Diploma in Culinary Arts

(R2/811/4/0264) (A 11542) 11/2025

This programme will equip you with the necessary skills & knowledge to underpin the creation, preparation, and cooking of local & international cuisines. Food preparation & food service classes are conducted in our purposebuilt kitchen & AIDA BRASSERIE to reinforce the learning curve.

BENEFITS

- Prepares you with the essential operational training and management skills needed in order to acquaint yourself with the challenges.
- You will be able to create delicious dishes every day, and experiment with flavor combinations while seeing the delight on customers' faces.
- It is among the fastest growing industries in the world. The food industries continues to flourish, offering a constant stream of reliable job opportunities.

CAREER PROSPECTS

- Professional Chef
- Food Entrepreneur
- Food Consultant
- Cafe Owners
- Cafetarian Operators
- Culinary Traner
- Culinologist

ENTRY REQUIREMENTS

SPM: Minimum 3 credits STPM: Minimum Grade C (GP

STAM: Minimum Maqbul grade SKM: Level 3 & in a related field CERTIFICATE: (Level 3. MQF)

For International Students IELTS: Minimum 4.0

Duration of study 3 years

Credit Hours

SUBJECTS OFFERED

YEAR 1

- Academic English 1
- Pengajian Malaysia 2/ Bahasa Melayu Komunikasi 1
- Theory of Food
- Fundamentals of Food Preparation (P)
- Academic English 2
- Basic Entrepreneurship / Bahasa Kebangsaan A
- Foreign Language French
- Introduction to Hotel and Tourism
- Food Safety and Sanitation
- Professional Communication
- Kitchen Management

YEAR 2

- Garde Manger
- Malaysian Cuisine
- Food and Beverage Service
- Co-Curriculum
- Basic Food Procurement
- Basic Pastry and Bakery (P)
- Food and Beverage Cost Control
- Menu Planning and Analysis
- Academic English 3
- Human Nutrition
- Restaurant and Food Service Operations
- Food & Beverage Management
- Restaurant Accounting

YEAR 3

- International Cuisine
- Restaurant Performance Analysis
- Industrial Training
- Hotel & Restaurant Sales & Promotion

