

KNOWLEDGE & SKILLS TVET COLLEGE

LAPT London Academy of Professional Training

LAXENIA

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!

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www.knowskillstvet.com