



CULINARY ARTS & PASTRY

ENTRY REQUIREMENTS

- Minimum 18 years
- Level 3 Qualification is required
- Progression student need to provide previous qualification transcript*

CAREER PROSPECTS

- Commis 1,2, Chef (Junior)
- Chef de Partie
- Sous Chef
- Executive Chef/Head Chef

LEVEL 3 DIPLOMA IN CULINARY ARTS AND PASTRY	LEVEL 5 BACHELOR OF CULINARY ARTS YEAR 2
Occupational Safety and Health	Social Media and Digital Marketing
Communication Skills and Public Speaking	Statistics for Hotel and Tourism Management
Event Operations	Managing Events
Culinary Arts Principles	Tourism and Hotel Management
Food and Beverage Service	Food and Beverage Management
Breakfast & Appetizers	Menu Design and Development
Main Course Preparation	Principles of International Cuisine
Desserts, Salads and Sandwiches	Principles of Asian Cuisine
BACHELOR OF CULINARY ARTS YEAR 1 (LEVEL 4 ADVANCED DIPLOMA)	LEVEL 6 BACHELOR OF CULINARY ARTS YEAR 3
Environmental, Social and Governance	Leadership and Team Dynamics & Development
Revenue and Yield Management in Culinary Arts	Human Resource Management
Culinary Arts Operations Management	Culinary Project Management
Malaysian Heritage Cuisine	Entrepreneurship
Personal and Professional Development	Finance for Non-Finance Managers
Principles of Management in Culinary Arts	Food Science and Nutrition
	Kitchen and Equipment Management
	Quality Management System



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