

DIPLOMA IN CULINARY ARTS WORK- BASED LEARNING

KPT: N/811/4/0394 (12/24) MQA: FA 12520

In today's fast-paced world, the hotel industry is a major blooming industry. The Diploma in Culinary Arts programme at Innovative International College will prepare students with the skills they need for a successful career in the hospitality industry.

Students will enjoy an unrivalled real-life learning environment with innovative exclusive collaboration with hotels and industrial kitchen. Students will be given the opportunity to combine management skills with practical knowledge such as Culinary Artistry, Malaysian Cuisine, International Cuisine, Asian Cuisine and Intermediate Cookery in order to fast-track their careers in the culinary industry.

INTAKE

Monthly intake throughout the year

DURATION

2 Years 6 Months

ENTRY REQUIREMENTS

Pass SPM with at least three (3) credits with any subject and pass in Bahasa Melayu and History or its equivalent

JOB OPPORTUNITY

Head Chef, Executive Chef, Pastry Chef, Sous Chef, Culinary Specialist, Restaurant Manager, Research Manager, Research Chef, Baker, Hospitality Manager, Certified Foodservice Professional, Caterer, Food Stylist, Nutritionist, Food Technologist, Kitchen Manager, Food Critic, Food Safety Specialist, Food Writer

COURSE STRUCTURE

YEAR 1

- Introduction to Hospitality Industry
- Food Hygiene & Sanitation
- Introduction to Culinary Operation
- Food Preparation
- Basic Western Cookery
- Basic Pastry & Bakery
- Food & Beverage Cost Controls
- Kitchen Management
- Basic Pastry & Bakery
- Garde Manger

YEAR 2

Practical-Work Based Learning

- Intermediate Cookery
- Culinary Artistry
- Malaysian Cuisine
- International Cuisine
- Asian Cuisine

YEAR 3

- Industrial Training

INNOVATIVE INTERNATIONAL COLLEGE

Unit GL35, Main Lobby, Block C,
Kelana Square, Jalan ss7/26,
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