

DIPLOMA IN CULINARY ARTS

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

The aim of the Diploma in Culinary Arts programme is to provide the students with high-level culinary skills, both theoretical and practical, with the specialised knowledge required to become superior candidates in recruiting processes and to increase their chances of success at the level of junior chef to Top Executive Chef.

Innovative International College collaborates with both local and international partnerships to offer industry-driven courses for its students. Students are taught by a team of experienced and highly qualified, award-winning Chef lecturers who hold many titles in culinary and have experience in the hotel 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 Chef, Baker, Hospitality Manager, Certified Foodservice Professional, Caterer, Food Stylist, Nutritionist, Food Technologist, Kitchen Manager, Food Critic, Food Safety Specialist, and Food Writer

COURSE STRUCTURE

YEAR 1

- Introduction to Hospitality Industry
- Food Hygiene & Sanitation
- Introduction to Culinary Operation
- Food Preparation
- Principle of Management
- Basic Pastry & Bakery
- Garde Manger
- Food & Beverage Cost Control
- Kitchen Management
- Malaysian Cuisine

YEAR 2

- Culinary Artistry
- Asian Cuisine
- Western Cuisine
- Human Resource Management
- Menu Planning
- Hospitality Marketing
- Food & Beverage Management
- Commercial Food Production

YEAR 3

- Industrial Training

INNOVATIVE INTERNATIONAL COLLEGE

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