

PREPARING YOU FOR THE WORLD!

YOUR
ROUTE TO AN
HONOURS DEGREE

DISCOVER YOUR POTENTIAL
&
ACHIEVE SUCCESS



PROGRAM DESCRIPTION

The Diploma in Culinary Arts is designed to impart knowledge and skills specifically in the field of Culinary Arts which plays a vital role in hospitality & food service sector.

This program provides students with practical education in food production while developing professionalism and excellence required in variety of kitchen settings.

The programs prepares the students for classical cooking skills and mastery of fundamental kitchen techniques such as Knife skills, proficiency in the use of tools like mixers, fryers, and grills .

Kitchen safety and sanitation practices are emphasized. Teaches various kitchen disciplines that prepare you to work in any of the many kitchen 'stations'. Hands-on food prep is at the core. Classical dishes and recipes are dissected and perfected.

Understanding flavors and creating logical food pairings is possible once students grasp the theory behind great cooking. Equip students with basic culinary and specialized skills in the area of food and Beverage management.

Students can gain practical experience in the kitchen with other related disciplines like business of cost control, sanitation and safety, menu and beverage management, nutrition, and kitchen management.

The program prepares students to be professional in their approach and attitude.

This Diploma program is recognized by the Ministry of Higher Education (MoHE) and is approved by Malaysian Qualification Agency (MQA).

DIPLOMA in CULINARY ARTS

(N811/4/0399) (PA13749)/JPT/BPP(K)1000-600/P713Jld.6(17)

Course Modules

Introduction to Hospitality Industry
Food Safety and Sanitation
Introduction to Culinary Art
Legal Aspect in Hospitality Industry
English 1
Principles of Management
Principles of Accounting
Pastry Bakery & Confectionary
English 2
Kitchen Management
Butchery & Garden Manager
Etika Perbandingan 2

Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1
Food & Beverage Service
Food and Beverage Cost Controls
Malaysian Cuisine
Western Cuisine
Culinary Artistry
Introduction to Computer Applications
International Cuisine
Industrial Training
Commercial Food Production
Bahasa Kebangsaan A / Thinking Skills

Duration / Entry Qualification

2 ½ years

SPM with min 3 Credits in any subjects

Further Education

Students who successfully completed Diploma in Culinary Arts can gain admission for advance entry into Bachelor Degree programs in related fields with majors in different areas of specialization in both Malaysian and foreign universities.

Career Prospects

The Diploma in Culinary Arts program offers lucrative career opportunities leading to different career paths starting from Assistant Chefs and with experience climbing up the ladder to become Executive Chefs/Managers. For example, they can eventually work as:

- **Executive Chef**
Manages the kitchen staff, prepares work schedules, creates menus, and computes food costs.
- **Assistant Chef**
Assists the Executive Chef in running the kitchen by covering shifts during the Executive's off time.
- **Banquet Chef**
Manages the kitchen staff in quantity food production for banquets, conferences, and conventions.
- **Pastry Chef**
Responsible for baking breads, pastries, and desserts and manages a staff of bakers at larger properties.
- **Food Production Manager**
Manages the production of quality food in large food service operations.



STRADFORD INTERNATIONAL COLLEGE

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