

Course Synopsis

Fundamentals of Food (CA21013)

This module discusses food commodities, technical parts of food production and methodology. It also includes the characteristics of each ingredients, process, modern and classical way of cooking.

Food Hygiene and Sanitation (CA21022)

This module relates to the importance of food safety, hygiene and sanitation in food handling functions from food purchasing and storage, preparation and service of food to the customers.

Basic Cookery (CA21033)

This module focuses on hands-on in basic food preparation. It is being divided into two basic segments: Western and Asian

Basic Pastry (CA21053)

This module introduces to the basic preparation, understanding the concept and fundamentals of pastry products.

Introduction to Hospitality Industry (HTM21062)

This module provides students with an understanding of various sectors of hospitality industry that is the primary resources associated with the industry, products, labour and revenue.

Basic Computer Skills (IT21082)

This module introduces students to the basic applications of computers to facilitate tasks involving documents, spreadsheet and graphics within the scope of the hospitality and tourism industry.

Business English (LANG22153)

This module aims to expose students to key business concepts and cross-cultural approaches to business. Students will also be given ideas on how to enhance messages to make it effective. Each written activity is preceded by a sample given as a model for

student to adapt. Group work, while being encouraged, has to eliminate the 'free riders'. Thus multiple tasks requiring whole group participation will be encouraged.

European Cuisine (CA24163)

This practical application emphasizes on production of western food and to practice the basic skills acquired.

Menu Planning (CA22103)

This module provides a solid foundation and designing, costing, market and merchandising a menu. It's about developing a menu to suit the organization, pricing it, food knowledge and presenting it to the guest.

Food & Beverage Management (HTM22114)

This module covers the basics, as well as advanced topics that future food service managers need to know, to give successful table and customer service. In addition, this course will help build essential skills for a successful food service career and also to help build better service practices throughout the foodservice industry.

Principles of Tourism (HTM21073)

This module offers fundamental and underlying principles with which to approach the study of tourism, contributing a complete framework that effectively integrates theory and practice.

Basic Accounting (HTM22132)

This module provides students with basic accounting principles and procedures in daily operations.

Principles of Management (MGT22143)

This module provides students with an understanding of the various principles of management, from the fundamental functions of management to the theoretical and philosophical of management.

Introduction to French (LANG24233)

This module provides the student with basic French which is widely used in food preparation and foodservice industry. The student is equipped to understand and communicate with French-speaking guests to an acceptable level.

Introduction to Mandarin (LANG24243)

This module provides the student with basic Mandarin which is widely used in food preparation and foodservice industry. The student is equipped to understand and communicate with Mandarin-speaking guests to an acceptable level.

Introduction to German (LANG24233)

This module provides the student with basic German which is widely used in food preparation and foodservice industry. The student is equipped to understand and communicate with German-speaking guests to an acceptable level.

European Cuisine (CA24163)

This module develops students with necessary knowledge in food production, preparation, cooking skills and techniques. Emphasis here is on cuisine that is available and practiced in Europe.

Purchasing (CA24183)

This module examines the principles related to procurement of food, beverages, services, furniture, fixtures and equipment for the hospitality industry. It emphasizes the selection criteria, evaluation of quality standards, ordering and receiving and inventory management.

Principles of Marketing (MGT24223)

This module focuses on principles of marketing and its implementation in hospitality industry. This will lead student to realize the importance of marketing towards their hotel workplace/employer in future.

Tourism Destination Development (HTM26363)

This module focuses on the requirements of developing a tourist destination.

Front Office Management (HTM25304)

This module demonstrates the function of the front office in hospitality, particularly with regards to front office system management and customer satisfaction. The student would be able to apply the operational knowledge to monitor the front office in the hospitality industry.

Human Resources management (MGT25343)

This module motivating students to seek out and adopt new strategies and improved techniques for managing human resources in the hospitality and tourism industry. Students may experienced some dissonance as they are challenge to discriminate between strategic issue (i.e. what matters need to be addressed) and implementation problems (i.e. how matters needs to be addressed).

Nutrition (CA24173)

This module relates the knowledge of nutritional elements in food and its association between food commodities and preparation of healthy meals in the foodservice industry.

Asian Cuisine (CA25263)

This module emphasizes on advanced kitchen supervision and production of food and to practice the basic skills acquired with focus on Asian food and culture.

Cost Control (HTM25293)

This module demonstrates the relationship between cost volume and profit. It also show the management process used in food service to keep costs at realistic levels and achieve desired goals. The students would be able to apply the operational knowledge to monitor cost control in food industry.

Housekeeping management (HTM21204)

This module introduces students to a combination of quality skills and personality traits in a housekeeping operation. Emphasis is also placed on the importance of environmental safety and high standard in hygiene in guestrooms and public surroundings.

Sustainable Tourism (HTM25333)

This module provides students with salient & current examples of sustainable. Tourism management practices by case studying sectors of Malaysian tourism where sustainable tourism has been implemented (including accommodation, tourism organization, natural

attractions & tour operations) students will also learn other aspects of sustainable tourism including planning, development, management policy & practice

Hospitality marketing (HTM25313)

This module introduces the role & importance of marketing in the continued success of travel and tourism organization.

Hotel Facilities Design (HTM25323)

This module introduces the students to work on proposed concept that involves planning, designing, selection of equipment and the economical use of energy in the hotel.

Travel Agency Operations (HTM24213)

This module processes an understanding of the operations of travel agency as a one stop-booking centre for the guests, hotels and travel destinations.

Food Arts (CA25273)

This module introduces and guides student to the elements of food artistry.

Product development (CA25283)

This module touches on survey, analysis and development of new products in the hotel industry focusing on food and the concept of chef table.

Principles of Law (HTM26353)

This module draws on the legal aspect which relate to the hotel and catering industry in the context in which they arise and its implications to the guests, staff and the liabilities to the hotel.

Social Psychology of Tourism (HTM22123)

This module introduces students to the behaviour of tourists and provides students with an understanding of how tourism behaviour is shaped and influenced by a wide variety of internal/external stimuli.

Hotel Information System (HTM26373)

This module provides students with an understanding of basic computer applications within the hospitality properties.

Theme Events (CA26383)

This module focuses on the growing trend of events making, which explore the history and origin of events, its planning from conceptualizing to staging the event to post-mortem evaluation and reporting.

Food and Culture (CA26393)

This module provides an overview of the cultural dimension of food and ethnicity in food production.

Entrepreneurship (CA26403)

This module provides students with information on business development and process business analysis through a detailed study of business set-up.

INTERNSHIP (HTM27414)

Industrial Placement is an integral part and compulsory requirement for Diploma students to undergo for 14weeks. The aim of internship placement is to provide a structured and practical experience of work in the hospitality industry.