

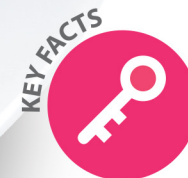
# DIPLOMA IN CULINARY ARTS

JPT/BPP(K)1000-600/WP1/100 Jld 2(58)

## FIRE UP

## A FOOD REVOLUTION

*Designed for students with a special love for the art of cookery, this unique programme explores the fundamentals of international and regional cuisine, garde manger, patisserie, food styling and more to instil a strong set of skills needed to thrive in a professional environment. A career in the culinary arts demands creativity, commitment and a certain flair but is immensely rewarding in return.*



**COURSE HIGHLIGHTS**

- Strong emphasis on practical elements
- Fine-tuned to latest industry trends
- Industrial training for working experience in a real-life environment

**KEY FACTS**

- By 2022, jobs for chefs are predicted to increase by 10%

- Demand for a combination of business skills, work experience and creativity

<b>Duration</b>	2½ years
<b>Entry Requirements</b>	Pass SPM with 3 Credits or equivalent / minimum of 1 Credit and SKM Skill Certificate at Level 3 OR pass Unified Examination certificate (UEC) with minimum 3B OR a recognised certificate in a related field or any other equivalent qualification



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## HANDS-ON LEARNING



Assisting at the Culinaire Malaysia competition organized by Food & Hotel Malaysia 2015.



Introduction to Hospitality Industry  
 Business English 1  
 Food Hygiene, Sanitation & Trends  
 Business English 2  
 Bahasa Melayu Komunikasi 1  
 Pengajian Malaysia 2  
 Basic Pastry & Bakery Production  
 Basic Western & Menu Crafting  
 Fundamental of Food Studies

Restaurant and Café Operation  
 Bahasa Kebangsaan A  
 Personal Branding and Development  
 Computer Application  
 Success Programme  
 Art of Garde Manger  
 Commercial Food Production  
 Food and Beverage Service  
 Foreign Language

International Cuisine  
 Creative Culinary Artistry  
 Menu Planning & Cost Control  
 Malaysian Cuisine  
 Advance Patisseries  
 Event Management & Lifestyle  
 Entrepreneurship  
 Community Service  
 Industrial Training

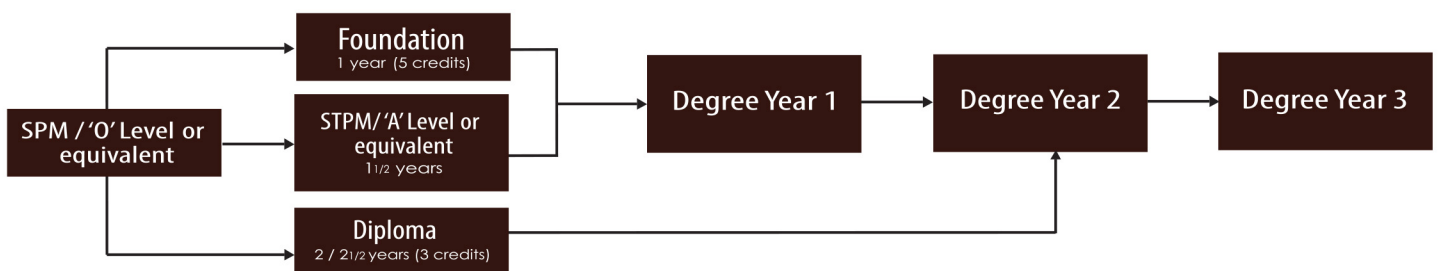
\* Subject to change



Success Programme  
 Community Service  
 Pengajian Malaysia 2 OR  
 Bahasa Melayu Komunikasi 1 (Int)  
 Personal Branding and Development OR  
 Bahasa Kebangsaan A



- Restaurateur
- Baker
- Pastry Assistant
- Personal Chef
- Celebrity Chef
- Café Chef
- Butcher
- Management Trainee
- Sky Chef
- Entrepreneur
- Cake Decorator
- Speciality Cook



### Our Partners



Think Ahead



Scan for Flyers

# 1800-88-0625

### Main Campus

Block C, First Floor, Megan Avenue II,  
 Jalan Yap Kwan Seng, 50450 Kuala Lumpur.