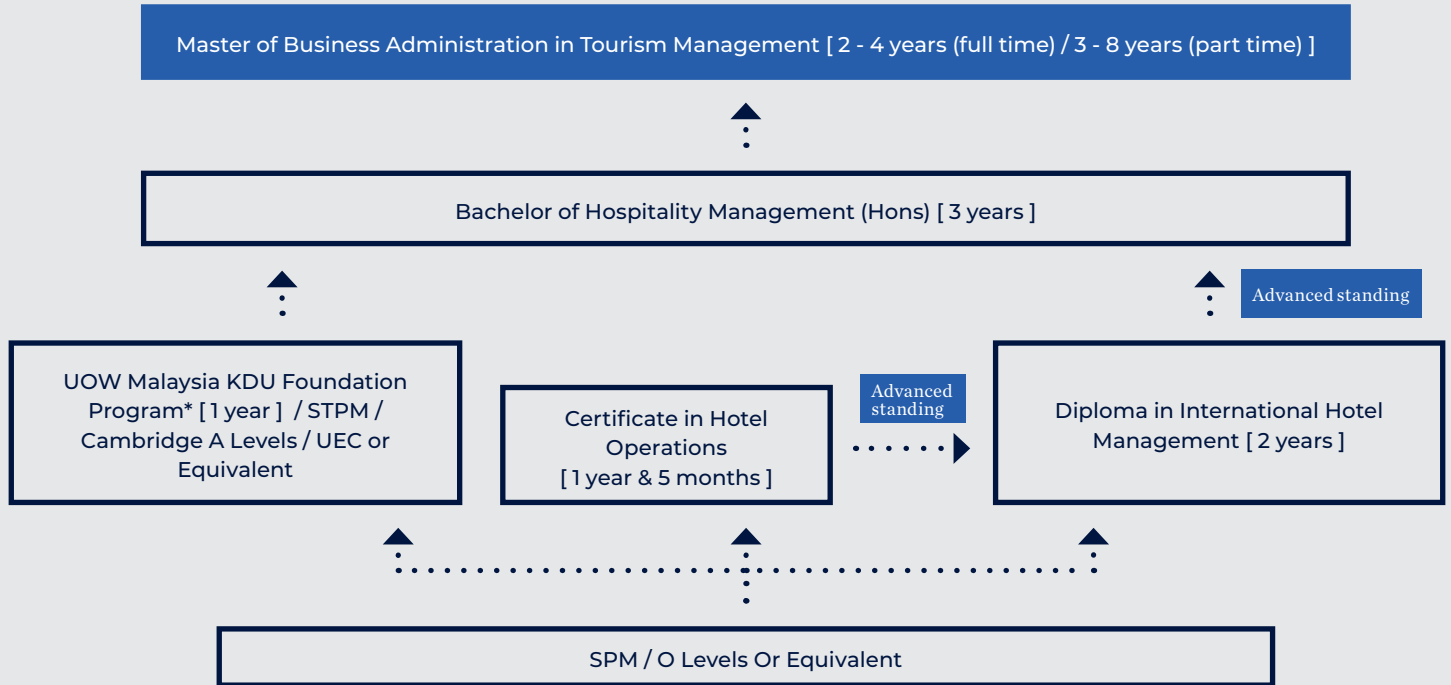


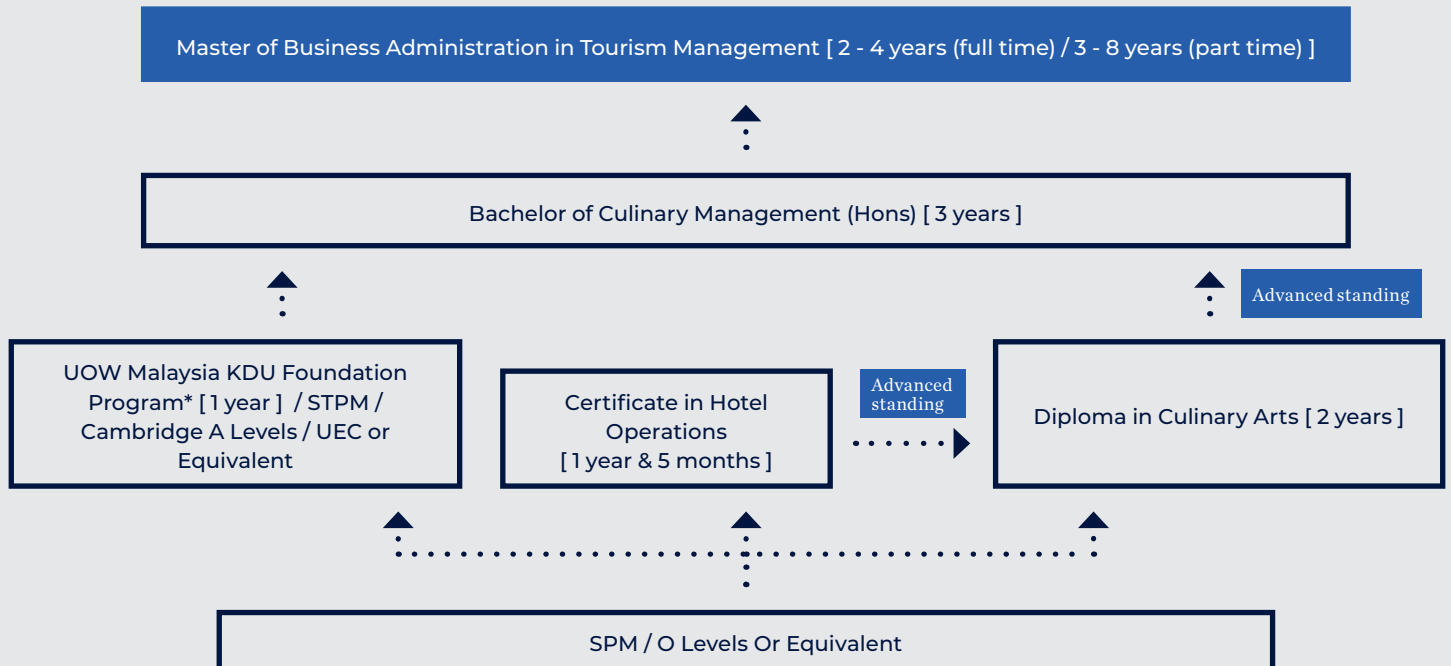


Study route: Hospitality and Tourism

 **Selangor**



Study route: Culinary Arts



* Specific foundation programs that meet the entry requirement.
 For all Postgraduates programs, kindly refer to Postgraduates Brochure or website for more information.



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

Certificate in Hotel Operations

Intakes:

January, May and September

Duration:

1 Year and 5 Months (Full-Time)

Course Location:

UOW Malaysia KDU University College, Utopolis Glenmarie

First step into the dynamic hospitality industry.

The Certificate in Hotel Operations equips students with the essential learning and fundamental skills needed to step into further studies of the dynamic international hospitality industry of today. Students will be introduced to the various facets of hospitality operations such as front office, housekeeping, food and beverage service, and culinary arts.

The programme covers both practical and theoretical aspects by combining both classroom learning and industry placement to prepare those who intend to continue their education or join the work force.

Upon graduation, students may articulate into diploma programs in hospitality & culinary arts. They may also flow-through to the business or mass communication diploma programs at UOW Malaysia KDU.

COURSE STRUCTURE

Year 1

- Basic Accounting
- Higher Elementary English
- Introduction to the Hospitality Industry
- Introduction to Beverage Studies
- Introduction to Personal Development Planning
- Principles of Front Office
- Principles of Kitchen Operations
- Principles of Restaurant Operations
- Principles of Pastry Skills
- Food Hygiene and Safety
- Theory of Food
- Theory of Pastry and Bakery
- Principles of Housekeeping

Year 2

- Industrial Placement (4 months)

MPU

- Bahasa Kebangsaan A*
 - Cultural Studies
 - Bahasa Melayu Komunikasi 1 (International Students)
 - Pengajian Malaysia 1 (Malaysian Students)
 - Elementary English
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
- without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

| | |
|----------------|-------------------------|
| SPM / O Levels | Pass with min. 1 Credit |
| UEC | Min. 1 Credit |

ENGLISH REQUIREMENT

Local

Student

Pass (SPM / 1119 / UEC / O Levels examination)

International

Student

Band 4.0 in IELTS; or a score of 30 (IBT) or 397 (PBT) in TOEFL; or score 36 and above for Pearson English Test

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU

Career Opportunities:

Catering Assistant | Food & Beverage Assistant | Front Office Receptionist | Housekeeping Attendant | Human Resource Clerk | Kitchen Assistant



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

Diploma in International Hotel Management

Intakes:

January, May and September

Duration:

2 Years (Full-Time)

Course Location:

UOW Malaysia KDU University College, Utopolis Glenmarie

Be instrumental in providing excellent hospitality service.

With a syllabus that strikes the perfect balance between theoretical and practical aspects of management in the hospitality industry, students receive a transformative experience where they attend seminars and classes by lecturers who hail from all over the world.

Students will study hospitality-specific modules such as Front Office Management, Food Production, Housekeeping Management along with general business subject areas. These modules give a detailed insight and understanding of the international hospitality industry, both through their practical skills training sessions and management studies.

In this programme, students also have the option of obtaining a parchment from IMI International Management Institute, Switzerland.

Career Opportunities:

F&B / Operations Executive | Business Development Executive | Customer Service Executive | Housekeeper Executive | Duty Manager | Purchasing Executive | Restaurant Supervisor

Educational Partner:



COURSE STRUCTURE

Year 1

- Oral Communication
- The Hospitality Industry
- Hospitality & Tourism Geography
- Front Office Management
- Cultural Studies
- Writing and Referencing
- Food Hygiene and Safety
- Menu Design & Development
- Introduction to Food Production
- Food Nutrition
- Food and Beverage Costing

Year 2

- Dining Room Service
- Introductory French
- Entrepreneurship Studies
- Beverage Studies
- Industrial Placement
- Hospitality Information Technology
- Housekeeping Management
- Marketing & E-Commerce for Hospitality & Tourism
- Principles of Hospitality Accounting
- Supervision for the Hospitality Industry
- Management of Food & Beverage Project

MPU

- Pengajian Malaysia 2 (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Personal Development Skills
- Society and Development in Malaysia
- Teamwork and Community
- Bahasa Kebangsaan A*

* Bahasa Kebangsaan A is compulsory for all Malaysian students

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

ENTRY REQUIREMENT

Academic Qualification Requirement

| | |
|----------------|--------------------------|
| SPM / O Levels | Pass with min. 3 Credits |
| UEC | Min. 3 Credits |

ENGLISH REQUIREMENT

Local Student Pass (SPM / 1119 / UEC / O-Level English) ; MUET Band 2

International Student Band 4.0 in IELTS; or a min score of 30 (IBT) or 397 (PBT) in TOEFL; or score 36 and above for Pearson English Test

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU



R2/811/4/0269(11/25) A 6426

Diploma in Culinary Arts

Intakes:

January, May and September

Duration:

2 Years (Full-Time)

Course Location:

UOW Malaysia KDU University College,
Utropolis Glenmarie

Explore the amazing world of gastronomy!

Ignite the senses, gain that edge, and jump into the exciting world of gastronomy. This is a unique opportunity for students to learn how to use the freshest ingredients to create sumptuous gourmet dishes that inspire.

Our Diploma in Culinary Arts is designed to help students prepare for various opportunities in the culinary industry. Students can expect to spend a significant amount of time in our commercial kitchens with over 60% of the program based on culinary subjects. This hands-on program covers various aspects of the culinary field – from theoretical classes on Menu Design, Food Nutrition, F&B Costing, Beverage Studies to practical classes on Culinary Artistry, Patisserie, Garde Manger, Butchery, Classical French and more.

Career Opportunities:

Catering Chef | Celebrity Chef | Chef de Cuisine | Chef de Partie | Commis Cook | Cruise Line Chef | Food Critic | Food Photographer | Food Promoter

Educational Partner:



COURSE STRUCTURE

Year 1

- Oral Communication
- The Hospitality Industry
- Culinary Essentials: Larder
- Introduction to Patisserie
- Culinary Essentials: Butchery
- Garde Manger
- Food Hygiene and Safety
- Menu Design & Development
- Culinary French
- Food Nutrition
- Food and Beverage Costing
- Writing and Referencing

Year 2

- Intermediate Patisserie
- International Cuisine & Service
- Entrepreneurship Studies
- Beverage Studies
- Industrial Placement (4 months)
- Culinary Artistry
- Marketing & E-commerce for Hospitality & Tourism
- Classical French Cuisine & Service
- Supervision for the Hospitality Industry

MPU

- Pengajian Malaysia 2 (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
 - Personal Development Skills
 - Society and Development in Malaysia
 - Teamwork and Community
 - Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
- without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic Qualification Requirement

| | |
|----------------|--------------------------|
| SPM / O Levels | Pass with min. 3 Credits |
| UEC | Min. 3 Credits |

ENGLISH REQUIREMENT

| | |
|----------------------|---|
| Local Student | Pass (SPM / 1119 / UEC / O-Level English) ; MUET Band 2 |
|----------------------|---|

| | |
|------------------------------|---|
| International Student | Band 4.0 in IELTS; or a min score of 30 (IBT) or 397 (PBT) in TOEFL; or score 36 and above for Pearson English Test |
|------------------------------|---|

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU



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

Bachelor of Hospitality Management (Hons)

Intakes:

January, July and September

Duration:

3 Years (Full-Time)

Course Location:

UOW Malaysia KDU University College,
Tropolis Glenmarie

Take on the hospitality world confidently!

UOW Malaysia KDU's Bachelor of Hospitality Management (Hons) prepares students to enter the world of hospitality as leaders and managers, allowing great potential for employment and career advancement. It combines management theory covering areas such as Corporate Social Responsibility, Hospitality Financial Management, Hospitality Law, Strategic Human Resources Management and more, with hands-on practical subjects as well as two specialisation for students to choose from:

- Tourism Management
- Events Management

Career Opportunities:

Banquet Manager | Business Development Manager | Convention / Events Planner | Cost Control Manager | Customer Service Manager | Executive Housekeeper | Exhibition Manager | Front Office Manager | Hotel Human Resource Manager | Hotel Manager | Public Relations Manager | Purchasing Manager | Resident Manager | Restaurant Manager | Revenue Manager | Rooms Division Manager | Training Manager

Educational Partner:



COURSE STRUCTURE

Year 1

- Oral Communication.
- Writing and Referencing
- Professional Development Planning
- Hospitality and Tourism Studies
- Front Office Management
- Culinary Essentials
- Accommodation Operations Management
- F&B Catering
- Modern Beverage Management
- Introductory French

Year 2

- Hospitality Marketing and Sales Techniques
- Hospitality Financial Management
- Strategic Human Resource Management
- Food Costing, Purchasing & Merchandising
- Research Methodology
- Hospitality Law
- Food and Beverage Themes
- Quantitative Methods
- Specialisation (2 subjects)

Year 3

- Gastronomy Studies
- Specialisation (3 subjects)
- Final Year Project
- Industrial Placement

Specialisation: Event

- Events Planning & Management
- MICE Management
- Risk Management & Critical Issues in Events Management
- Events Marketing & Sponsorship
- Events Project Management

Specialisation: Tourism

- Tourism Impacts
- Tourism Attractions Management
- Tourism & Its Environment
- Transport & Tourism
- International Tourism Development

MPU

- Hubungan Etnik and Tamadun Islam dan Tamadun Asia (Malaysian Students) / Bahasa Melayu Komunikasi 2 and Pengajian Malaysia 3 (International Students)
- Entrepreneurship
- Malaysia and Global Issues
- Global Social Responsibility
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

| | |
|------------------------|--------------------------|
| STPM / GCE A Levels | 2 Principal Passes |
| UEC | Min. 5 Credits |
| Diploma | Pass with min. CGPA 2.00 |
| Foundation Studies | Pass with min. CGPA 2.00 |

ENGLISH REQUIREMENT

Local Student

Band 4 in MUET

International Student

Band 5.0 in IELTS; or a min score of 42 (IBT) or 410 (PBT) in TOEFL; or score 47 and above for Pearson English Test

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU



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

Bachelor of Culinary Management (Hons)

Intakes:

January, July and September

Duration:

3 Years (Full-Time)

Course Location:

UOW Malaysia KDU University College,
Utropolis Glenmarie

Embrace creativity & innovation in a new world of avant garde cuisine!

The gastronomic experience is no longer just about cooking skills. Students today who aspire to become professionals in the industry, need to understand nutrition, culinary artistry and menu planning amongst other things.

Our degree programme prepares students to address all aspects of the kitchen and meet the challenges of an increasingly sophisticated and demanding culinary industry. In addition to subjects such as Culinary Essentials, Garde Manger and Basic Patisserie, students will also undertake subjects such as Corporate Social Responsibility, Entrepreneurship, Hospitality Marketing and more.

Students may choose from two different specialisation:

- Culinary Operations
- Baking and Pastry

Students' undertaking either specialisations can now further enhance their culinary education with the semester abroad option at ALMA La Scuola Internazionale di Cucina Italiana, Italy (separate charges apply).

Career Opportunities:

Group Chef | Celebrity Chef | Executive Chef | Executive Sous Chef | Food Critic | Food Photographer | Food Research Specialist | Food Stylist | Food Writer | Kitchen Director | Restaurant Owner

COURSE STRUCTURE

Year 1

- Oral Communication
- Writing and Referencing
- Basic Patisserie
- Culinary French
- Food Nutrition & Health
- Food Hygiene and Safety
- Professional Development Planning
- Menu Planning
- Culinary Essentials: Larder Preparation
- Culinary Essentials: Butchery
- Culinary Essentials: Gardemanger

Year 2

- Culinary Artistry & Design
- Food & Beverage Management
- Hospitality Financial Management
- Hospitality Marketing and Sales Techniques
- Strategic Human Resources Management
- Research Methodology
- F&B Catering
- Food Costing, Purchasing & Merchandising
- Specialisation (2 subjects)

Year 3

- Gastronomy Studies
- Specialisation (3 subjects)
- Final Year Project
- Industrial Placement

Specialisation: Culinary Operations

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

Specialisation: Baking and Pastry

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

Semester Abroad at ALMA La Scuola Internazionale di Cucina Italiana, Italy.

- Italian Cuisine
- History of Italian Cuisine
- Italian Pastry & Bakery
- Italian Wines
- Italian Language
- Nutrition & HACCP
- Guest Chef Demonstrations
- Field Trips
- Internship in Italy

MPU

- Hubungan Etnik and Tamadun Islam dan Tamadun Asia (Malaysian Students) / Bahasa Melayu Komunikasi 2 and Pengajian Malaysia 3 (International Students)
- Entrepreneurship
- Malaysia and Global Issues
- Global Social Responsibility
- Bahasa Kebangsaan A*

* Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

| | |
|------------------------|--------------------------|
| STPM / GCE A Levels | 2 Principal Passes |
| UEC | Min. 5 Credits |
| Diploma | Pass with min. CGPA 2.00 |
| Foundation Studies | Pass with min. CGPA 2.00 |

ENGLISH REQUIREMENT

Local Student

Band 4 in MUET

International Student

Band 5.0 in IELTS; or a min score of 42 (IBT) or 410 (PBT) in TOEFL; or score 47 and above for Pearson English Test

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU

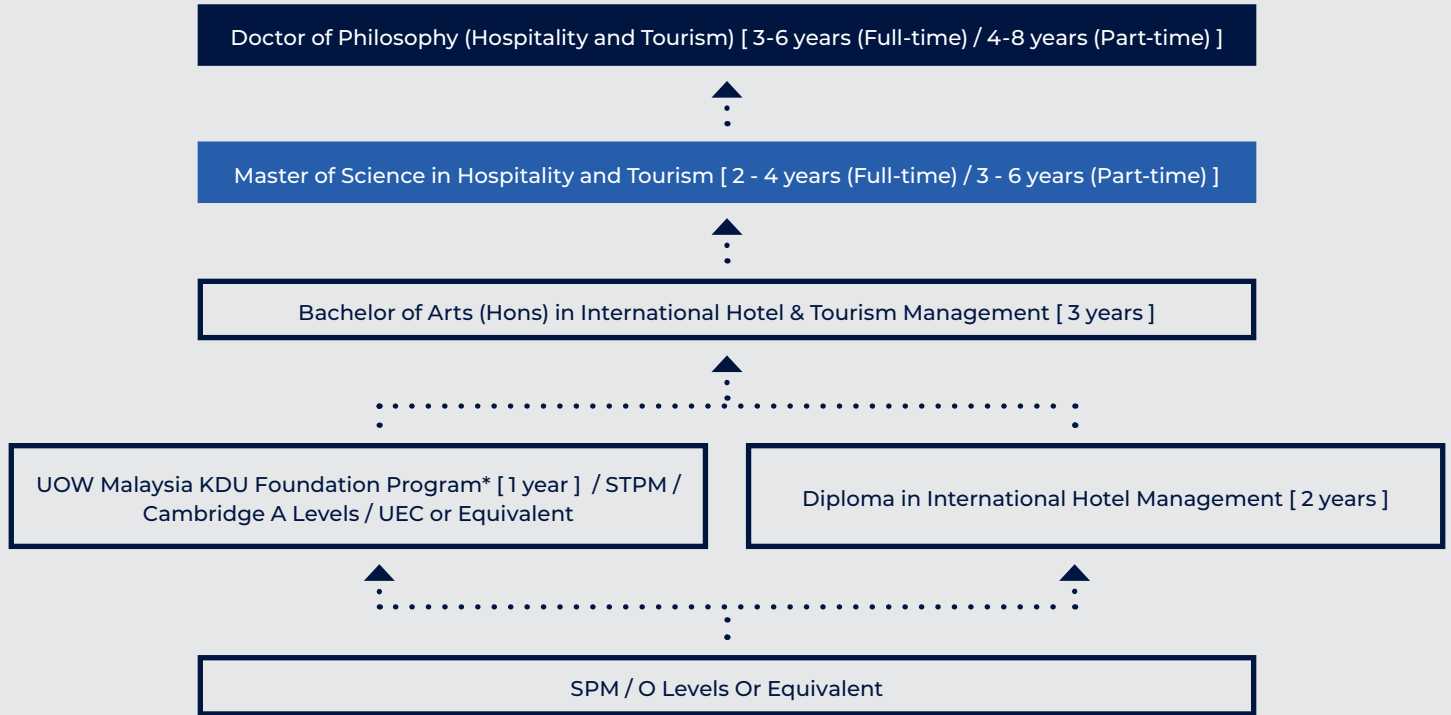
Educational Partners:



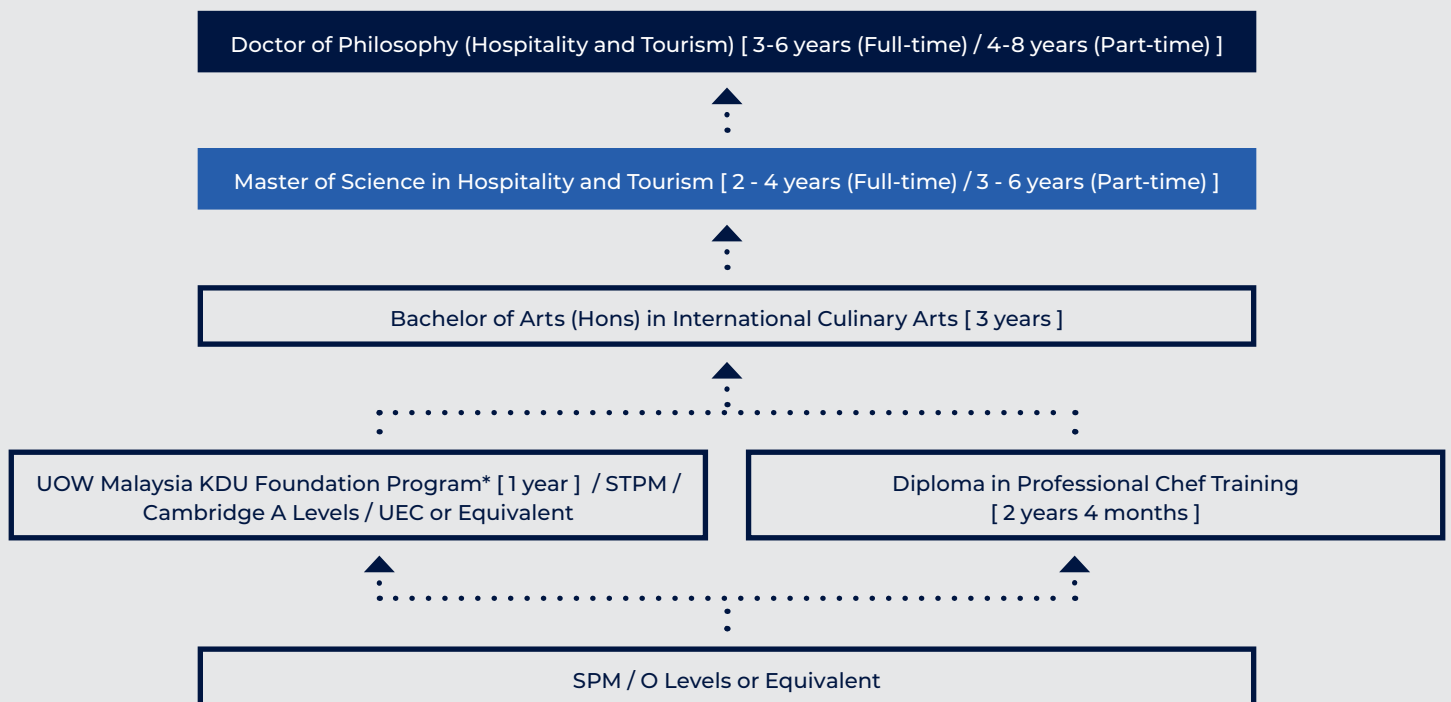


Study route: Hospitality and Tourism

 **Penang**



Study route: Culinary Arts



* Specific foundation programs that meet the entry requirement.
 For all Postgraduates programs, kindly refer to Postgraduates Brochure or website for more information.



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

Diploma in International Hotel Management



Dual awards

Intakes:

January, May and September

Duration:

2 Years (Full-Time)

Course Location:

UOW Malaysia KDU Penang
University College, George Town

The dual award Diploma in International Hotel Management is designed to prepare students for operations management and the 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 perspective with modern management techniques.

For practical experience, students will intern for a semester industrial placement in renowned hotels or resorts in Malaysia or abroad. The program focuses on courses required for industry by nurturing professionalism and the personal characteristics that are essential for success in the industry. Graduates of this program receive not only a UOW Malaysia KDU diploma, but also an award from IMI International Management Institute in Luzern, Switzerland.

Career Opportunities:

Banquet Manager | Business Development Manager | Convention / Events Planner | Cost Control Manager | Customer Service Manager | Executive Housekeeper | Exhibition Manager | Front Office Manager | Hotel Human Resource Manager | Hotel Manager | Public Relations Manager | Purchasing Manager | Resident Manager | Restaurant Manager | Revenue Manager | Rooms Division Manager | Training Manager

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

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

Year 2

- Fundamentals of Marketing
- Restaurant Management Theory and Practice
- Culinary Fundamentals Theory and Practice
- Hospitality and Tourism Law
- Managing Guest Experience
- Financial Accounting for Hospitality
- Hospitality Facilities Management
- Oral Communication
- Hospitality Entrepreneurship
- Industrial Placement
- Internship Workshop

MPU

- Pengajian Malaysia 2 (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
 - Personal Development Skills
 - Society and Development in Malaysia
 - Teamwork and Community
 - Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
- without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

| | |
|---------------|-----------|
| SPM / O Level | 3 Credits |
| UEC | 3 Credits |

ENGLISH REQUIREMENT

Local Student

Pass (English at SPM level or equivalent)

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 397 (PBT) in TOEFL; or Cambridge English CAE & CPE (from 2015) (140); or PTE Academic (36)

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU



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

Diploma in Professional Chef Training



Dual awards

Intakes:

January, May and September

Duration:

2 Years and 4 Months (Full-Time)

Course Location:

UOW Malaysia KDU Penang
University College, George Town

If you are passionate about cooking up a storm and yet still want to be able to foray into the management level, this diploma is perfect for you. In this course, not only will you discover various cooking techniques and technical subjects that include butchery, patisserie, culinary arts and design, but you will also be exposed to the supervisory skills needed to succeed upon graduation.

The School of Hospitality, Tourism & Culinary Arts (SHTCA) was recently awarded the World Association of Chefs Societies (WACS) Recognition of Quality Culinary Education program as an approved school. The WORLDCHEFS Recognition of Quality Culinary Education program seeks to recognize educational institutions which offer culinary and pastry art programs that meet or exceed global standards for quality culinary education.

It is a landmark program that officially recognizes high standards in Culinary Education and training by schools on an international level. SHTCA joins WORLDCHEFS to work toward improving culinary standards and education.

Career Opportunities:

Catering Chef | Chef de Cuisine | Chef de Partie | Commis Cook | Cruise Line Chef | Executive Chef | Executive Sous Chef | Kitchen Director | Restaurant Owner | Sous Chef

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

- Nutrition & Food Hygiene
- Fundamentals of Menu Planning
- Introduction to Hospitality Studies
- Larder
- Butchery
- Patisserie I
- Oral Communication
- 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 Skills II
- Kitchen Management and Supervision
- Food & Beverage Cost Control
- Introduction to Marketing
- Kitchen Maintenance and Design
- Project Module
- Entrepreneurship

Year 3

- Industrial Placement

MPU

- Pengajian Malaysia 2 (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Personal Development Skills
- Society and Development in Malaysia
- Teamwork and Community
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

| | |
|----------------|-----------|
| SPM / O Levels | 3 Credits |
| UEC | 3 Credits |

ENGLISH REQUIREMENT

Local Student

Pass (English at SPM level or equivalent)

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 397 (PBT) in TOEFL; or Cambridge English CAE & CPE (from 2015) (I40); or PTE Academic (36)

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU

Professional Certification:



RECOGNITION OF QUALITY
CULINARY EDUCATION
WORLD ASSOCIATION OF CHEFS SOCIETIES

Graduates receive a professional certification from WORLDCHEFS



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



Dual awards

Intakes:

January, May and September

Duration:

3 Years (Full-Time)

Course Location:

UOW Malaysia KDU Penang University College, George Town

This dual award program is developed from a combination of two fields of study; Hotel and Tourism. The curriculum is designed for graduates to be able 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 comprehensively-trained to take on responsibilities that will prove invaluable to their career development in these industries. The dissertation component allows for self-study and for students to further specialise in their chosen field.

Career Opportunities:

Banquet Manager | Business Development Manager | Convention / Events Planner | Cost Control Manager | Customer Service Manager | Executive Housekeeper | Exhibition Manager | Front Office Manager | Hotel Human Resource Manager | Hotel Manager | Public Relations Manager | Purchasing Manager | Resident Manager | Restaurant Manager | Revenue Manager | Rooms Division Manager | Training Manager

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
- Global Hospitality and Tourism Industry
- Rooms Division Operations and Management – Housekeeping
- Rooms Division Operations and Management – Front Office
- Financial Accounting
- Oral Communication
- 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

- Research Methods
- Introduction to Tourism Events Management
- Tourism Events Planning and Leadership
- Writing and Referencing
- Tourism and Hospitality Risk Management
- Industrial Placement
- Dissertation

MPU

- Hubungan Etnik and Tamadun Islam dan Tamadun Asia (Malaysian Students) / Bahasa Melayu Komunikasi 2 and Pengajian Malaysia 3 (International Students)
- Entrepreneurship
- Malaysia and Global Issues
- Global Social Responsibility
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

| | |
|--------------------------------------|-----------------------------|
| STPM | 2 Principal Passes |
| GCE A Level | 2 Principal Passes |
| UEC | 5 Credits |
| Foundation/ Matriculation | Pass with min. CGPA of 2.00 |
| Australian Matriculation/ Foundation | ATAR Score of 55 |
| International Baccalaureate (IB) | 24 points from 6 subjects |
| Diploma | Pass with min. CGPA of 2.00 |

The above candidates without a Credit in English may be admitted if the above qualification contains subject in English and its achievement is equivalent or above the minimum requirement at SPM level.

ENGLISH REQUIREMENT

| | |
|------------------------------|---|
| Local Student | Pass (English at SPM level or equivalent) |
| International Student | Band 5.0 in IELTS; or a min score of 42 (IBT) or 410 (PBT) in TOEFL; or Cambridge English CAE & CPE (from 2015) (154); or PTE Academic (47) |

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU



Bachelor of Arts (Hons) in International Culinary Arts



Dual awards

Intakes:

January, May and September

Duration:

3 Years (Full-Time)

Course Location:

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, graduates will contribute to bringing regional culinary and restaurant standards to a higher level.

Career Opportunities:

Area / Group Chef | Catering Chef | Chef de Cuisine | Chef de Partie | Cruise Line Chef | Executive Chef | Executive Sous Chef | Food Research Specialist | Food Stylist | Food Writer | Kitchen Director | Nutritionist | Restaurant Owner

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.

Professional Certification:



Graduates receive a professional certification from WORLDCHEFS

COURSE STRUCTURE

Year 1

- Personal Development Skills
- Food Safety and Hygiene
- Nutrition and Health
- Oral Communication
- 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
- Writing and Referencing
- Industrial Placement

MPU

- Hubungan Etnik and Tamadun Islam dan Tamadun Asia (Malaysian Students) / Bahasa Melayu Komunikasi 2 and Pengajian Malaysia 3 (International Students)
- Entrepreneurship
- Malaysia and Global Issues
- Global Social Responsibility
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Level, or other equivalent programs)

ENTRY REQUIREMENT

Academic

| Qualification | Requirement |
|--|-----------------------------|
| STPM | 2 Principal Passes |
| GCE A Level | 2 Principal Passes |
| UEC | 5 Credits |
| Foundation/ Matriculation | Pass with min. CGPA of 2.00 |
| Australian Matriculation/ Foundation | ATAR Score of 55 |
| International Baccalaureate (IB) | 24 points from 6 subjects |
| Diploma | Pass with min. CGPA of 2.00 |

The above candidates without a Credit in English may be admitted if the above qualification contains subject in English and its achievement is equivalent or above the minimum requirement at SPM level.

ENGLISH REQUIREMENT

| | |
|------------------------------|---|
| Local Student | Pass (English at SPM level or equivalent) |
| International Student | Band 5.0 in IELTS; or a min score of 42 (IBT) or 410 (PBT) in TOEFL; or Cambridge English CAE & CPE (from 2015) (154); or PTE Academic (47) |

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia KDU