

DIPLOMA IN CULINARY ARTS

This programme is designed to equip students with skills that enable them to become professional in the world of culinary art. Training will be from experienced chef, who will teach from the glance until the most up to date cooking techniques from Malaysian to International Cuisine. This module is designed in a way that students will cover various areas in cooking methods, kitchen organization/management, menu crafting, culinary artistry and event management.

OBJECTIVES

Upon the completion of this programme, students should be able to:

- Understand the basic skills and techniques in the discipline of Culinary Arts
- Produce estimates, manage resources and calculate costs by taking into consideration all necessary factors from purchasing basic resources, working with suppliers, and making use of strategic and administrative marketing concepts
- Enhance professionalism in the culinary practice by adopting an ethical values and professional standards to students
- Acquire knowledge in crafting menu according to the theme which fulfill the areas in different markets

CAREER

Graduates of the Diploma in Culinary Arts programme will have the opportunity to further their studies to a Bachelor Degree in related fields at local universities, and are qualified to apply for the positions below:

- Pastry Assistant
- Baker
- Food Writer
- Restaurant Owner
- Food & Beverage Manager
- Cake Decorator
- Food Critic

TESTIMONIALS

Check out our students' thoughts and personal opinions on studying at Erican College.

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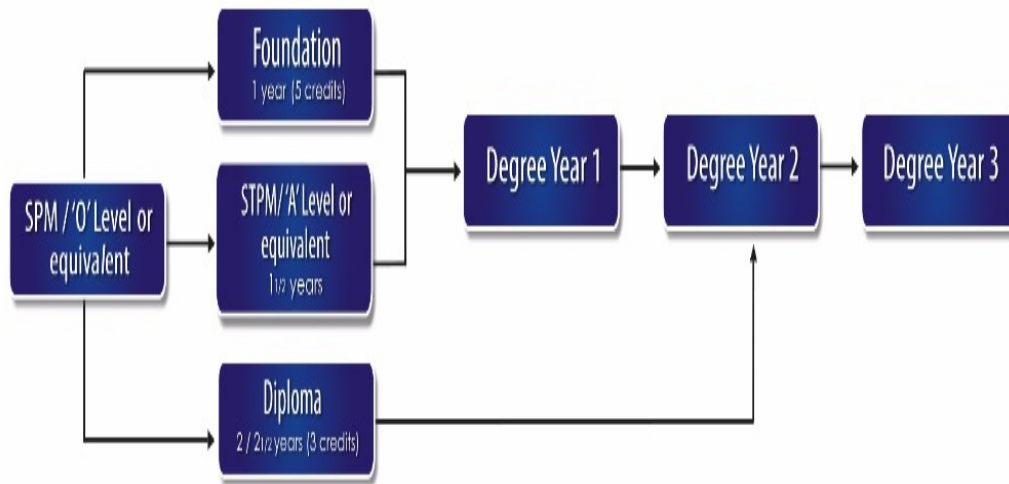
STUDY PLAN (*upon click)**PROGRAMME STRUCTURE
DIPLOMA IN CULINART ARTS**

Year 1	Year 2	Year 3
Semester 1 Business English Introduction Hospitality Industry Food Hygiene, Sanitation & Trends Kitchen Organization Semester 2 Basic Pastry & Bakery Production Basic Western & Menu Crafting Fundamental of Food Studies Restaurant & Café Operation Hospitality Accounting & Costing Semester 3 Computer Application Success Program	Semester 1 Art of Garde Manger Food & Beverage Service Commercial Food Production Foreign Language International Cuisine Semester 2 Creative Culinary Artistry Menu Planning & Cost Control Malaysian Cuisine Advance Patisserie Event Management & Lifestyle Semester 3 Entrepreneurship Community Service	Industrial Training

NOTE:

**The Ministry of Education (MOE) requires all students to take Mata Pelajaran Umum (MPU) (i.e. General Studies) which is categorized under MPU code, i.e.; Bahasa Kebangsaan and Pengajian Malaysia.*

ACADEMIC PATH



ENTRY REQUIREMENT

- **SPM**
Pass with min. of 5 credits or its equivalent, OR
- **SKM**
Pass SPM, with a minimum of 1 credit and SKM at level 3
- **Unified Examination Certificate (UEC)**
Pass with min. 3B including Mathematics and Science, OR
- **Other**
Other qualifications, which is equivalent and recognized by the Malaysian Government

SUBJECTS

- Business Communication
- Food Hygiene & Sanitation
- Introduction to Hospitality Industry
- Principles of Food Studies
- Basic Pastry & Baking Skill
- Introduction to Management
- Basic Western Cuisine
- Butchery
- IT & Application
- Catering System & Management
- Art of Garde Manger
- Advance Patisseries
- Restaurant Operation Management
- Menu Planning & Cost Control
- International Cuisine
- Food and Beverage Service Skill
- Introduction to Human Resource Management
- Community Service
- Creative Culinary Artistry
- Event Management
- Entrepreneurship Studies
- Oriental & Asian Cuisine
- Industrial Training

PROGRAMMES

Preparatory Course

FOBIS

FODAM

FOHAT

Accreditation

Diploma in Culinary Arts