

# DISTED COLLEGE

## Academic Partners



## Awards & Accreditations



### DISTED College

#### Yeap Chor Ee Heritage Campus

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Updated in November 2017.

All contents are subject to changes.

### School of Hospitality Management

Within UNESCO World Heritage Site

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### DISTED Pulau Pinang Sdn Bhd (435576 U)

MOHE registration no.: DK187(P)



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DISTED COLLEGE



011-3390 4971



Awarded for 3 consecutive times



disted.edu.my

# HOSPITALITY & CULINARY



## Programme Structure & Courses

The typical course units, totalling 91 to 92 Credits, are as follows:

### Year 1

#### Culinary and Hospitality Core

- Bakery and Patisserie
- Food & Beverage Service
- Supervision in the Hospitality Industry
- Food Production
- Planning & Control for Food & Beverage Operations
- Food & Beverage Management
- Food Nutrition
- Food Safety, Health and Sanitation

#### Business Core

- Business Communication
- Business Organisation

#### Soft Skills

- Study Skills

#### General Studies

- *Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1*
- *Bahasa Kebangsaan A / Customer Service Excellence*

### Year 2

#### Culinary and Hospitality Core

- International Cuisine
- Advanced Patisserie
- Garde Manger
- Chocolates and Confections
- Purchasing for Hospitality Operations
- Beverage Management

#### Business Core

- Hospitality and Restaurant Accounting
- Marketing in Hospitality Industry

#### Soft Skills

- Computer Application
- Food and Beverage Project Module
- Industrial Training (4 months)

#### General Studies

- *Etika Perbandingan / Comparative Ethics*
- *Khidmat Masyarakat & Ko-Kurikulum*

**Total Credit Hours of Studies: 91/92 (82 FBM + 9/10 MPU)**

## Assessment System

Practical / coursework and examination

## Duration of Study

Intakes are available as follows:

March and August - 5 long and 2 short semesters over 2 years 4 months.

## Minimum Entry Requirements

#### SPM

Minimum 3 Credits

#### IGCSE O-Level

Minimum 3 Credits

#### UEC

3 credits (Grade B)

*Other equivalent qualifications recognised by the Malaysian Government.*

# Diploma in Food and Beverage Management

KPT/JPT(N/811/4/0259) 02/20 MQA(PA5189)

## Programme Overview

Through this 2 years and 4 months programme, students are able to embrace the technical and management skills that relate to culinary, beverage and dining room service, and gain better understanding of food and beverage cost control, financial success, service leadership and human resource management.

The programme curriculum, which places strong emphasis on core competencies that relate to culinary management and business management, aims to equip students with applicable knowledge and skills in foodservice and culinary arts. It preps students to operate and manage food and beverage business successfully, professionally, and profitably as well.

Ample opportunities are available for students' personal career advancement and to succeed as career-minded executives through the programme. Most graduates would begin their career in small specialty restaurants but would eventually become foodpreneurs, operating their own successful food and restaurant operations, or attaining other leadership positions in the industry.

Other rewarding career opportunities include:

- Business Development Manager
- Catering Manager
- Cost Control Manager
- Executive Chef
- Food & Beverage Consultant
- Fast Food Restaurant Manager
- Food & Beverage Manager
- Food Marketing Consultant
- Food Production Manager
- Food Service Manager
- Food Stylist
- Foodpreneur
- Kitchen Consultant
- Outlet Manager
- Pastry Chef
- Product Development Manager
- Purchasing Manager
- Sous Chef



## Study Hospitality at DISTED

The DISTED School of Hospitality Management, with its blend of qualified, experienced, dedicated and caring lecturers, industry-focused and up-to-date curriculum as well as outstanding teaching and training facilities, is poised to mould students to meet the needs and high expectations of the global hospitality industry.

The state-of-the-art training facilities, coupled with high academic quality and standards, make DISTED the smarter choice for a premier hospitality education. Students can be sure that they are in the best hands for an enriching and exciting learning experience that grooms them for rewarding careers in the ever-growing hospitality, business, leisure and tourism sectors.



## Why choose DISTED?

At DISTED, students experience an exciting, practical all-rounded tertiary education conducted in a conducive campus environment. Learning approach includes group classroom teaching, discussions, research projects and oral-aural activities.

- Graduates of our Diploma programmes are rewarded with a dual certification from BTEC and DISTED.
- Qualified, experienced, dedicated and caring lecturers supported by experienced technical staff.
- 4 months industrial training at leading hotels and other hospitality operations.
- Practical learning through study, instruction, experience or observing others.
- Guest lectures by experts from the hospitality industry.
- Part-time job opportunities in hospitality establishments.
- High quality textbooks are made available to students.
- Close monitoring of individual academic progress.
- e-Learning support for students.
- Ideal learning environment at the purpose-built School of Hospitality Management with excellent modern facilities.
- Scholarships are available to Malaysian students.\*

\*Terms and conditions apply

## Programme Structure & Courses

The typical course units, totalling 91 to 92 Credits, are as follows:

### Year 1

#### Hospitality Core

- The Lodging & Food Service Industry
- Food & Beverage Service
- Food Production
- Food & Beverage Management
- Managing Front Office Operations
- Housekeeping Management

#### Business Core

- Business Organisation
- Business Communication

#### Soft Skills

- Communication English
- Study Skills

#### General Studies

- *Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1*
- *Bahasa Kebangsaan A / Customer Service Excellence*
- *Khidmat Masyarakat & Ko-Kurikulum*

### Year 2

#### Hospitality Core

- Planning & Control for Food & Beverage Operations
- Convention Management & Service
- Purchasing for Hospitality Operations

#### Business Core

- Hospitality & Restaurant Accounting
- Introduction to Microeconomics
- Marketing in Hospitality Industry
- Accounting for Hospitality Managers
- Business Law
- Human Resources Management for the Hospitality Industry
- Research Project

#### Soft Skills

- Japanese Language
- Practical Training
- Industrial Training (4 months)

#### General Studies

- *Etika Perbandingan / Comparative Ethics*

**Total Credit Hours of Studies: 91/92 (82 Hosp + 9/10 MPU)**

## Assessment System

Practical / coursework and examination

## Duration of Study

Intakes are available as follows:

January, March or August - 5 long and 2 short semesters over 2 years and 4 months.

May or September - 5 long and 3 short semesters over 2 years and 6 months.

## Minimum Entry Requirements

#### SPM

Minimum 3 Credits

#### IGCSE O-Level

Minimum 3 Credits

#### UEC

3 credits (Grade B)

*Other equivalent qualifications recognised by the Malaysian Government.*



# Diploma in Hotel Management

KPT/JPT(R/345/4/0896) 03/21 MQA(A6751)

## Programme Overview

This Diploma programme provides comprehensive industry-smart knowledge and understanding of hospitality business management practices, procedures and skills that build career confidence in our students. Students will also acquire hands-on experience through practical and group projects, exciting out-of-classroom learning experiences that develop character, knowledge and skills for meeting future workplace challenges.

Upon completion, graduates will gain dual certification from BTEC and DISTED with rewarding careers awaiting them in the hospitality, business, travel and tourism industries such as:

- Lodging - Hotels, motels, resorts
- Food services - Restaurants, cafeterias, cafes, fast food operations, contract food services, event food catering
- Clubs - Country clubs, city clubs, golf clubs, swimming clubs, health and fitness clubs
- Industrial areas - Transportation, airline food service, company cafeterias
- Events - Business conventions, expositions, conferences
- Entertainment and leisure - Theme parks, casinos, concerts, cinemas, arcades
- Travel and tourism - Travel agencies, airlines, airports, luxury cruise liners, tourist information agencies
- Allied fields - Equipment sales, retail operations, consulting, purchasing, education, culinary schools

Graduates will also have the option of progressing directly into the second year of UK's Staffordshire University degree programmes at DISTED or other degree studies in the areas of hospitality business programmes and tourism via credit transfer.



## BTEC Higher National Diploma (UK)

In addition to its existing Diplomas, DISTED also delivers the BTEC - Business & Technology Education Council Level 5 Higher National Diploma (HND). It is the only institution of higher learning in North Malaysia fully endorsed by Edexcel to exclusively offer the BTEC HND qualification in Business Studies, Accounting, Hospitality Business Management, Engineering, Computer Science and Creative Multimedia.

### The BTEC HND Advantages

- Awarded by Edexcel, UK's largest awarding body regulated by The Office of Qualifications and Examinations (Ofqual).
- Work-related qualification built to accommodate the needs of employers and allow progression to universities.
- Places emphasis on assignments, projects, practical learning and understanding of courses.
- Recognised by 95% of higher education institutions in the UK, and over 200 leading universities worldwide - including several of The Times top-100 ranked universities in Australia, Singapore, Malaysia and Hong Kong.
- Recognised by the Malaysian Qualifications Agency (MQA).

### Study Pathway



# Premier Hospitality Education

Housed in the School of Hospitality Management located in the heritage enclave of George Town, it is equipped with first class facilities for classroom learning as well as practical learning to acquire knowledge and skills that are relevant to the real working world.

It provides ample opportunities for hospitality students to hone entrepreneurship skills as well through learning, managing and operating in a systematic way synonymous with industry standards.



## Restaurant

- Features standard four-course set lunch menu and snacks prepared by DISTED Hospitality students with guidance from experienced professional DISTED chefs
- Students undergo practical training that will help hone skills and knowledge that are relevant for their future career



## Food Production Kitchen

- First-class professional set-up with a stainless steel wall and silikal floored kitchen
- Accommodates 35 well-equipped individual stations, providing students with independent hands-on practice
- Installed with special industry-strength appliances including ovens, bain-marie, salad bar, deep fryers, griddles, etc., giving students a real life learning experience in a professional setting



## Pastry and Bakery Kitchen

- Houses 24 individual stations that are well-equipped with all the essential baking equipments
- A teaching and production facility that produces fresh daily baked items for sale at the Bakery



## Bakery

- Walk-in customers can savour a wide array of freshly baked and palate tickling pastries and breads.



## Demo Kitchen cum Lecture Theatre

- 60-seat culinary suite with state-of-the-art setup
- Has a fully-equipped kitchen studio and full-view projection for celebrity chef appearance as well as demonstrations by industry experts



## Housekeeping Mock-Up Room

- A mock-up hotel guest room used as part of housekeeping service training
- Students train to achieve housekeeping methods and requirements of international hotel standards



## Classrooms

- The School of Hospitality Management has 6 large classrooms that are all well-equipped with comfortable seating, whiteboards and internet connected LCD projectors
- Design and layout catered to provide a comfortable and conducive learning atmosphere