

DIPLOMA CULINARY ARTS

KPT: (N/811/4/0394) MQA: PA 12520

The aim of Diploma Culinary Arts programme is to provide the students with high level culinary skill, both theory and practical with specialized knowledge required to become a superior candidate in a recruiting process and to increase their skills chances of success at the level of junior Chef to top Executive chef.

Innovative International College collaborates with both local and International partnership to offer the industry driven course for its students. Students are taught by a team of experienced and highly qualified, award winning Chef lecturers that hold many title in culinary and experience in hotel industry.

INTAKE	Monthly intake throughout the year
DURATION	2 Years 6 Months
ENTRY REQUIREMENT	Pass in SPM or equivalent with 3 credits including a credit in Bahasa Melayu and pass in History
JOB OPPURTUNITY	Commis Cook, Demi Chef, Kitchen Manager, Health Inspector, Product Development Chef, Cruise Chef, Oil Ring Chef, Food Critic and Artist Chef

COURSE STRUCTURE

YEAR 1

- Introduction to Hospitality Industry
- Food Safety and Sanitation
- Introduction to Culinary Operation
- Practical English 1
- Principles of Accounting
- Food Preparation
- Basic Pastry & Bakery
- Introduction to Computer Applications
- Practical English 2
- Kitchen Management
- Food and Beverage Cost Controls
- Pengajian Malaysia
- Innovation and Creativity
- Garde Manger

YEAR 2

- Food & Beverages Service Skills
- Principle of Management
- Commercial Food Production
- Asian Cuisine
- Business Etiquette
- Western Cuisine
- Culinary Artistry
- Malaysian Cuisine
- Human Resource Management in the Hospitality Industry
- Hospitality Sales and Marketing
- Legal Aspects of The Hospitality Industry
- Entrepreneurship
- Community Services

YEAR 3

- Industrial Training

Tempoh sah laku KPT:
5 Dec 2019 sehingga 4 Dec 2024