

**DIPLOMA IN CULINARY ARTS** 

KPT: N/881/4/0394 MQA: 12520





#### A WORD FROM PROGRAMME LEADER

A very warm welcome to Innovative International College.

Bonjour! I'm Chef Ariff Mahamood. One simple way to think about culinary arts is to consider what makes food appetizing to begin with. As humans, we judge food by the way the food itself looks, how it is presented, how it smells, how it performs or behaves while we taste it, how it feels on the tongue and of course how it makes us feel. You may not have realized that all these factors play a role in our enjoyment of food, but these senses are all working every time you have food in front of you. It's the role of the culinary arts professional to ensure that all of these senses are satisfied positively.

This is why a culinary arts professional takes time to make sure the food looks appealing, is served in attractive or interesting ways, smells appetizing, and appeals to our taste buds. The successful culinary arts professional uses all the tools available to ensure that all of these factors work together to create the perfect dish.

Along the way, you would learn every aspect of the culinary arts profession. You would learn how to present the dishes to the customers, how to garnish a plate, how to cut, dice and slice foods so that it is attractive, how to plate a dish, how to prepare raw foods, how to select fresh cuts of meat and much more.

Final word from me, "A Chef is like a Leader; they are not born but require full skill and knowledge to be the great one. Everyone can be a cook but only one of them can be a chef with a great desire and passion in food".

Enjoy your studies and best wishes for the time you are with us!



WAN ARIFF BIN WAN MAHAMOOD
Programme Leader of
Diploma in Culinary Arts

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## INTRODUCTION TO THE INSTITUTION

Innovative International College (Innovative) was established in 1999 to provide quality and innovative education to students from various walks of life, both local and international.

Approved by the Ministry of Higher Education, Innovative programmes have been accredited by the Malaysian Qualifications Agency (MQA).

Innovative is set up to provide students with the opportunities to improve themselves academically, especially by creating various career pathways including study opportunities with other leading higher education institutions and universities.

Our high quality and challenging programmes not only keep pace with the global education but also equip the students with knowledge, skills and practical experiences to face the working world.

#### VISION

To evolve into a full-fledged university, recognized and respected in business and industry.

#### **MISSION**

Innovative is committed to produce individuals who are multi-taskers and resilient with professional skills and knowledge to effectively function in business and industry.

#### **PHILOSOPHY**

Innovative stands by the belief that all individuals, of every color or creed or economic background, given the opportunity with proper guidance and education, can be molded into respectable individuals who will make a positive contribution to the well-being of the society.

#### **VALUES**

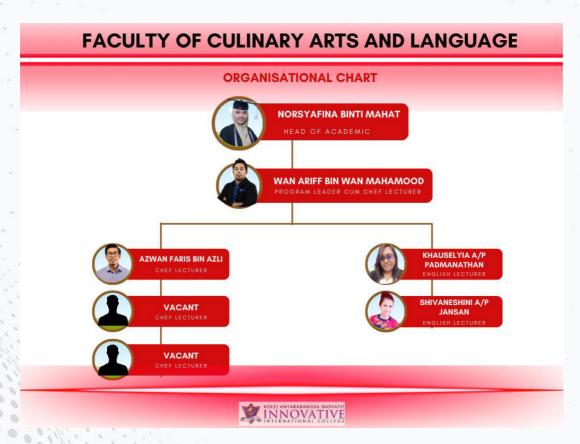
Innovative encourages the highest standard of integrity and ethics in the process of creating a challenging work culture to deliver value to the students. Our employees at Innovative work together as a team to build a better future for our students.

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### **CORPORATE ORGANIZATION CHART**



#### **DIPLOMA IN CULINARY ARTS ORGANIZATION CHART**



## **MEMBERS OF DEPARTMENT**





Master in Gastronomy

ariff@innovative.edu.my

017-4435540

Program Leader Faculty of Culinary Arts





# **AZWAN FARIS BIN AZLI**

Master in Gastronomy Bsc. Hons Culinary Arts Management

azwanfaris@innovative.edu.my 018-3902778

Lecturer





# **KHAUSELYIA PADMANATHAN**

Master in Education (Educational Administration) Bachelor of Education (Language and Literature)

khauselyia@innovative.edu.my ( 0149016642

Lecturer





# SHIVANESHINI JANSAN

Bachelor of Education (Hons)

shivaneshini@innovative.edu.my ( 016-7032335

Lecturer

## **MALAYSIA EDUCATION BLUEPRINT 2015 -2025**



To achieve these system and student aspirations, the MEB (HE) outlines 10 Shifts that will spur continued excellence in the higher education system. All 10 Shifts address key performance issues in the system, particularly with regard to quality and efficiency, as well as global trends that are disrupting the higher education landscape.

The first four Shifts focus on outcomes for key stakeholders in the higher education system, including students in academic and TVET pathways, the academic community, as well as all Malaysians participating in lifelong learning. The other six Shifts focus on enablers for the higher education ecosystem, covering critical components such as funding, governance, innovation, internationalisation, online learning, and delivery.

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Source: Malaysia Education Blueprint 2015-2025 (Higher Education)

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## **ABOUT PROGRAMME**

The Diploma in Culinary Arts programme is designed to equip students who wish to pursue culinary arts with fundamental skills in culinary arts and strong product knowledge, as well as the ability to perform and organise food production. This novel programme equips students with the integral skills and product knowledge to chart a promising career in the F&B and fine dining industries. With quality as the defining hallmark, students are trained to set the standard when it comes to the preparation of food.

## PROGRAM EDUCATIONAL OBJECTIVE (PEO)

The detailed objectives of the programme are:

- 1. To create examples of innovative and imaginative culinary products that integrates activity and information to produce to a high level of service
- 2. To implement and evaluate culinary products in a business environment
- 3. To manage culinary and food services within hospitality industries
- 4. To manage information systems in food service and hospitality industries
- 5. To specify and manage culinary and food-based resources
- 6. To demonstrate intelligence, ingenuity, inventiveness and independence in all areas of endeavour.

### PROGRAMME LEARNING OUTCOME (PLO)

Graduates of this programme will, typically, be able to:

- Demonstrate technical knowledge and associated hands-on skills in the area of specialization
- 2. Demonstrate creativity and entrepreneurship in operational issues
- 3. Demonstrate supervisory ability, teamwork, interpersonal, and social skills
- 4. Communicate effectively and solve operational problems
- 5. Use information from multiple sources
- 6. Demonstrate professionalism in accordance with ethical and legal practices
- 7. Nurture intellectual and professional growth through lifelong learning activities.

#### PROGRAMME STRUCTURE

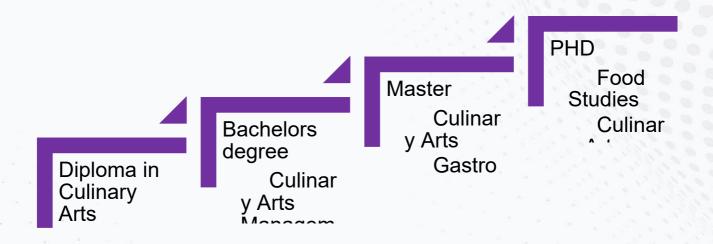
Semester/ Year	Name and Code	Classification	Credit Value
Year 1/Sem 1	DCA 1062 Introduction to Hospitality Industry	Programme Core	2
Year 1/Sem 1	DCA 1083 Food Safety and Sanitation	Programme Core	3
Year 1/Sem 1	DCA 1013 Introduction to Culinary Operation	Programme Core	3
Year 1/Sem 1	ENG 1113 English 1	Common Core	3
Year 1/Sem 1	ACC 1013 Principles of Accounting	Common Core	3
Year 1/Sem 1	DCA 1024 Food Preparation	Programme Core	4
Year 1/Sem 2	DCA 1034 Basic Pastry & Bakery	Programme Core	4
Year 1/Sem 2	CAP 1013 Basic Computer Concept	Common Core	3
Year 1/Sem 2	ENG 1213 English 2	Common Core	3
Year 1/Sem 2	DCA 1043 Kitchen Management	Programme Core	3
Year 1/Sem 2	DCA 1053 Food and Beverage Cost Controls	Programme Core	3
Year 1/Sem 3	MPU 1153 Penghayatan Etika dan Peradaban	Compulsory	3
Year 1/Sem 3	MPU 2312 Professional Ethics in Malaysia	Compulsory	2
Year 1/Sem 3	DCA 1093 Butchery & Garde Manger	Programme Core	4
Year 2/Sem 4	DCA 2093 Food & Beverages Service	Programme Core	4
Year 2/Sem 4	DBM 1101 Principle of Management	Common Core	3
Year 2/Sem 4	DCA 2013 Commercial Food Production	Programme Core	4
Year 2/Sem 4	DCA 2114 Asian Cuisine	Programme Core	4
Year 2/Sem 4	MPU 1232 Business Etiquette	Compulsory	2
Year 2/Sem 5	DCA 2144 Western Cuisine	Programme Core	4
Year 2/Sem 5	DCA 2153 Culinary Artistry	Programme Core	3
Year 2/Sem 5	DCA 2163 Malaysian Cuisine	Programme Core	3
Year 2/Sem 5	DCA 2173 Human Resource Management in the Hospitality Industry	Programme Core	3
Year 2/Sem 5	DCA 2183 Hospitality Sales and Marketing	Programme Core	3
Year 2/Sem 6	DCA 2193 International Cuisine	Programme Core	3
Year 2/Sem 6	ENT 1023 Entrepreneurship	Common Core	3
Year 2/Sem 6	MPU 1442 Community Services	Compulsory	2
Year 3/Sem 7	DCA 3218 Industrial Training	Programme Core	8
	TOTAL CREDIT HOURS		92

# **Subject Classification Credit Value Percentage**

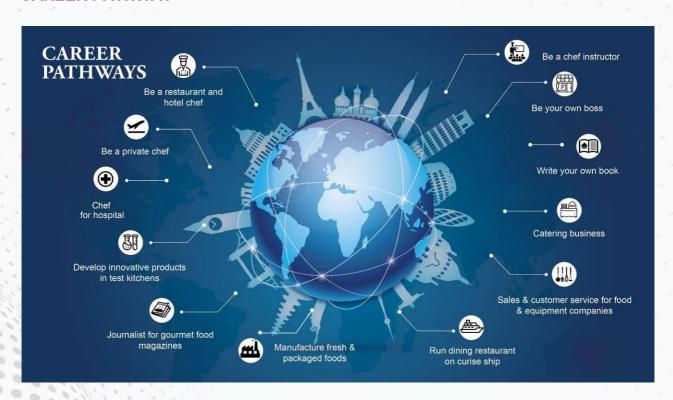
No	Classification	Credit hour	Credit by Percentage
•	- 190 (P)		
1	Common Core	18	20
2	Compulsory	9	10
3	Core	65	70
	Total Credit Value	92	100

## **PATHWAY**

## **ACADEMIC PATHWAY**



### **CAREER PATHWAY**



# ACADEMIC CALENDAR

## ACADEMIC CALENDAR

JAN SESSION (SHORT SEMESTER)

ACTIVITY	DURATION
First week of class (short semester)	7 week
Enrollment of semester two (2) and above (Existing students)	2 week
Add & Drop Subject	2 week
Enrollment of students with penalty charges	1 week
Study week	1 week
Final Exam	1 week
Semester Break	4 week

MAY AND SEPTEMBER SESSION (LONG SEMSTER)

ACTIVITY	DURATION
First week of class (long semester)	14 week
Enrollment of semester two (2) and above (Existing students)	2 week
Add & Drop Subject	2 week
Enrollment of students with penalty charges	1 week
Study week	1 week
Final Exam	2 week
Semester Break	4 week

<sup>\*</sup>The date stated above are subject to change

# ACADEMIC STRUCTURE, REGULATIONS AND PROCEDURE

REGISTRATION

Students must register for their subjects within the timeframe allocated for semester enrolment. The registration dates are published via Innovative Management System (IMS).

## **Late Registration**

The last day for semester registration is stated in the Academic Calendar. Failing to do so, students will be charged with a penalty, which is RM10 per day.

Students are responsible to verify the correctness of their registered subjects and keep a copy of the semester enrolment form.

## Add /Drop a course

#### A student can add a course if:

- a) The total credit hours registered for a particular semester do not exceed the maximum credit hours allowed (20 credits for long semester and 10 credits for short semester).
- b) Application to add a course is done within the timeframe allocated in the Academic Calendar.
- c) Approval is granted by the Programme Leader/Head of School.

### A student can drop a course if:

- a) The total credit hours registered for a particular semester do not exceed the minimum credit hours allowed (12 credits for long semester and 6 credits for short semester).
- b) Application to drop a course is done within the timeframe allocated in the Academic Calendar.
- c) Approval is granted by the Programme Leader/Head of School.

If students wish to carry an extra load, or to reduce the total credit hours more than is allowed, they can appeal to the Programme Leader/Head of School.

#### Important note:

If students do not register their current semester during the permitted time, the student status shall be automatically classified as having deferred their study for the current semester. Generally, students are permitted to defer their study for a maximum of two times only. As a consequence of failure of students to register

themselves for the current semester after having deferred their study twice, the students shall be automatically terminated.

#### **Attendance**

Students must fulfill the attendance requirements as set by both the institution and the Ministry of Higher Education.

Students must attend a minimum of 80% of overall attendance. Failing to do so will result in being barred from sitting for final examination.

For international students who fail to fulfill the attendance requirements, a report to the Immigration will be lodged. This will result in termination of student's visa.

A formal warning letter will be given to students whose attendance is below satisfactory. Table 8 shows the absenteeism procedure.

Certificate	Diploma	Remarks
Absent for 2	1 <sup>st</sup> Absenteeism	Counselling by respective Programme
times		Leader & lecturer & MOU
Absent for 4	2 <sup>nd</sup> Absenteeism	1 <sup>st</sup> warning Letter and Counselling by
times	a (8) 1 "	Programme Leader
Absent for 6	3 <sup>rd</sup> Absenteeism	2 <sup>nd</sup> Warning Letter and Counselling by
times	. 20	Academic Director
The next	The next absenteeism	To be barred from sitting for final
absenteeism	4 8 8	examination (Following 80%
	g 80 <sup>20</sup>	attendance rules from the Ministry of Higher Education)

#### **Study Leave**

Students are required to apply for study leave if they need to be absent for a valid reason. Supporting documents must be submitted to the Programme Leader. A study leave must be approved by the Programme Leader & endorsed by the Head of Academic; otherwise, the student is considered to be absent.

#### **Sick Leave**

A Medical Certificate (MC) must be submitted to the Programme Leader within 72 hours. Else, the student will be treated as absent.

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## **Emergency Leave**

Supporting document (e.g. Death Certificate, Police report and etc) must be submitted to the Programme Leader within 72 hours. Else, the student will be treated as absent.

## **Appeal against Debarring**

Students can appeal against the school's decision on debarring from sitting for the final examination and appeal must be submitted 1 week before the examination. They must fill out the appeal form. The form must be submitted to the Programme Leader together with supporting documents. Decision will be made known to the student & decision made is FINAL.

## **Grading System**

A student's performance in a subject is reflected by the grade received. The relationship between the grade and the point value is standardized for all courses in all programmes as shown below:

## Grading System for Certificate, Diploma and Degree Programme.

The grading system used is as follows:

MARKS	GRADE	GRADE POINT	STATUS
90-100	A+	4.00	2 4 2 2
80-89	A	4.00	DISTINCTION
75-79	Α-	3.67	A
70-74	B+	3.33	
65-69	м <b>В</b>	3.00	e e e
60-64	B-	2.67	PASS
55-59	C+	2.33	
50-54	С	2.00	* 5 2 #0 10 g
47-49	C-	1.67	H 7 96 12
44-46	D+	1.33	CONDITIONAL PASS
40-43	D	1.00	H 96
0-39	F	0.00	FAIL

# For Compulsory courses (MPU2163, MPU2133, MPU2212, MPU2222, MPU2412 and

MPU2422), the grading system is shown below:

Marks	Grade / Status
75 – 100	A
65–74	В
50–64	С
0-49	Fail

#### **GPA & CGPA**

The Grade Point Average **(GPA)** is calculated by dividing the total number of grade points earned by the total number of credit hours attempted. GPA may range from 0.0 to 4.0.

# Total Number of Grade Points for one semester Total Credit Hours for one Semester

The Cumulative Grade Point Average (**CGPA**) is defined as the calculation of the cumulative grade point average value obtained by students in all subjects. The grade points obtained in all subjects are calculated along with the total number of credit hours' students have attempted.

<u>Total Number of Grade Points for all semesters</u>
Total Number of Credit Hours taken

## Repeating & Re-sitting Criteria for Diploma Programmes

Students who failed a subject are required to repeat the failed subject during their study. To be eligible to re-sit an examination, a student must achieve between **35** to **39** marks.

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## The grading system used for re-sit examination is shown in Table 7:

MARKS	GRADE	GRADE POINT	STATUS
47-49	C-	1.67	
44-46	D+	1.33	CONDITIONAL PASS
40-43	D	1.00	
0-39	F	0.00	FAIL

## **FACILITIES**

#### LIBRARY

IIC Library offers an excellent collection of materials in a conducive and vibrant ambience for the library users to indulge in a wider scope of reference for study and research. Students are allowed to borrow 2 books for 2 weeks. The IIC Library is responsible to determine the rules and regulations for user behavior and conduct in the library. It is to enable the best distribution of resources and facilities for all.

## These rules are intended to;

- Protect the rights of users, the use of library materials and facilities.
- Protect the rights of library employees to conduct their work well.
- Preserve library materials and facilities from damage.
- Ensure the safety of library users and staff.

Students should know the due dates of borrowed items checked out in their names, and to return them on time. Students also may renew loans twice only. Lost material charges will be based on the cost of book plus processing fees of RM 30.

## **IIC Library Rules and Regulations**

- a) Library opening hours during semester is 9:00 a.m. to 6:00 p.m. daily except Saturday, Sunday and Public Holidays.
- b) Students must be formally and decently attired as defined in the college dress code.
- c) Only reading and writing materials can be brought into the library. Other materials such as bags, umbrellas, parcels, crash helmet, etc., are not to be brought into the library.
- d) Students are required to conduct themselves properly and cooperate fully with the staff to create a pleasant atmosphere in the library conducive for study and research.
- e) Silence is to be observed in the library.
  - f) Damaging or stealing library materials/properties will lead to strict disciplinary action.

- g) Students are not allowed to remove or change the placement of chairs, tables or any other furniture in the library.
- h) The library accepts no responsibility for lost of personal belonging(s) left unattended.
- i) The library staff on duty has the authority to ask any student, who causes disturbance in the library to leave the premises.
- j) Students may be required to show all books and items they carry for inspection before leaving the library.

#### **COMPUTER LAB**

## **Computer Lab Rules**

#### General

All computer users (staff, students, and others) are expected to be responsible for their own behavior on the computer system, including the Internet, just as they are anywhere else in the college. Users are reminded that their actions can represent the entire college community. This includes materials they choose to access, language they use, ideas they express, and other actions which they take.

## Uncertainty

If you are unsure of what to do, for instance in the case of an error message, a web site offer, a strange e-mail, a hardware malfunction, etc., ask a lab supervisor. It is better to wait and ask than to take an action by yourself that would compromise the computer, or the network.

#### No Noise

Noise must be kept to a minimum to avoid causing distraction of concentration. Please do not let your phone ring, and do not have conversations, or listen to music without headphones in the lab. Students are not allowed to access the computer lab when they are scheduled to have other classes.

## **Air Conditioning**

Because the labs are air conditioned, doors and windows must be kept closed. This is also to prevent the insects which can damage the computers.

## **Equal Access**

It is common that there are not enough computers for the number of people who want to use them (more users than computers). In order to ensure that everyone has some opportunity to use the computers, please limit computer use to one hour, if there are people waiting.

In order to manage this process, please observe the following:

- Add your name to the bottom of the list if there is a computer free and note the time you begin using the computer.
- If you are waiting, check if there is someone who has been using the computer for more than one hour. If there is, you may ask this person to leave and if they should leave, then you can use the computer (note the time in the list).
- When you leave, please note the time you had finished. If no one is waiting, you may use the computer for more than one hour.
- When you are asked to leave, you may add your name to the list again if you
  want to continue using the computer. Please be respectful of your fellow
  students and help ensure that everyone has a fair chance to use the
  computers.
- **Broken Equipment** Do not try to repair the equipment yourself. If you encounter problems with equipment, you should report this to the lab supervisor.
- Cleanliness Smoking, drinking, or eating in the lab can damage the
  equipment and attract insects or rodents and these actions are strictly
  prohibited. Please keep the lab neat; clean up any mess, use rubbish bins,
  and leave equipment and furniture properly arranged.

## **Inappropriate Content**

Controversial content (e.g. pornography) is not appropriate in an academic setting. Users should expect that their browsing history will be recorded, and might be examined by system administrators. For more details, see the ICT Policy and sections below on Web and E-Mail Usage.

### **Account Usage**

Each user must have his/her own account. Accounts are not to be shared. This is for accountability and security. You must log out when you leave. Users should not access other people's files unless permission has been given by the owner of the file.

Programs (e.g. Yahoo Chat) may NOT be downloaded and installed from the internet. If you are unsure whether a web page is downloading a program, please ask a lab supervisor. This is for security and uniform lab maintenance. Personal program files may NOT be installed. This is for licensing and security reasons.

Personal work files, such as documents, may be brought into the lab, but must be scanned for viruses prior to use, to prevent system infection. Ask a lab supervisor for details. Hacking (attempting to gain unauthorized access to secured content, violating system policies and/or permissions, creating viruses or propagation, etc.) is prohibited.

#### Web Usage

Computer users browsing the World Wide Web are expected to avoid offensive materials. Should any user encounter any such material accidentally, they should report immediately

to an instructor. Users should expect that their browsing history will be recorded, and might be examined by system administrators.

Users should note that the internet is available to all kinds of people, and that there are many scams and otherwise illegal or immoral activities on the internet. They should be just as cautious of information on the internet as they should be in the streets. Bandwidth is a limited resource. When throughput is slow, you may be asked to cease high-bandwidth activity (e.g. music downloading). to an instructor. Users should expect that their browsing history will be recorded, and might be examined by system administrators.

Users should note that the internet is available to all kinds of people, and that there are many scams and otherwise illegal or immoral activities on the internet. They should be just as cautious of information on the internet as they should be in the streets. Bandwidth is a limited resource. When throughput is slow, you may be asked to cease high-bandwidth activity (e.g. music downloading).

## E-Mail Usage

Computer users should realize that, in their on-line communications, their actions may be interpreted to represent the college community. Therefore, users should not use any rude language, or communicate any offensive ideas.

Users should again note that the internet is available to all kinds of people, and there are many scams and otherwise illegal activity perpetrated through e-mail. E-mail from unknown persons should be received very cautiously. You are cautioned against giving out your personal information (such as name, phone, and address). It is forbidden to forward chain letters/e-mails. These are defined as any e- mail which states that it should be forwarded to others. These especially include warnings of viruses, worms, security warnings, etc. Such warnings will be sent by system administrators

## WHY WE CHOOSE INNOVATIVE?

I am happy with the lecturers as they are concerned about their students. They teach us in an easy language and it is easy to understand.

Daaniyah Abdul Aziz, Diploma in Business Management

IIC really cares about us as they provide free accommodation & transport. A plus factor for students from outstation

Shanta, Diploma in Information and Communication Technology

All the lecturers are very nice and helpful. Their explanation in class are very clear and easy to understand

Noor Syazwani Nabila, Diploma in Business Administration



#### Disclaimer:

Innovative International College may change, move or delete portions of, or may add to this handbook from time to time.

The rules and regulations are effective unless you have decided to withdraw from the College.

I have read, understood and agreed on the rules and regulations outlined in this student handbook. Should I fail to follow Innovative rules and regulations, I shall take full responsibility for the consequences without any disagreement to the final decision made by Innovative.

(Student's Name)	(Student's IC/Passport No.)
(Student's Signature)	(Date)
*Kindly tear this portion and return to Ro	egistry
Verified By	
(Programme Leader 's Name)	(Date)
(Signature)	

Unit GL35, Main Lobby, Block C, Kelana Square, Jalan SS7/26, 47301 Petaling Jaya, Selangor Darul Ehsan. +603-2726 2436 | info@innovative.edu.my

