

## Facilities

- Library
- Computer Labs
- State-of-the-Art Science Labs
- Multidisciplinary Medical Labs
- Anatomy Lab
- Anatomy & Pathology Resource Centre
- Pharmacy Labs
- Biotechnology Lab
- Clinical Skills Lab
- Cafeteria
- Student Lounge
- Bookstore
- Music Room
- Fine Dining Restaurant
- Data Ecosystem Laboratory of Technology and Applications
- QIU Sustainable Agri-research
- Commercial Kitchen
- Buzz Hub Studio

## Student Services

### Student and Career Counselling

At QIU, our counsellors are available to help students with academic and/or personal concerns. Students at QIU will be given personalised attention to assist them in meeting their academic needs.

### Assistance with Accommodation

QIU will help students with their accommodation arrangements, ensuring that they can enjoy a fun, enjoyable university experience.

### Mentorship Programmes

At QIU, students are not just taught academic programmes but are mentored to excel in their future careers and become responsible citizens who will contribute to the betterment of society.

## Hostel

## Accommodation

QIU's hostels provide accommodation for students who yearn for the experience of independent life in a secure environment. Nestled in the greenery of the Kinta Valley, our condominium units give students the option of staying in a single or twin- sharing room, with 4 or 6 occupants to a unit.

Transportation is provided to shuttle students between the residences and the city campus. Security checkpoints are installed outside each unit, as part of the 24-hour security surveillance system operated by QIU-appointed personnel.

- 24 Hours Security
- Free Internet & WIFI
- Outdoor Playground & Swimming Pool



**+605 2490500**

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QUEST  
INTERNATIONAL  
UNIVERSITY



## Diploma in Culinary Arts

JPT/BPP(MQA/PA8670)01/23

## Diploma in Culinary Arts

JPT/BPP(MQA/PA8670)01/23

The Diploma in Culinary Arts is ideal for students who possess a flair for creativity and passion for cooking. It is designed to familiarise students with the latest trends and skills in the world of culinary arts. This programme is for those who desire to be a part of a dynamic and rewarding career in a wide range of industries.

This programme emphasises hands-on learning, basic skills in food preparation, pastry and bakery, butchery and Garde Manger. These are reinforced as they move from basic to advanced stages of cooking, and when they explore culinary artistry, Asian, Western, and international cuisine



### Intakes:

April, July and November



### Duration:

2.5 years



### Mode of Study:

Full-time



### Mode of Delivery:

Lectures, tutorials, flipped classrooms, problem-based learning and blended learning.



### Assessment:

Students' abilities are gauged through both continuous assessments and final written examinations / final assessments. The continuous assessment component comprises of tests/quizzes, mid-term examinations, practicals, and projects/assignments.

## Minimum



## Entry Requirements

A pass in **Sijil Pelajaran Malaysia (SPM)** with a minimum of three (3) credits in any subjects, or its equivalent;

**OR**

A pass in **Sijil Tinggi Persekolahan Malaysia (STPM)** with a minimum of Grade C (GP 2.00) in any subject, or its equivalent;

**OR**

A pass in **Sijil Tinggi Agama Malaysia (STAM)** with a minimum grade of Maqbul in any subject; or its equivalent;

**OR**

A pass in **Sijil Kemahiran Malaysia (SKM)** level 3 in a related field;

**OR**

A **Certificate** (Level 3, MQF) in a related field or its equivalent.

### English Competency Requirement (International Students)

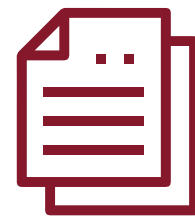
A minimum score of 4.0 in IELTS

**OR**

Malaysian University English Test (MUET) with Band 2

**OR**

its equivalent



## Programme

## Content

The following courses are offered in the **Diploma in Culinary Arts JPT/BPP(MQA/PA8670)01/23** programme:

### Matapelajaran Pengajian Umum (MPU)

- Malaysian Studies 2/ Bahasa Melayu Komunikasi 1
- Interpersonal Communication Skills / Bahasa Kebangsaan A
- Study of Moral & Ethics
- Community Service

### University Compulsory

- Practical English I
- Practical English II
- Co-curricular Activities

### Common Core

- Introduction of Accounting
- Computer Applications
- Principles of Management
- Business Law
- Entrepreneurship

### Programme Core

- Introduction to Hospitality industry
- Food Safety and Hygiene
- Fundamental of Food
- Food Preparation
- Basic Pastry & Bakery
- Kitchen Management
- Food and Beverage Cost Control
- Menu Planning
- Butchery & *Garde Manger*
- Food & Beverages Service Skills
- Commercial Food Production
- Asian Cuisine
- Western Cuisine
- Culinary Artistry
- Hospitality Human Resources Management
- International Cuisine
- Halal Management
- Industrial Training

## Why

## Choose QIU?

# 1

**Experiential learning concepts**  
'from the farm to the kitchen'

# 2

**State-of-the-art facilities**

# 3

**Culinary education involving**  
**premium and healthy ingredients**

# 4

**Engagement and collaboration**  
with **industry experts**

# 5

**Exposure to facilities** and systems  
that mirror the **industry standards**

# 6

**Emphasis on soft skills and**  
**character building**