

KNOWLEDGE & SKILLS TVET COLLEGE

CULINARY ARTS & PASTRY

LEVEL 3 DIPLOMA IN CULINARY ARTS AND PASTRY (12 months)

Occupational Safety and Health
Communication Skills and Public Speaking
Event Operations
Culinary Arts Principles
Food and Beverage Service
Breakfast & Appetizers
Main Course Preparation
Desserts, Salads and Sandwiches

LEVEL 4 ADVANCED DIPLOMA BACHELOR OF CULINARY ARTS YEAR 1 (9 months)

Environmental, Social and Governance
Revenue and Yield Management in Culinary Arts
Culinary Arts Operations Management
Malaysian Heritage Cuisine
Personal and Professional Development
Principles of Management in Culinary Arts

LEVEL 5 BACHELOR OF CULINARY ARTS GRADUATE DIPLOMA YEAR 2

Social Media and Digital Marketing
Statistics for Hotel and Tourism Management
Managing Events
Tourism and Hotel Management
Food and Beverage Management
Menu Design and Development
Principles of International Cuisine
Principles of Asian Cuisine

LEVEL 6 BACHELOR OF CULINARY ARTS YEAR 3 (12 months)

Leadership and Team Dynamics & Development
Human Resource Management
Culinary Project Management
Entrepreneurship
Finance for Non-Finance Managers
Food Science and Nutrition
Kitchen and Equipment Management
Quality Management System

ENTRY REQUIREMENTS

- Minimum 16 years old
- Progression students need to provide previous qualification transcript*

The Soul To Culinary

CAREER PROSPECTS

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

