



INTAKES:
JANUARY > APRIL > SEPTEMBER



INNOVATIVE
LEARNING



FINANCIAL
AID



NATIONAL
ACCESSIBILITY



AWARD WINNING
UNIVERSITY

SCHOOL OF CULINARY ARTS PROGRAMMES

PLANNING YOUR FUTURE FROM CLASSROOM INTO THE REAL WORLD

To get ahead in the field of Culinary Arts you need an edge. UNITAR offers hands-on experience with our world class in-house facilities. As part of the Course, undergraduates also gain exciting exposure to the business world, with our carefully selected corporate partners who are industry leaders in multiple fields.



MAIN CAMPUS:
UNITAR International University
Kelana Jaya.

AWARDS & ACCOLADES



UNITAR STRENGTHS

35,000+
GRADUATES

MQA ACCREDITED
and accepted globally
by Commonwealth countries

1st
VIRTUAL
UNIVERSITY
in Southeast Asia

MORE THAN 2 DECADES
in Malaysia; pioneering
private University

2018 PUTRA BRAND
AWARDS WINNER
"The People's Choice"
Education & Learning Category

FACULTY STRENGTHS

Affordable Programmes

UNITAR aims to provide education at an affordable price, without compromising the quality of education or campus facilities.

Relevant Industry Exposure

We organise industry visits and collaborative activities with well-known hotels, restaurants, food manufacturing facilities, trade fairs and other related institutions.

Up To 100% Financial Aid & Scholarships

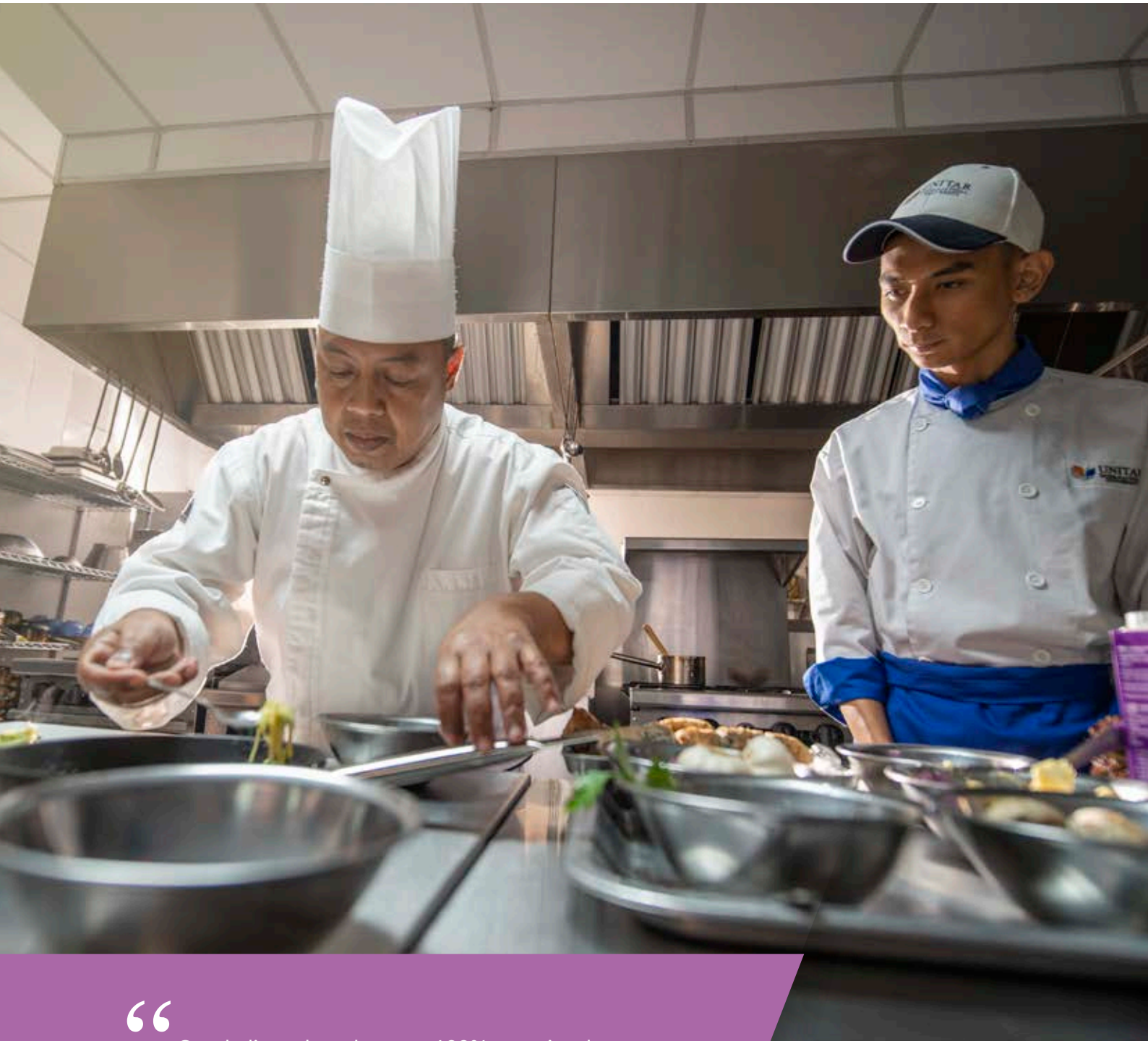
Students can apply for financial aid ranging from government loans such as PTPTN, to corporate and UNITAR scholarships.

Renowned Guest Speakers

Well-known guest speakers are invited to share their experiences with our students, inspiring and giving them the opportunity to ask questions and hear from experts.

Strong Industry Partnerships

Strategic alliances with key market leaders, locally and internationally, to enhance students' experience, employability and future career path.

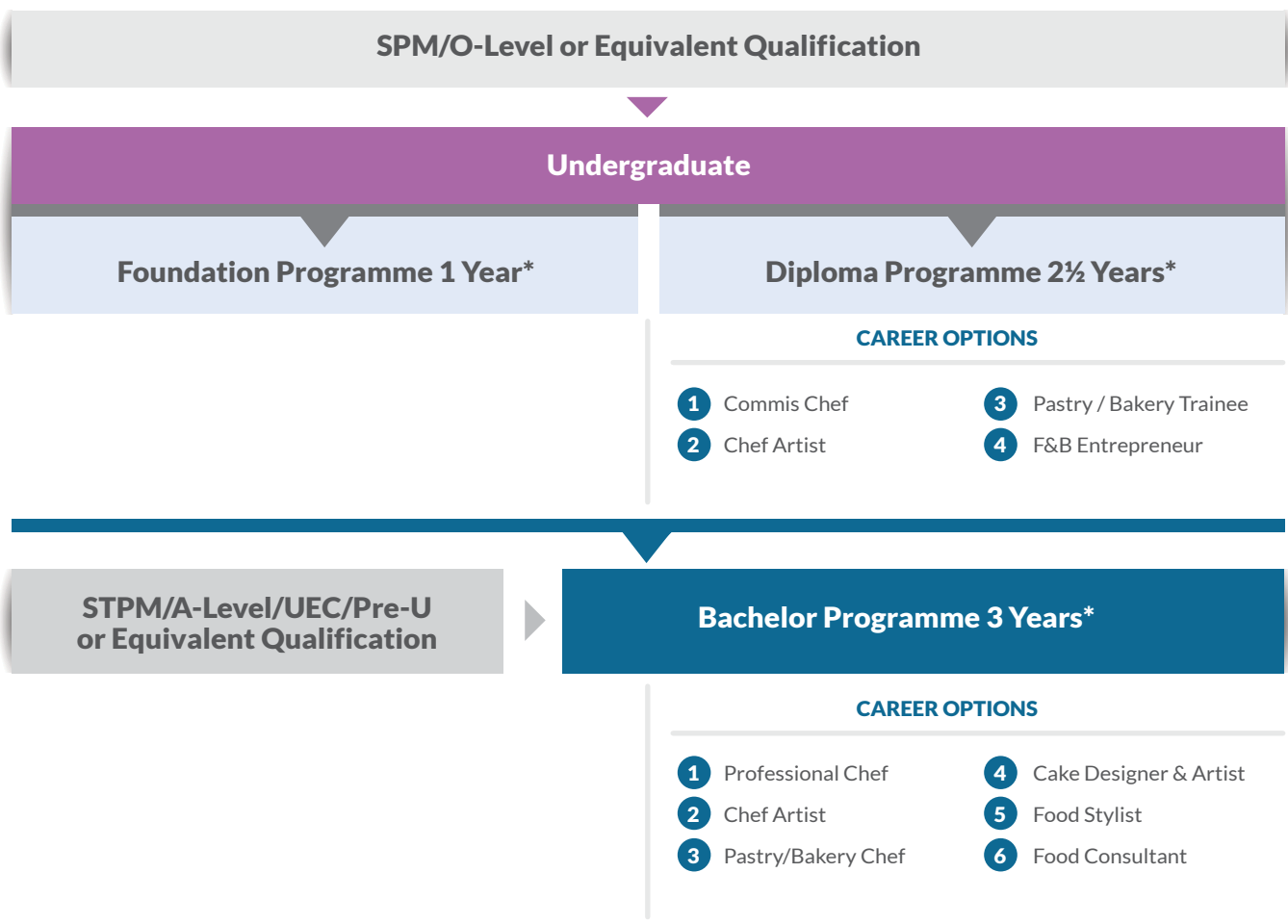


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Our dedicated teachers are 100% committed to providing support and giving students an education they can turn into successful careers. UNITAR students journey closely with their lecturers and by the end of the course, they become like family.

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PROGRAMME PATHWAYS



*Terms and conditions apply.

AT A GLANCE

Programme	Culinary Arts	
Undergraduate	Diploma	Bachelor's Degree (Hons)
Duration	7 semesters 2½ years (Full-time)	9 semesters 3 years (Full-time)
Entry Requirements	<ul style="list-style-type: none"> > Pass SPM or its equivalent, with at least credits in three (3) subjects; OR > Pass Level 3 SKM in related field and pass SPM with at least a credit in one (1) subject and undergone a consolidation programme (if necessary); OR > Any other recognised certificate qualification in related field. > Any other equivalent qualification recognised by the Malaysian Government. 	<ul style="list-style-type: none"> > Pass STPM with a minimum NGMP of 2.00 or obtained Grade C in 2 subjects; OR > A recognised Diploma with a minimum CGPA of 2.00; OR > Pass UEC with a Grade B in 5 subjects; OR > A recognised Matriculation, Foundation or Pre-University qualification with a minimum CGPA of 2.00; OR > Any other equivalent qualification recognised by the Malaysian Government.
Admission through Accreditation of Prior Experiential Learning (APEL)	Applicants through APEL must have passed the assessment and be a Malaysian citizen with relevant work experience.	
	More than 20 years of age in the year of application.	More than 21 years of age in the year of application.
Intakes	January April September	



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Our programmes are designed from a 360° view of theoretical knowledge, practical know-how and real-world experience.

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WORK RELATED SKILLS



Industry Connect

Acquire problem solving skills, presentation skills and others which will be valuable in the 21st century workplace.



Practical Skills

Our courses include developing soft skills such as decision making, problem solving and multitasking. These invaluable attributes are practiced throughout the duration of the respective courses and come in useful during work life.

SPECIFIC SKILLS

CULINARY ARTS

Food Preparation & Kitchen Skills

Learn the techniques of plating and presentation, with kitchen know-how to sharpen your culinary skills.

Communication & Teamwork

Get comfortable working with a team, sharing the common goal of serving up the best at all times.

Management and Operations

Be exposed to the business side of running a culinary business and the financials involved.

Creativity & Innovation

Discover how Culinary Arts can be a source of self-expression and endless creativity.

Customer Oriented

Learn to provide customer service in its different forms and the techniques involved.

CULINARY ARTS

DIPLOMA IN CULINARY ARTS

[R/811/4/0055(MQA/FA1708)01/22]

BACHELOR OF CULINARY ARTS (HONS)

[N/811/6/0294(MQA/PA5513)12/20]

AREAS OF KNOWLEDGE

Essential Culinary Knowledge

Food concept theories, sanitation, food preparation and other cooking principles.

Culinary Skills and Training

Basics on cooking methods, baking, design and presentation.

Artistry Expertise

Plating and garnishing, sculptures and other decorative skill.

Local & International Cuisine

The understanding of culinary culture.

Management & Operations

Knowledge on kitchens, restaurants, marketing, financials and human resources.

Culinary Knowledge

The fundamentals of food concepts, nutrition, gastronomy, culture and cooking methods.

Intermediate/Advanced Culinary Skills

Food preparation, cooking methods and presentation.

Advanced Pastry & Cake Designing

Creation and decoration of creative confections.

Asian, International & Modern Cuisine

The chance to explore traditional, modern and fusion cuisine.

Management, Leadership & Entrepreneurship

Skills for organisational behaviour and understanding management principles.

COURSES*

Year 1

- | | |
|--|--------------------------------------|
| 1 Food service Sanitation | 8 English 2 |
| 2 English 1 | 9 Management of Kitchen Organisation |
| 3 Fundamentals of Food | 10 Introduction to Management |
| 4 Basic Cookery | 11 Pastry and Cake Making |
| 5 Pengajian Malaysia 2 | 12 Introduction to Accounting |
| 6 Introduction to Hospitality Industry | 13 English 3 |
| 7 Introduction to Butchery | |

Year 1

- | | |
|--|--|
| 1 TITAS/Malaysian Studies 3 (Int) | 8 Culinary Nutrition |
| 2 English for Academic Purposes | 9 Fundamentals of Baking and Ingredients |
| 3 Hubungan Etnik | 10 Hospitality Organisational Behaviour |
| 4 Culinary Essentials | 11 Basic Pastry and Cake Making |
| 5 Fundamentals of Food Preparation | 12 Food Procurement and Cost Control |
| 6 Kitchen Hygiene, Sanitation and Safety | 13 Hospitality Human Resource Management |
| 7 Business Communication | |

*Subject to curriculum review from time to time.

CULINARY ARTS

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BACHELOR OF CULINARY ARTS (HONS)

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COURSES*

Year 2

- | | |
|--|---|
| 1 Malaysian Cuisine | 8 Purchasing & Cost Control |
| 2 Community Service | 9 International Cuisine |
| 3 Food and Beverage Service Operations | 10 Hospitality Management Accounting |
| 4 Introduction to Marketing | 11 Garde Manger Artistry |
| 5 Introduction to Human Resource | 12 Food Commercial Operation |
| 6 Restaurant Management | 13 Culture & Society |
| 7 Malaysian Hawkers Delight | 14 Skills Enhancement/Bahasa Kebangsaan A |

Year 2

- | | |
|---|---|
| 1 Statistical Techniques for Hospitality Industry | 9 Hospitality Financial Management |
| 2 Principles of Gastronomy | 10 Media Design and Graphic (A), or |
| 3 Advanced Confectionary | 11 Strategic Menu Management (B) |
| 4 Food and Beverage Service Management | 12 Creative and Contemporary Cuisine |
| 5 Restaurant Operational Analysis | 13 Research Methodology in Hospitality Industry |
| 6 Cuisines of Asia | 14 Hospitality Strategic Management |
| 7 Cake Decorating Artistry (B) or | 15 Design Thinking/Bahasa Kebangsaan A |
| 8 Gastronomic Tourism (A) | 16 Entrepreneurship |

Year 3

- 1 Industrial Training

Year 3

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|---|---|
| 1 Food Styling for Photography | 5 Food in Media, Communication and Visual Art (A), or |
| 2 Foodservice Organisations | 6 Food Design and Presentation (B) |
| 3 Culinary Writing (A), or | 7 Project Paper in Gastronomy |
| 4 Creative Culinary Skills and Arts (B) | 8 Industrial Training |
| | 9 Recreational Event Planning |

Minor (A): Food Creative Media

- 1 Media Design and Graphic
- 2 Culinary Writing
- 3 Food in Media, Communication and Visual Art
- 4 Gastronomic Tourism

Minor (B): Culinary Artistry

- 1 Creative Culinary Skills and Arts
- 2 Cake Decorating Artistry
- 3 Food Design and Presentation
- 4 Strategic Menu Management

Subject to availability of course.

*Subject to curriculum review from time to time.



“ Students have described their UNITAR years as “life changing”. We provide the all-important first step to launching careers in the Culinary Arts industry, and the journey to fulfilling dreams is one of hard work, mixed with lots of fun! ”



unitar.my

MAIN CAMPUS

UNITAR International University (DU004-B)
3-01A, Level 2, Tierra Crest, Jalan SS6/3, Kelana Jaya
47301 Petaling Jaya, Selangor Darul Ehsan, MALAYSIA.

T | 603 7627 7200 F | 603 7627 7447
E | enquiries@unitar.my

REGIONAL CENTERS

Alor Setar (DK178-K)
T | 604 731 4305

Ipoh (710515-P)
T | 605 528 6666

Seremban (DK253-06-N)
T | 606 764 7600

Melaka (DK253-07-M)
T | 606 286 0686

Johor Bahru (DK178-01-J)
T | 607 223 2178

Kota Bharu (DK178-02-D)
T | 609 743 3394


Kuala Terengganu (DK253-11-T)
T | 609 631 2223

Kuantan (DK253-05-C)
T | 609 516 2857

Kota Kinabalu
T | 6088 366 670

Kuching
T | 6088 366 670

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