

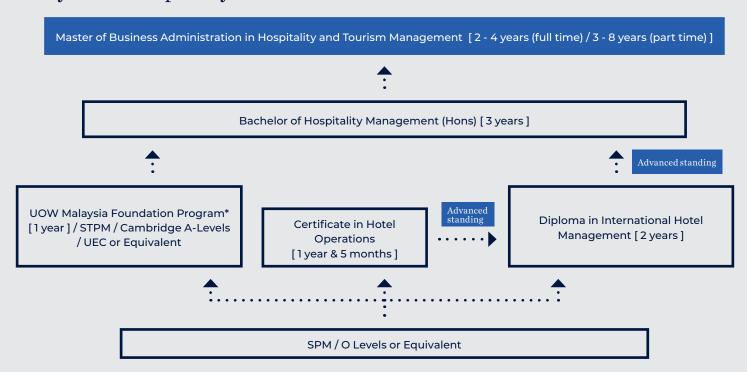
PART OF THE UNIVERSITY OF WOLLONGONG AUSTRALIA GLOBAL NETWORK

Hospitality, Tourism and Culinary Arts



Study route: Hospitality and Tourism

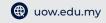




Study route: Culinary Arts

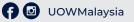
Master of Business Administration in Hospitality and Tourism Management [2 - 4 years (full time) / 3 - 8 years (part time)] Bachelor of Culinary Management (Hons) [3 years] Advanced standing **UOW Malaysia Foundation Program*** Certificate in Hotel [1 year]/STPM/Cambridge A-Levels Diploma in Culinary Arts [2 years] Operations / UEC or Equivalent [1 year & 5 months] SPM / O Levels or Equivalent

 $The UOW Malaysia, part of the University of Wollongong Australia Global \, Network, attempts to ensure the information contained in this publication is correct at the time of publication (January 2024); however, sections may be amended without notice by the institute in response to changing circumstances or for any other reason. Check with the institute at the time of application/enrolment for any updated information.$











Specific Foundation programs that meet the entry requirement. $For all \ Postgraduate \ programs, kindly \ refer to \ Postgraduate \ Guide \ or \ website \ for \ more \ information.$



R2/010/3/0111(02/28) MQA/FA 2523

R/010/3/0269(08/24) MQA/FA 4477

Foundation Studies / Foundation in Arts

Intakes

January, May and September

Duration

1 Year (Full-Time)

Course Location

University of Wollongong Malaysia, Glenmarie

UOW Malaysia KDU College, Glenmarie

Multidisciplinary. Flexible.

Stimulating independence and creativity.

The UOW Malaysia's Foundation Programs (Foundation Studies and Foundation in Arts) are a one-year multidisciplinary foundation level pre-university program aimed at preparing students for further study in the fields of (but not limited to):

- Business
- Communication & Creative Arts
- Computing
- Digital & Creative Media
- Game Development
- Hospitality
- Law

This flexible program ensures students are grounded with a strong grasp of core subjects according to their choice of discipline areas at degree level, as well as a variety of other subjects to give them a broad-based education and holistic 21st century soft skills advantage. It also helps them to explore new methods and ideas, as well as skills and concepts, to encourage independent and critical thinking; and public speaking and presentation techniques. Upon completion, students will be able to articulate seamlessly into various degree programs, offered at UOW Malaysia.

COURSE STRUCTURE

Core

Total of 16 modules (6 Compulsory modules, 3 MPUs and 7 Electives)

- Creative Studies
- Fundamentals of Information Technology
- Foundation English/Critical Writing and Research Skills
- Introduction to Communication
- Introduction to Business
- Introduction to Sociology

Stream

Game Art / Game Design / Digital Media (choose 7)

- Design Practice
- Design Studies
- Media Appreciation
- Introduction to Marketing
- Introduction to Multimedia
- Introduction to Psychology
- Drawing 1 & 2
- Introduction to Management

Game Technology / Computing (choose 7)

- Design Studies
- Information System
- Introduction to Multimedia
- Mathematics 1, 2 & 3
- Programming Logic and Design
- Introduction to Psychology
- Introduction to Marketing

Business / Communication / Hospitality / Law (choose 7)

- Information System
- Introduction to Management
- Statistic
- Introduction to Marketing
- Introduction to Accounting
- Fundamental of Contract Law
- Fundamental of English Legal System
- Introduction to Psychology
- Introduction to Multimedia
- Media Appreciation
- Introduction to Economics
- Design Practice

MPU

- Pengajian Malaysia 1 (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Cultural Studies
- Study Skills
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic Qualification Requirement SPM / O Levels Min. 5 Credits (5Cs) UEC Min. 3 Credits (3Bs) Home Schooling Pass Year 11 and SAT score of 1050 over 1600

In addition to the above mentioned requirements, students must fulfil the certain other requirements in order to continue to specific degree programmes.

ENGLISH REQUIREMENT

Local Student

Credit (SPM / 1119 / UEC / O Levels English)

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36); or UOW Malaysia English Entrance Test (60)



R/811/3/0280(07/25) MQA/FA 6154

ertificate in Hotel Operations

Intakes

January, May and September

1 Year 5 Months (Full-Time)

Course Location

UOW Malaysia KDU College, Glenmarie

First step into the dynamic hospitality industry.

The Certificate in Hotel Operations equips students with the essential learning and fundamental skills needed to step into further studies of the dynamic international hospitality industry of today. Students will be introduced to the various facets of hospitality operations such as front office, housekeeping, food and beverage service, and culinary arts.

The program covers both practical and theoretical aspects by combining both classroom learning and industry placement to prepare those who intend to continue their education or join the work force.

Upon graduation, students may articulate into diploma programs in hospitality & culinary arts. They may also flow-through to the business or mass communication diploma programs at UOW Malaysia.

Career Opportunities

Catering Assistant | Food & Beverage Assistant | Front Office Receptionist | Housekeeping Attendant | Human Resource Clerk | Kitchen Assistant

Year 1

- Basic Accounting
- Higher Elementary English
- Introduction to the Hospitality Industry
- Introduction to Beverage Studies
- Introduction to Personal Development Planning
- Principles of Front Office
- Principles of Kitchen Operations
- Principles of Restaurant Operations
- Principles of Pastry Skills
- Food Hygiene and Safety
- Theory of Food
- Theory of Pastry and Bakery
- Principles of Housekeeping

Year 2

- Industrial Placement

MPU

- Bahasa Kebangsaan A*
- Pengajian Malaysia 1 (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- **Cultural Studies**
- **Elementary English**
- Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic

SPM / O Levels

Qualification Requirement

UEC Min. 1 Credit

ENGLISH REQUIREMENT

Local Student

Pass (SPM / 1119 / UEC / O Levels examination)

Pass with min. 1 Credit

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36)





R/1013/4/0042(04/25) FA 5501

Diploma in International Hotel Management



Intakes

January, May and September

Duration

2 Years (Full-Time)

Course Location

University of Wollongong Malaysia, Glenmarie

Be instrumental in providing excellent hospitality service.

With a syllabus that strikes the perfect balance between theoretical and practical aspects of management in the hospitality industry, students receive a transformative experience where they attend seminars and classes by lecturers who hail from all over the world.

Students will study hospitalityspecific modules such as Front
Office Management, Food
Production, Housekeeping
Management along with general
business subject areas. These
modules give a detailed insight and
understanding of the international
hospitality industry, both through
their practical skills training
sessions and management studies.

In this program, students also have the option of obtaining a parchment from IMI International Management Institute, Switzerland.

Career Opportunities

F&B / Operations Executive | Business Development Executive | Customer Service Executive | Housekeeper Executive | Duty Manager | Purchasing Executive | Restaurant Supervisor

Educational Partner





COURSE STRUCTURE

Year 1

- Oral Communication
- The Hospitality Industry
- Hospitality & Tourism Geography
- Front Office Management
- Cultural Studies
- Writing and Referencing
- Food Hygiene and Safety
- Menu Design and Development
- Introduction to Food Production
- Food Nutrition
- Food and Beverage Costing
- Introductory French

Year 2

- Restaurant Operations
- Entrepreneurship Studies
- Beverage Studies
- Industrial Placement
- Hospitality Information Technology
- Housekeeping Management
- Marketing & E-Commerce for Hospitality & Tourism
- Principles of Hospitality Accounting
- Supervision for the Hospitality Industry
- Management of Food & Beverage Project

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Personal Development Skills
- Integrity and Anti-Corruption
- Teamwork and Community
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement
SPM / O Levels Pass with min. 3 Credits

UEC Min. 3 Credits

ENGLISH REQUIREMENT

Local Student $\begin{array}{l} Pass \left(SPM \, / \, 1119 \, / \, UEC \, / \\ O \, Levels \, English \right); MUET \end{array}$

Band 3

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36)





R2/1013/4/0041(11/25) A 6426

Diploma in Culinary Arts



Intakes

January, May and September

Duration

2 Years (Full-Time)

Course Location

University of Wollongong Malaysia, Glenmarie

Explore the amazing world of gastronomy!

Ignite the senses, gain that edge, and jump into the exciting world of gastronomy. This is a unique opportunity for students to learn how to use the freshest ingredients to create sumptuous gourmet dishes that inspire.

Our Diploma in Culinary Arts is designed to help students prepare for various opportunities in the culinary industry. Students can expect to spend a significant amount of time in our commercial kitchens with over 60% of the program based on culinary subjects. This hands-on program covers various aspects of the culinary field – from theoretical classes on Menu Design, Food Nutrition, F&B Costing, Beverage Studies to practical classes on Culinary Artistry, Patisserie, Garde Manger, Butchery, Classical French and more.

Career Opportunities

Catering Chef | Celebrity Chef | Chef de Cuisine | Chef de Partie | Commis Cook | Cruise Line Chef | Food Critic | Food Photographer | Food Promoter

Educational Partner





COURSE STRUCTURE

Year 1

- Oral Communication
- The Hospitality Industry
- Culinary Essentials: Larder
- Introduction to Patisserie
- Culinary Essentials: Butchery
- Garde Manger
- Food Hygiene and Safety
- Menu Design & Development
- Culinary French
- Food Nutrition
- Food and Beverage Costing
- Writing and Referencing

Year 2

- Intermediate Patisserie
- International Cuisine & Service
- Entrepreneurship Studies
- Beverage Studies
- Industrial Placement (4 months)
- Culinary Artistry
- Marketing & E-commerce for Hospitality & Tourism
- Classical French Cuisine & Service
- Supervision for the Hospitality Industry

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Personal Development Skills
- Integrity and Anti-Corruption
- Teamwork and Community
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

SPM / O Levels Pass with min. 3 Credits
UEC Min. 3 Credits

ENGLISH REQUIREMENT

Local Student Pass (SPM / 1119 / UEC / O Levels English); MUET

Band 2

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36)





R2/811/6/0286(07/26) MOA/FA 0451

Bachelor of Culinary Management (Hons)



Intakes

January, May and September

Duration

3 Years (Full-Time)

Course Location

University of Wollongong Malaysia, Glenmarie

Embrace creativity & innovation in a new world of avant garde cuisine!

The gastronomic experience is no longer just about cooking skills. Students today who aspire to become professionals in the industry, need to understand nutrition, culinary artistry and menu planning amongst other things.

Our degree program prepares students to address all aspects of the kitchen and meet the challenges of an increasingly sophisticated and demanding culinary industry. In addition to subjects such as Culinary Essentials, Garde Manger and Basic Patisserie, students will also undertake subjects such as Corporate Social Responsibility, Entrepreneurship, Hospitality Marketing and more.

Students may choose from two different specialisations:

- Culinary Operations
- Baking and Pastry

Students' undertaking either specialisations can now further enhance their culinary education with the semester abroad option at ALMA La Scuola Internazionale di Cucina Italiana, Italy (separate charges apply).

Career Opportunities

Group Chef | Celebrity Chef | Executive Chef | Executive Sous Chef | Food Critic | Food Photographer | Food Research Specialist | Food Stylist | Food Writer | Kitchen Director | Restaurant Owner

Educational Partner







COURSE STRUCTURE

Year 1

- Writing and Referencing
- Professional Development Planning
- Culinary Essentials: Butchery
- Culinary Essentias: Larder Preparation
- Oral Communication
- Food Hygiene and Safety
- Food Nutrition & Health
- Culinary Essentials: Garde Manger
- Basic Patisserie

Year 2

- Culinary French
- Menu Planning
- Food and Beverage Management
- F&B Catering
- Hospitality Marketing & Sales Techniques
- Hospitality Financial Management
- Culinary Artistry and Design
- Strategic Human Resource Management
- Food Costing, Purchasing & Merchandising
- Specialisation 1

Year 3

- Specialisation 2
- Research Methodology
- Specialisation 3
- Specialisation 4
- Specialisation 5
- **Gastronomy Studies**
- Final Year Project Industrial Placement

Specialisation: Culinary Operations

- Malaysian Cuisine
- Charcuterie
- Commodity Cooking
- Molecular Cuisine
- Asian Cuisine

Specialisation: Baking and Pastry

- Science of Baking
- Advance Baking & Pastry Techniques
- Artisanal & Decorative Breads
- Chocolate & Confections
- International Pastry Arts & Crafts

Optional: Semester Abroad at ALMA La Scuola Internazionale di Cucina Italiana, Italy.

- Italian Cuisine
- History of Italian Cuisine
- Italian Pastry & Bakery
- Italian Wines
- Italian Language
- Nutrition & HACCP
- **Guest Chef Demonstrations**
- Field Trips
- Internship in Italy

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 2 (International Students)
- Falsafah dan Isu Semasa
- Entrepreneurship
- Integrity & Anti-Corruption
- Global Social Responsibility
- Bahasa Kebangsaan A*
- Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to $students\,from\,UEC,O\,Levels, or\,other\,equivalent$ programs)

ENTRY REQUIREMENT

Academic Qualification	Requirement
STPM / A-Levels	2 Principal Passes
UEC	Min. 5 Credits
Diploma	Pass with min. CGPA 2.00
Foundation Studies	Pass with min. CGPA 2.00

ENGLISH REQUIREMENT

Local Student

MUET Band 3.5

Student

International Band 5.0 in IELTS; or a min score of 40 (IBT) or 7.5 (Essentials-Online) in TOEFL; or Cambridge English (154); or PTE Academic (47)



R2/811/6/0285(07/26) MQA/FA 0450

Bachelor of Hospitality Management (Hons)



Intakes

January, May and September

Duration

3 Years (Full-Time)

Course Location

University of Wollongong Malaysia, Glenmarie

Take on the hospitality world confidently!

UOW Malaysia's Bachelor of Hospitality Management (Hons) prepares students to enter the world of hospitality as leaders and managers, allowing great potential for employment and career advancement. It combines management theory covering areas such as Corporate Social Responsibility, Hospitality Financial Management, Hospitality Law, Strategic Human Resources Management and more, with hands-on practical subjects as well as two specialisations for students to choose from:

- Tourism Management
- Events Management

Career Opportunities

Banquet Manager | Business Development Manager | Convention / Events Planner | Cost Control Manager | Customer Service Manager | Executive Housekeeper | Exhibition Manager | Front Office Manager | Hotel Human Resource Manager | Hotel Manager | Public Relations Manager | Purchasing Manager | Resident Manager | Restaurant Manager | Revenue Manager | Rooms Division Manager | Training Manager

Educational Partner





COURSE STRUCTURE

Year 1

- Writing and Referencing
- Professional Development Planning
- Front Office Management
- Hospitality & Tourism Studies
- Accommodation Operations Management
- Oral Communication
- Culinary Essentials
- Introductory French
- Modern Beverage Management

Year 2

- Hospitality Marketing and Sales Techniques
- Hospitality Financial Management
- Food Costing, Purchasing & Merchandising
- F&B Catering
- Specialisation 1
- Specialisation 2
- Specialisation 3
- Food and Beverage Themes
- Strategic Human Resource Management
- Quantitative Methods

Year 3

- Hospitality Law
- Research Methodology
- Specialisation 4
- Specialisation 5
- Gastronomy Studies
- Final Year Project
- Industrial Placement

Specialisation: Event Management

- Events Planning & Management
- MICE Management
- Risk Management & Critical Issues in Events Management
- Events Marketing & Sponsorship
- Events Project Management

Specialisation: Tourism Management

- Tourism Impacts
- Tourism Attractions Management
- Tourism & Its Environment
- Transport & Tourism
- International Tourism Development

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 2 (International Students)
- Falsafah dan Isu Semasa
- Entrepreneurship
- Integrity & Anti-Corruption
- Global Social Responsibility
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic Qualification Requirement STPM / 2 Principal Passes A-Levels UEC Min. 5 Credits Diploma Pass with min. CGPA 2.00 Foundation Pass with min. CGPA 2.00 Studies

ENGLISH REQUIREMENT

Local Student

MUET Band 3.5

International Student

Band 5.0 in IELTS; or a min score of 40 (IBT) or 7.5 (Essentials-Online) in TOEFL; or Cambridge English (154); or PTE Academic (47)





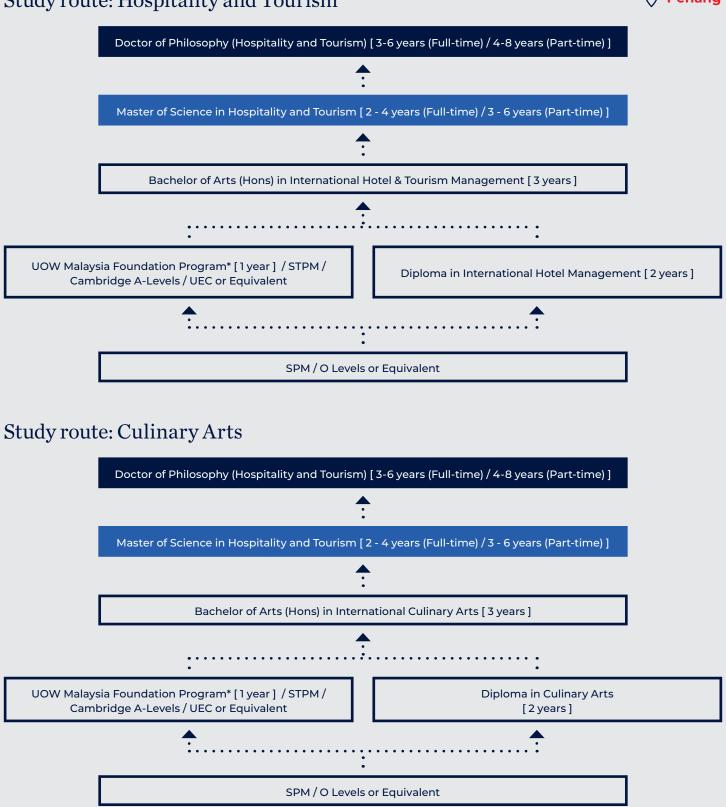
PART OF THE UNIVERSITY OF WOLLONGONG AUSTRALIA GLOBAL NETWORK

Hospitality, Tourism and Culinary Arts



Study route: Hospitality and Tourism





Specific Foundation programs that meet the entry requirement. For all Postgraduate programs, kindly refer to Postgraduate Guide or website for more information.

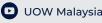
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R/010/3/0492(12/27) MQA/FA 9024

Foundation in Arts

Intakes

January, May and September

Duration

1 Year (Full-Time)

Course Location

UOW Malaysia KDU Penang University College, George Town

UOW Malaysia KDU Penang University College, Batu Kawan

This Foundation program equips students with the necessary fundamental knowledge to pursue their university studies. This flexible program ensures students are grounded with a strong grasp of core subjects, as well as a variety of other subjects to give them a broadbased educational platform. It also helps them to explore new methods and ideas, as well as skills and concepts, to encourage independent and critical thinking.

The Foundation in Arts is a oneyear program that provides 2 elective areas:

- Arts & Humanities
- IT / Computer Science

COURSE STRUCTURE

Semester 1

- English Grammar and Usage
- Study Skills
- Mathematics 1
- Public Speaking Skills
- Principles of Management

Semester 2

- Advanced English Course
- Statistics
- Principles of Marketing
- Introduction to Business
- Introduction to Communication

Semester 3

- Elective (1 Course)
- Introduction to Programming
- Economics
- Critical Writing and Research
- Fundamentals of IT

Elective

- Arts & Humanities Introduction to Sociology
- IT / Computer Science Mathematics 2

Note: Order of courses offered subject to change.

ENTRY REQUIREMENT

Academic

Qualification Requirement

SPM / O Levels 5 Credits

UEC 3 Credits

ENGLISH REQUIREMENT

Local Student Pass (English at SPM level or equivalent)

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36); or UOW Malaysia English Entrance Test (60)





R2/811/4/0181(07/24) A 10191

Diploma in Culinary Arts



Intakes

January, May and September

Duration

2 Years (Full-Time)

Course Location

UOW Malaysia KDU Penang University College, George Town

If you are passionate about cooking up a storm and yet still want to be able to foray into the management level, this diploma is perfect for you. In this course, not only will you discover various cooking techniques and technical subjects that include butchery, patisserie, culinary arts and design, but you will also be exposed to the supervisory skills needed to succeed upon graduation.

The School of Hospitality, Tourism & Culinary Arts (SHTCA) was recently awarded the World Association of Chefs Societies (WACS) Recognition of Quality Culinary Education program as an approved school. The WORLDCHEFS Recognition of Quality Culinary Education program seeks to recognize educational institution's which offer culinary and pastry art programs that meet or exceed global standards for quality culinary education.

It is a landmark program that officially recognizes high standards in Culinary Education and training by schools on an international level. SHTCA joins WORLDCHEFS to work toward improving culinary standards and education.

Career Opportunities

Catering Chef | Chef de Cuisine | Chef de Partie | Commis Cook | Cruise Line Chef | Executive Chef | Executive Sous Chef | Kitchen Director | Restaurant Owner | Sous Chef

Educational Partner





Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.

COURSE STRUCTURE

Year 1

- Oral Communication
- Nutrition and Food Hygiene
- Introduction to Hospitality Studies
- Fundamentals of Menu Planning
- Patisserie I
- Larder
- Butchery
- Garde Manger
- Bakery
- Introduction to French Language
- Patisserie II
- Food Production I
- Introduction to Marketing

Year 2

- Culinary Arts and Design
- Kitchen Management and Supervision
- Food Production II
- Malaysian Heritage Cuisine
- Food and Beverage Cost Control
- Kitchen Maintenance and Design
- Project Module
- Entrepreneurship
- Industrial Placement

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Personal Development Skills
- Integrity and Anti-Corruption
- Teamwork and Community
- Bahasa Kebangsaan A*
- Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
- without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic

Qualification Requirement

SPM / O Levels 3 Credits
UEC 3 Credits

ENGLISH REQUIREMENT

Local Student Pass (English at SPM level

udent or equivalent)

International Student

Band 4.0 in IELTS; or a min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36)

If English Language requirements are not fulfilled, additional English module(s) may be taken at UOW Malaysia.

Professional Certification



Graduates receive a professional certification from WORLDCHEFS



R/811/4/0344(06/27) MQA/FA 8179

Diploma in International Hotel Management



Intakes

January, May and September

Duration

2 Years (Full-Time)

Course Location

UOW Malaysia KDU Penang University College, George Town

The dual award Diploma in International Hotel Management is designed to prepare students for operations management and the practical aspects of the hospitality industry. Our training adopts a Swiss influence in methods and curriculum, which is a combination of the traditional Swiss hotelier perspective with modern management techniques.

For practical experience, students will intern for a semester industrial placement in renowned hotels or resorts in Malaysia or abroad. The program focuses on courses required for industry by nurturing professionalism and the personel characteristics that are essential for success in the industry. Graduates of this program receive not only a UOW Malaysia diploma, but also an award from IMI International Management Institute in Luzern, Switzerland.

Career Opportunities

Banquet Manager | Business Development Manager | Convention / Events Planner | Cost Control Manager | Customer Service Manager | Executive Housekeeper | Exhibition Manager | Front Office Manager | Hotel Human Resource Manager | Hotel Manager | Public Relations Manager | Purchasing Manager | Resident Manager | Restaurant Manager | Revenue Manager | Rooms Division Manager | Training Manager

Educational Partner





Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.

COURSE STRUCTURE

Year 1

- Culture and Heritage
- Writing & Referencing
- Oral Communication
- Introduction to the Hospitality and Tourism Industry
- Food Hygiene and Safety
- Financial Accounting for Hospitality
- Hospitality and Tourism Law
- Procurement in Hospitality Operations
- Managing Guest Experience
- Rooms Division Operations and Management - Housekeeping
- Rooms Division Operations and Management - Front Office

Year 2

- Fundamentals of Marketing
- Restaurant Management Theory and Practice
- Culinary Fundamentals Theory and Practice
- Supervision in the Hospitality Industry
- Introduction to French Language
- Principles of Wine and Beverage Operations
- Hospitality Facilities Management
- Hospitality Entrepreneurship
- Personal Development Skills 2
- Industrial Placement
- Internship Workshop

MPI

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 1 (International Students)
- Personal Development Skills
- Integrity and Anti-Corruption
- Teamwork and Community
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic Qualification Requirement

SPM / 3 Credits
O Levels
UEC 3 Credits

ENGLISH REQUIREMENT

Local Pass (English at SPM level or equivalent) International Student Band 4.0 in IELTS; or a min score of 30 (IBT) or

min score of 30 (IBT) or 5 (Essentials-Online) in TOEFL; or Cambridge English (140); or PTE Academic (36)



0 1 10

N/811/6/0364(05/25) MQA/FA 8968

Bachelor of Arts (Hons) in International Hotel & Tourism Management



Intakes

January, May and September

Duration

3 Years (Full-Time)

Course Location

UOW Malaysia KDU Penang University College, George Town

This dual award program is developed from a combination of two fields of study: Hotel and Tourism. the curriculum is designed for graduates to be able to take on senior management roles in the hotel and tourism industries. With a heavy emphasis on the strategic business development of hospitality and tourism organizations, students are comprehensively-trained to take on responsibilities that will prove invaluable to their career development in these industries. The dissertation component allows for self-study and for students to further specialise in their chosen field.

Career Opportunities

Banquet Manager | Business Development Manager | Convention / Events Planner | Cost Control Manager | Customer Service Manager | Executive Housekeeper | Exhibition Manager | Front Office Manager | Hotel Human Resource Manager | Hotel Manager | Public Relations Manager | Purchasing Manager | Resident Manager | Restaurant Manager | Revenue Manager | Rooms Division Manager | Training Manager

Educational Partner





Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.

COURSE STRUCTURE

Year 1

- Personal Development Skills
- Global Hospitality & Tourism Industry
- Writing & Referencing
- Hospitality Business French 1 / German 1
- Restaurant Management Theory and Practice
- Culinary Fundamentals Theory and Practice
- Hospitality and Tourism Law
- Financial Accounting
- Principles of Wine and Beverage Operations
- Rooms Division Operations and Management - Housekeeping
- Rooms Division Operations and Management - Front Office
- Oral Communication

Year 2

- Hospitality Business French 2 / German 2
- Social Media, Marketing and Public Relations
- Financial Management
- Research Methods
- Human Resource Management for Hospitality and Tourism
- Leadership and Management for Hospitality and Tourism
- Tourism Attractions Management
- Food and Beverage Facilities Management
- International Tourism Development
- Food and Beverage Themes and Applications

Year 3

- Dissertation (Part A & B)
- Introduction to Tourism Events Management
- Tourism and Hospitality Risk Management
- Tourism Events Planning and Leadership
- Industrial Placement
- Internship Workshop

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 2 (International Students)
- Falsafah dan Isu Semasa
- Entrepreneurship
- Integrity and Anti-Corruption
- Global Social Responsibility
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
- without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic Qualification	Requirement
STPM	2 Principal Passes
A-Levels	2 Principal Passes
UEC	5 Credits
Foundation/ Matriculation	Pass with min. CGPA of 2.00
Australian Matriculation/ Foundation	ATAR Score of 55
International Baccalaureate (IB)	24 points from 6 subjects
Diploma	Pass with min. CGPA of 2.00

The above candidates without a Credit in English may be admitted if the above qualification contains subject in English and its achievement is equivalent or above the minimum requirement at SPM level.

ENGLISH REQUIREMENT

Local Pass (Student or equ

Pass (English at SPM level or equivalent)

International Student

Band 5.0 in IELTS; or a min score of 40 (IBT) or 7.5 (Essentials-Online) in TOEFL; or Cambridge English (154); or PTE Academic (47)



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N/811/6/0365(05/25) MQA/FA 8967

Bachelor of Arts (Hons) in International Culinary Arts



Intakes

January, May and September

Duration

3 Years (Full-Time)

Course Location

UOW Malaysia KDU Penang University College, George Town

This dual award degree program equips students with the knowledge, skills and expertise expected in modern culinary establishments. Students will gain professional knowledge and insight into an international environment relevant to working as a professional in this global industry. By combining their technical skills with the application of modern culinary technology, graduates will contribute to bringing regional culinary and restaurant standards to a higher level.

Career Opportunities

Area / Group Chef | Catering Chef | Chef de Cuisine | Chef de Partie | Cruise Line Chef | Executive Chef | Executive Sous Chef | Food Research Specialist | Food Stylist | Food Writer | Kitchen Director | Nutritionist | Restaurant Owner

Educational Partner





Graduates of a dual award degree program receive a degree award from both UOW Malaysia KDU Penang University College and our partner university. A dual award degree program constitutes completion of a single program of study and is differentiated from a double-degree.

Professional Certification



 $\label{lem:graduates} \textbf{Graduates receive a professional certification from WORLDCHEFS}$

COURSE STRUCTURE

Year 1

- Personal Development Skills
- Global Hospitality & Tourism Industry
- Oral Communication
- Hospitality Business French 1 / German 1
- Theory of Food
- Food Safety and Hygiene
- Nutrition and Health
- Fundamental Culinary Skills
- Writing & Referencing
- Garde Manger
- Patisserie
- Food Costing and Purchasing
- Bakery
- Meat, Poultry and Seafood Fabrication Techniques

Year 2

- Hospitality Business French 2 / German 2
- Social Media, Marketing and Public Relations
- Financial Management
- Research Methods
- Principles of Wine and Beverage Operations
- Restaurant Operations
- Gastronomic Cuisine
- Culinary Artistry
- Introduction to Gastronomy
- Food Service Facilities Design and Management
- Food Science

Year 3

- Managing Customer Experience
- Leadership and Management for Culinary
- Molecular Gastronomy
- Entrepreneurship
- Final Year Project
- Industrial Placement

MPU

- Penghayatan Etika dan Peradaban (Malaysian Students) / Bahasa Melayu Komunikasi 2 (International Students)
- Falsafah dan Isu Semasa
- Entrepreneurship
- Integrity and Anti-Corruption
- Global Social Responsibility
- Bahasa Kebangsaan A*
- * Bahasa Kebangsaan A is compulsory for all Malaysian students
 - without a credit in SPM Bahasa Malaysia.
 - without SPM Bahasa Malaysia (applicable to students from UEC, O Levels, or other equivalent programs)

ENTRY REQUIREMENT

Academic Qualification	Requirement
STPM	2 Principal Passes
GCE A Levels	2 Principal Passes
UEC	5 Credits
Foundation/ Matriculation	Pass with min. CGPA of 2.00
Australian Matriculation/ Foundation	ATAR Score of 55
International Baccalaureate (IB)	24 points from 6 subjects
Diploma	Pass with min. CGPA of 2.00

The above candidates without a Credit in English may be admitted if the above qualification contains subject in English and its achievement is equivalent or above the minimum requirement at SPM level.

ENGLISH REQUIREMENT

Local Student	Pass (English at SPM level or equivalent)
International	Band 5.0 in IELTS: or a

International Student

Band 5.0 in IELTS; or a min score of 40 (IBT) or 7.5 (Essentials-Online) in TOEFL; or Cambridge English (154); or PTE Academic (47)

