

Innovative International College has designed the

Certificate in Hotel Operation program in compliance with the industry and to fit out student with strong communication and leadership as well as fundamental knowledge of hotel operation which includes food & beverage, housekeeping, front office, kitchen and the general operation in the hotel.

The Certificate in Hotel Operation is a program that covers all the essentials for a profession in the hospitally industry. Practical, hands-on, it prepare students into Diploma of Hotel Management Work Based Learning, the opportunity of employment after the program. This Certificate in Hotel Operation programme has been recognised in collaboration with the industry. A focus is on applied knowledge with a curriculum underlining on practical application.

INTAKE

Monthly intake throughout the year

DURATION

1 Years 6 Months

ENTRY REQUIREMENTS

Pass SPM with at least one (1) credit with any subject and pass in Bahasa Melayu and History or its equivalents

JOB OPPORTUNITY

Food & Beverage service, Housekeeping, Public Relations, Logistics, Customer Service, Professional Chef, Restaurateur, Event Planner, Barista, Management Trainee, Food & Beverage Attendant

COURSE STRUCTURE

YEAR 1

- Introduction to Hospitality Industry
- Principles of Front Office
- Principles of Housekeeping
- Principles of Restaurant Operation
- Principles of Kitchen Operation
- Basic Food Safety & Hygiene
- Foundations of Menu Planning
- Theory of Food
- **English Proficiency**
- **Business Communication**
- Accounting
- Basic Computer Concept

YEAR 2

Industrial Training

INNOVATIVE INTERNATIONAL COLLEGE

Unit GL35, Main Lobby, Block C, Kelana Square, Jalan ss7/26, 47301 Petaling Jaya, Selangor





