Project
- Leadership and Management for Culinary Arts
- Molecular Gastronomy
- Entrepreneurship, Creativity and Innovation
- Industrial Placement
- Ethics and Moral 3
- Bahasa Kebangsaan A (local) / International English Language Testing System (IELTS) Preparatory Course (foreign)
- TITAS (local) / Bahasa Melayu Komunikasi 2 (foreign)
- Holistic Professional Development
- Hubungan Etnik (local) / Pengajian Malaysia 3 (foreign)

#### Educational partner:



Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.



N/811/6/0364(05/25) MQA/PA 8968

## Bachelor of Arts (Hons) in International Hotel & Tourism Management

This dual award program is developed from a combination of two fields of study; Hotel and Tourism. This is designed for students to take on senior management roles in the hotel and tourism industries. With a heavy emphasis on the strategic business development of hospitality and tourism organizations, students are well-trained to take on responsibilities that will prove them invaluable to the industry. The Dissertation component allows for self-study and for students to further specialise in their chosen field.

### Intakes

January, June and September

### Duration

3 Years (Full-Time)

### Course Location

 UOW Malaysia KDU Penang University College, George Town

## COURSE STRUCTURE

### YEAR 1

- Personal Development Skills
- Global Hospitality and Tourism Industry
- Rooms Division Operations and Management – Housekeeping
- Rooms Division Operations and Management – Front Office
- Financial Accounting
- English for Hospitality, Tourism and Culinary Arts
- Principles of Wine and Beverage Operations
- Restaurant Management Theory and Practice
- Culinary Fundamentals Theory and Practice
- Hospitality and Tourism Law
- Hospitality Business French 1 / Hospitality Business German 1

### YEAR 2

- Hospitality Business French 2 / Hospitality Business German 2
- Social Media, Marketing and Public Relations
- Financial Management
- Human Resource Management for Hospitality and Tourism
- Research Methods
- Tourism Attractions Management
- Food and Beverage Facilities Management
- Leadership and Management for Hospitality and Tourism
- International Tourism Development
- Food and Beverage Themes and Applications

### YEAR 3

- Dissertation (Part A)
- Introduction to Tourism Events Management
- Dissertation (Part B)
- Tourism Events Planning and Leadership
- Entrepreneurship, Creativity and Innovation
- Tourism and Hospitality Risk Management
- Industrial Placement
- Ethics and Moral 3
- Bahasa Kebangsaan A (local) / International English Language Testing System (IELTS) Preparatory Course (foreign)
- TITAS (local) / Bahasa Melayu Komunikasi 2 (foreign)
- Holistic Professional Development
- Research Methods
- Hubungan Etnik (local) / Pengajian Malaysia 3 (foreign)

### Educational partner:




Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.



N/811/7/0349(08/25) MQA/PA 9616

## Master of Science in Hospitality and Tourism

<b>Intakes</b>	January, June and September
<b>Duration</b>	2-4 years (Full-time), 3-6 years (Part-time)
<b>Course Location</b>	 UOW Malaysia KDU Penang University College, George Town

This program provides you with the opportunity to specialise in a chosen field of Hospitality and Tourism research. You will understand, study and demonstrate your expertise in a hospitality and tourism topic through your dissertation. You will develop your research skills through two taught modules, i.e. research methods and quantitative or qualitative methods. You will then be supervised by a team of academics as you complete your research project.

### COURSE STRUCTURE

#### CORE


- Research Methods
- Qualitative Methods\*
- Quantitative Methods\*
- Dissertation/Thesis

\* Student will need to choose either one of these subjects based on the research project.



N/811/8/0349(08/25) MQA/PA 9620

## Doctor of Philosophy (Hospitality and Tourism)

<b>Intakes</b>	January, June and September
<b>Duration</b>	2-4 years (Full-time), 3-6 years (Part-time)
<b>Course Location</b>	 UOW Malaysia KDU Penang University College, George Town

This program provides you with the opportunity to specialise in a chosen field of hospitality and tourism research. You will understand, study and demonstrate your novelty in hospitality and tourism research and contribution to this knowledge through your dissertation. This is the best way for you to demonstrate your research passion, discover new knowledge, contribute to hospitality and tourism knowledge and being recognised for your contribution through attainment of a doctoral degree. You will develop your research skills through two taught modules, i.e. research methods and quantitative or qualitative methods.

You will then be supervised by a team of academics as you complete your dissertation.

### COURSE STRUCTURE

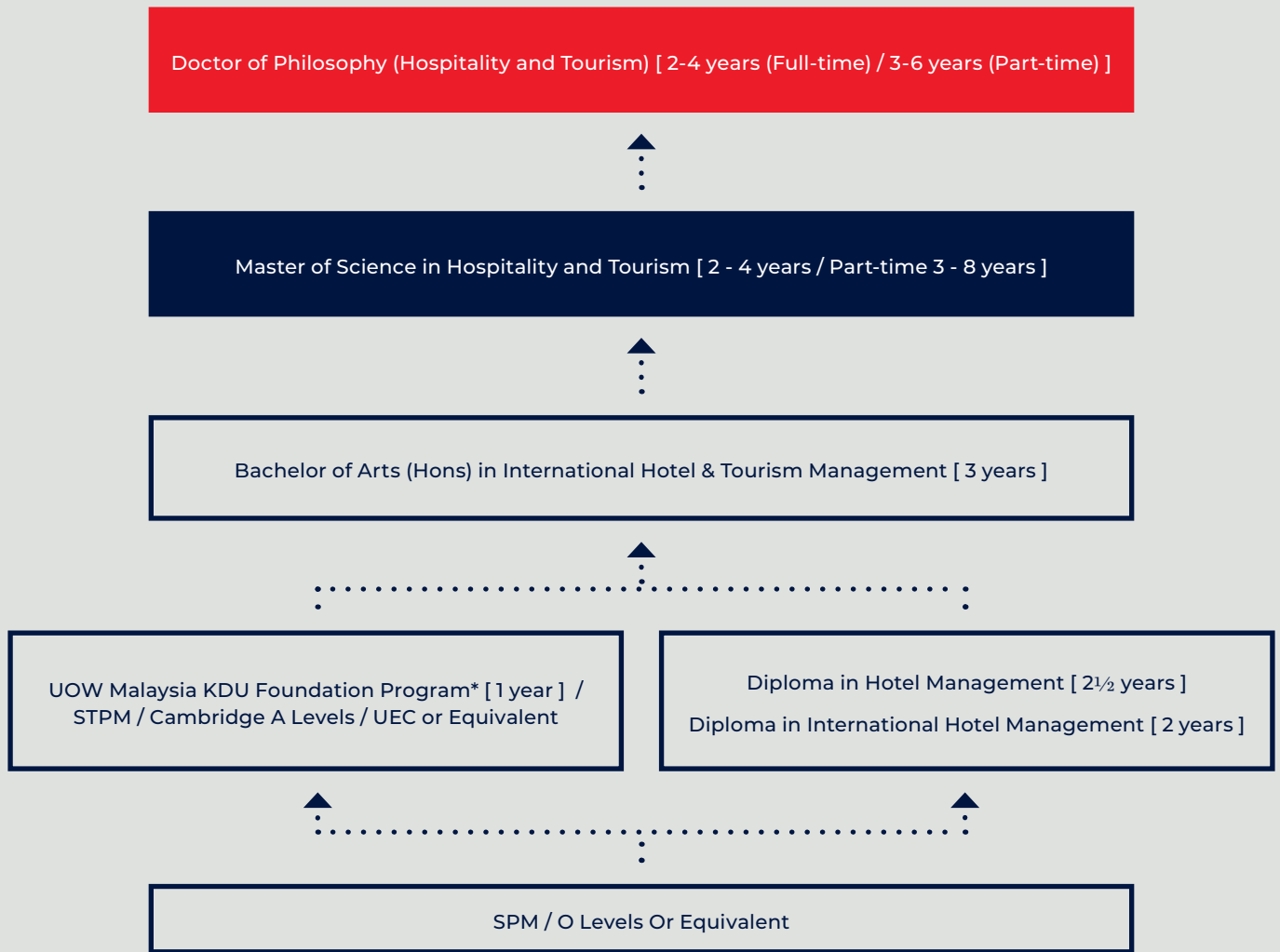
#### CORE

- Research Methods
- Qualitative Methods\*
- Quantitative Methods\*
- Dissertation/Thesis

\* Student will need to choose either one of these subjects based on the research project.

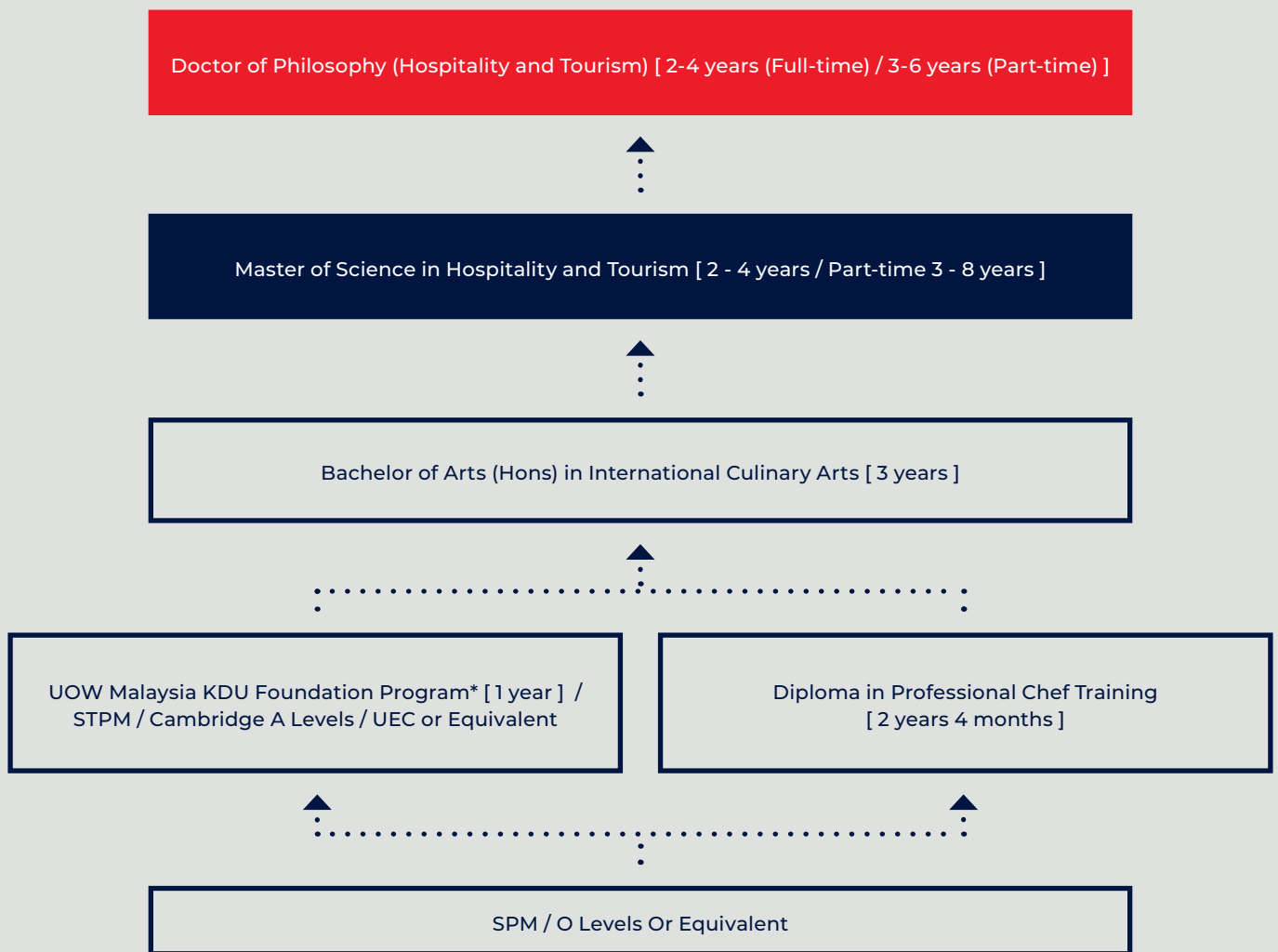
## Study Route

### Hospitality and Tourism



\* Specific foundation programs that meet the entry requirement

## Culinary Arts



\* Specific foundation programs that meet the entry requirement

## Entry Requirement

- DIPLOMA IN HOTEL MANAGEMENT
- DIPLOMA IN INTERNATIONAL HOTEL MANAGEMENT
- DIPLOMA IN PROFESSIONAL CHEF TRAINING

Academic Qualification	Requirement
SPM / O Levels	3 Credits
UEC	3 credits (3Bs)
Certificate	Recognized certificate in a related field
Sijil Kemahiran Malaysia A	Pass Level 3 in hospitality and culinary skills, and Pass in SPM with a minimum of 1 Credit in any subject

- BACHELOR OF ARTS (HONS) IN INTERNATIONAL HOTEL & TOURISM MANAGEMENT
- BACHELOR OF ARTS (HONS) IN INTERNATIONAL CULINARY ARTS

Academic Qualification	Requirement
GCE A Levels	2 Principal Passes (DD)
STPM	2 Principal Passes
UEC	5 Credits (5Bs)
Diploma	Recognized diploma in a related field with a CGPA of $\geq 2.00$
Australian Matriculation/ Foundation	ATAR Score of 55
International Baccalaureate (IB)	26/42 points from 6 subjects
Foundation Studies	Pass with CGPA of $\geq 2.00$

- MASTER OF SCIENCE IN HOSPITALITY AND TOURISM

Academic Qualification	Requirement
Bachelor's Degree	A Bachelor's Degree with minimum CGPA of 2.75 or equivalent, as accepted by the Senate; or  A Bachelor's Degree with minimum CGPA of 2.50 and not meeting CGPA of 2.75 or equivalent, can be accepted subject to rigorous internal assessment; or  A Bachelor's Degree not meeting CGPA of 2.50 or equivalent, can be accepted subject to a minimum of 5 years working experience in relevant field.  Other qualification recognised by the government.

- DOCTOR OF PHILOSOPHY (HOSPITALITY AND TOURISM)

Academic Qualification	Requirement
Master's Degree	Master's Degree or equivalent, as accepted by the Senate.

\* Any other qualifications is subject to review and approval of certified transcripts. For a full listing of the entry requirements and other details on the respective programs, please scan the QR Code above or check with the counsellor.

\*\* Bahasa Kebangsaan A is compulsory for all Malaysian students that do not fulfil the following requirements:

- without a credit in SPM Bahasa Malaysia.
- without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)