

# Bachelor of Culinary Arts (Hons)

R/811/6/0294(MQA/FA5513)12/27



**Delivery Mode:**  
Conventional

**Duration of Study:**  
3 Years (Full-Time)

**Intakes**  
• January, April and September

**Academic Schedule**  
• January : 9 weeks\*  
• April : 17 weeks\*  
• September : 17 weeks\*

*\*Inclusive of exam period.*



**Interested in this course?**  
We are more than happy to share.  
Email us or give us a call.

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## Master Professional Culinary Skills and Techniques

The Bachelor of Culinary Arts (Hons) programme is a study in the broad areas of food preparation, cooking methods and technologies used in the production of food. This course prepares students to enter into, and manage, culinary businesses in an increasingly competitive environment globally. This advanced professional culinary programme provides the strong theoretical and practical knowledge, skills and art that are necessary to work as a professional chef or within the professional culinary industry. With major subjects such as Culinary Artistry and Food Creative Media, 4 additional subjects will also be offered to educate and train students to be professionally skilled chefs with mastery in culinary skills and techniques, decorating and presenting food in an artistic manner.

## Career Prospects

- Professional Chef
- Chef Artist
- Pastry / Bakery Chef
- Cake Designer & Artist
- Caterer Supervisor
- Sales Manager
- Procurement Officers
- Food Stylist
- Food Writer
- Food Consultant

## Areas of Knowledge

### Culinary Knowledge

The fundamentals of food concepts, nutrition, gastronomy, culture and cooking methods.

### Intermediate / Advanced Culinary Skills

Food preparation, cooking techniques and food presentation.

### Advanced Pastry and Cake Designing

Creation and decoration of creative confections.

### Malaysian, International and Modern Cuisine

The chance to explore traditional, modern and fusion cuisine.

### Management, Leadership and Entrepreneurship

Skills for organisational behaviour and understanding management principles.

### Did You Know?

#### QUALIFIED EXPERTS

Learn from renowned chefs on the best culinary artistry.

#### PRACTICAL SKILLS

Be equipped with decision making, problem solving and presentation skills which will be useful in the 21st century hospitality industry.

#### INDUSTRIAL TRAINING

Get the best exposure with a 5-Star Hotel.

### Why UNITAR?

#### 5-STAR QUALITY

5-STAR rating in QS for Teaching, Employability, Inclusiveness, Online Education and Accounting and Finance.

#### AFFORDABILITY

PTPTN, ZAKAT, HRDF, EPF and various financial aid available.

#### UNITAR C.A.R.E

We ensure that students are well-equipped with applicable skills: Collaborative, Adaptive, Reflective and Entrepreneurial.

### Entry Requirements

A pass in STPM with a minimum of Grade C (GP 2.00) in any two (2) subjects, or its equivalent;

OR

A pass in STAM with a minimum grade of Jayyid or its equivalent;

OR

A pass in UEC with a Grade B in five (5) subjects;

OR

Matriculation / Foundation / Pre-University with a minimum CGPA of 2.00 or its equivalent;

OR

A Diploma (Level 4, MQF) with a minimum CGPA of 2.00 or its equivalent;

OR

Pass Diploma Kemahiran Malaysia (DKM)/ Diploma Lanjutan Kemahiran Malaysia (DLKM)/ Diploma Vokasional Malaysia (DVM) with a minimum CGPA of 2.50 in relevant field subject to the approval of the Senate and MUST attend bridging courses;

OR

Pass DKM/ DLKM/ DVM with at least CGPA 2.00 AND have at least two (2) years of work experience in the relevant field and MUST attend bridging courses;

OR

Any other equivalent qualifications recognised by the Malaysian Government;

OR

Entry requirements for admission into the Bachelor's programme (Level 6, MQF) through APEL as approved by the Ministry of Education (MOHE). Applicants must be/have:

1. A Malaysian citizen; AND
2. The candidate should be more than 21 years of age in the year of application;

3. Relevant work experience / prior experiential learning; AND
4. Pass the APEL Assessment

### ENGLISH REQUIREMENT

#### Local Students

Exempted from University English Courses:

1. Distinction in SPM / SPMV English
2. MUET Band 4, 5 and 6
3. A pass in English Course at a previous institution

Required to take English Preparatory 2:

1. Credit in SPM / SPMV English
2. MUET Band 1, 2 and 3

Required to take both English Preparatory 1 and 2:

1. No credit in SPM / SPMV English

#### International Students

Minimum score of 5.0 for IELTS OR its equivalent

### Programme Core Modules

- Kitchen Hygiene, Sanitation and Safety
- Culinary Essential
- Fundamentals of Food Preparation
- Fundamentals of Baking and Ingredients
- Culinary Nutrition
- Basic Pastry and Cake Making
- Malaysia Regional Cuisine
- Foodservice Organisations
- Advance Confectionary
- Modern Garde Manger
- Food and Beverage Service Management
- Food Procurement and Cost Control
- Principle of Gastronomy
- Restaurant Operational Analysis
- Banquet Food Production
- Creative and Contemporary Cuisine
- Food Styling for Photography
- Commercial Food Operation
- Project Paper in Gastronomy

### Common Core Modules

- English for Academic Purposes
- Business Communication
- Human Resources Management
- Statistic for Social Science
- Entrepreneurship
- Research Methods

### MPU Modules

- Hubungan Etnik / Bahasa Melayu Komunikasi 2 (Int)
- TITAS / Pengajian Malaysia 3 (Int)
- Design Thinking / Bahasa Kebangsaan A
- Co-Curriculum

### Minor A (Food Creative Media)

- Media Design and Graphic
- Culinary Writing (Elective)
- Food in Media, Communication and Visual Art
- Gastronomic Tourism

### Minor B (Culinary Artistry)

- Creative Culinary Skills and Arts
- Cake Decorating Artistry
- Food Design and Presentation
- Strategic Menu Management (Elective)

## Get ahead in the culinary industry.

Strong focus on culinary artistry and technical skills.

Learn from award-winning chefs in industry-standard kitchen and tools, as well as fresh ingredients.

Get internships at top hotels and obtain international culinary experience.



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