

Diploma in Culinary Arts

R/811/4/0055(MQA/FA1708)01/22



Agensi Kelayakan Malaysia
Malaysian Qualifications Agency


Delivery Mode:
Conventional

Duration of Study:
2 Years 6 Months (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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Culinary Skills You Can Take With You Wherever You Go

The Diploma in Culinary Arts programme is designed to equip students with the basic necessary knowledge and skills in food service and culinary management, particularly in the hotel and restaurant industry. Besides lessons in food preparation, this programme covers the spectrum of related scope such as Marketing and Human Resource Management, Purchasing and Cost Control, in preparation for a successful career in this field.

Career Prospects

- Restaurant Career
- Hotel Career
- Personal / Private Chef
- Recipe Developer
- Food Stylist
- Food Writer

Areas of Knowledge

Essential Culinary Knowledge

Food concept theories, sanitation, food preparation and other cooking principles.

Culinary Skills and Training

Learn the basic cooking methods, baking, design, and presentation.

Artistry Expertise

Plating and garnishing, sculptures, and other decorative skill.

Local and International Cuisine

The understanding of culinary culture and traditions.

Management and Operations

Knowledge on kitchens, restaurants, marketing, financials, and human resources.

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 SPM with a minimum of three (3) credits in any subject or its equivalent;

OR

A Certificate (Level 3, MQF) in a related field or its equivalent;

OR

A pass in SKM Level 3 in a related field subject to Senate approval and MUST attend bridging courses;

OR

Any other equivalent qualifications recognised by the Malaysian Government;

Entry requirements for admission into the Diploma's programme (Level 5, 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 20 years of age in the year of application;
3. Relevant work experience / prior experiential learning; AND
4. Pass the APEL Assessment

ENGLISH REQUIREMENT

International Students

minimum score of 4.0 for IELTS OR its equivalent

Programme Core Modules

- Foodservice Sanitation
- Introduction to Butchery
- Food and Beverage Service Operations
- Fundamentals of Food
- Pastry and Cake Making
- Basic Cookery
- Malaysian Cuisine
- Purchasing and Cost Control
- Malaysian Hawkers Delight
- International Cuisine
- Management of Kitchen Organisation
- Restaurant Management
- Garde Manger Artistry
- Food Commercial Operation
- Industrial Training
- Sugarcraft Artistry
- Industrial Training

University Core Modules

- English 1
- English 2
- English 3

MPU Modules

- Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1 (Int)
- Culture and Society
- Skills Enhancement
- Co-Curriculum

Faculty Core Modules

- Introduction to Management
- Introduction to Hospitality Industry
- Introduction to Marketing
- Introduction to Accounting
- Introduction to Human Resource
- Hospitality Management Accounting

Learn to be a better cook, and eventually, a chef.

Opportunity to participate in local and international competitions.

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

Get internships at top hotels and international culinary experience.



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