



KNOWLEDGE & SKILLS
TVET
COLLEGE



**Skill Development
Council Canada**

KNOWLEDGE & SKILLS TVET COLLEGE

CULINARY ARTS & PASTRY

Learn. Create. Inspire.



LEVEL 3

**VOCATIONAL 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

**VOCATIONAL 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

**GRADUATE DIPLOMA
BACHELOR OF CULINARY ARTS**
YEAR 2 (12 months)

- 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*



APPETIZER



MAIN DISH



DESSERT



COFFEE

CAREER PROSPECTS

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



EXPERT
TRAINERS



PRACTICAL
LEARNING



INDUSTRY
EXPOSURE



GLOBAL
OPPORTUNITIES

The Soul to Culinary

Passion. Creativity. Excellence.



ENROL TODAY!

60182079369

www.knowskillstvet.com