DIPLOMA IN CULINARY ARTS

Quality assured by

Kendall
School of Culinary Arts
OFFICIAL AFFILIATE INSTITUTION

Industry recognition by

MAHTEC

Culinary Arts is a highly specialised programme designed to develop and nurture leaders in the culinary arts profession. The programme is developed to provide practical culinary skills and entrepreneurship skills to students. Specialisations available include Kitchen & Larder or Patisserie.

Highlights

- A balanced focus on practical and entrepreneurship skills in the areas of culinary and food service operations
- Internship program with established hospitality and tourism organisations, the government sector, airlines, catering companies, events companies, F&B related organisations and more, for real industry exposure
- Emphasis on personal and soft skills development to prepare students for a rewarding career
- Stringent quality control of syllabus and assessment by Kendall College
- Students graduating from this program will be the first to receive the Malaysian Association of Hotels Training and Education Centre (MAHTEC)'s industry award

Career opportunities

Graduates will have their pick of career options in the hospitality and tourism industry. For example, they can choose to be a Professional Chef, Catering Manager, Restaurateur, Food Consultant, or even start their own F&B businesses

Offered at

INTI International College Subang
KPT/JPS(MQA/PA1485)06/2017
INTI International College Penang
KP/JPS(N/811/4/0089)07/2017

INTAKES: JAN, APR & AUG

Duration

2 Years (Inclusive of internship)

Programme structure

Year 1

- Culinary Operations
- Culinary Skills
- Food & Beverage Cost Control
- Food & Beverage Management
- Food & Beverage Operations
- Hospitality English 1
- Hospitality English 2
- Information Systems
- Introduction to the Hospitality Industry
- Kitchen Planning & Design
- Pastry & Dessert

Year 2

- Business Accounting
- Continental Cuisine
- Food Service Operations
- Fundamentals of Marketing
- International Cuisine
- Supervision in Hospitality Industry
- Workplace Communication

Specialisation

Kitchen & Larder
- Garde Manger
- Light Food & Snacks
- Vegetarian Cuisine

Patisserie
- Bread & Breadmaking
- Cake & Cake Decoration
- Pastry Confection

Internship

MPU subjects

- Community Service & Co-curriculum
- Critical Thinking for Better Communication / Bahasa Kebangsaan A*
- Malaysian Studies 2 (Local students) / Communicating in Malay 1B (International students)
- Personal Financial Planning

**For Malaysian students who do not have a credit in SPM BM.*