INSPIRING LIVES. WIDENING HORIZONS.

BERJAYA UNIVERSITY COLLEGE

FACULTY OF HOSPITALITY & TOURISM

SCHOOL OF HOSPITALITY

SPREAD YOUR GLOW AS A HOSPITALITY CONNOISSEUR

BE BERJAYAN, BE POISED.

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Setting the bar for impeccable service through a career in global hospitality.

Be Poised

Master the art of serving in style in the prestigious arena of world-class hospitality.

The world of global hospitality has evolved tremendously in the last few decades and customers today are highly discerning and demand only the best in service. Hence, only those trained with a keen sense of understanding towards meeting this demand will be able to thrive in this exciting industry.

At the School of Hospitality

Our tailored curriculum ensure students fully grasp the concept of world-class customer satisfaction at all levels.

We constantly pitch our students into real-world industry competitions to supercharge the honing of their skills. As a result, we are proud to state that they have won numerous national and international accolades and awards on both national and international levels over the years, besting even professional industry players in the food and beverage industry.

We believe that our students are a cut above the rest because of our learning methodology that offers a dynamic combination of experiential education opportunities through the classroom, our five-star campus facilities, as well as through extensive real-world industry and competitive exposure.

It is our guiding philosophy and practice to bring out the best in every young aspiring hospitality professional under our wing, so that they will raise industry standards and be an invaluable asset wherever they go.

This is why the School of Hospitality graduates are distinctively composed, dignified, self-assured, and very much sought-after even before they graduate. If a cultivated career in the prestigious world of hospitality is what you desire, enrol now and let the School of Hospitality be your training ground!

The Berjayan Advantage

Berjaya Immersion Methodology

In line with our philosophy of providing experiential learning, the School of Hospitality's Immersion Methodology ensures that exposure to real-world industry practices and professionals are prioritised as a key learning method for our students. From sessions with internationally-renowned guest lecturers, to participating in real-world events, academic and industry competitions, our students are awarded the privilege to learn hands-on in exclusive environments for optimum personal development at their craft.

Global Business Connections

Supported by Berjaya Corporation Group of Companies and global connections, our students enjoy the opportunity to be placed in prestigious internships and to have first job priority status for work placements within the group, as well as with other leading hotels and resorts around the world.

Five-Star City Campus

The School of Hospitality is located in the heart of Malaysia's bustling commercial city, Kuala Lumpur, within one of its thriving shopping centres, Berjaya Times Square. Immersed within our city campus equipped with five-star facilities, we offer custom-made live lab learning environments - complete with high-quality furnishings and state-of-the-art equipment for our students. They enjoy privileged access to the Coffee and Tea Academy, Executive Club Suite, a five-star fine dining restaurant 'Samplings On The Fourteenth', a Deli 'Upper East Side Café, Oenology Laboratory, Pastry and Bakery Kitchens, as well as a Culinary Studio and Theatre, Aseana Kitchen, Preperation Kitchen and Production Kitchen.

Be A Part Of An Award Winning University College

BERJAYA University College received these awards in 2017.

World Gourmet Summit
Awards of Excellence

HOSPITALITY INSTITUTION OF THE YEAR (REGIONAL)

March 27, 2017, Singapore

Kuala Lumpur
Mayor's Tourism Awards

GOLD AWARD FOR EDUCATION TOURISM

May 23, 2017

Professional Accreditation

BERJAYA UC has received accreditation from the Institute of Hospitality, UK.

Institute of Hospitality
ACCREDITED

The Institute of Hospitality is the professional body for individual managers and aspiring managers working and studying in the hospitality, leisure and tourism (HLT) industry. The Institute works to unite professionals, promote best practices, enhance skills and raise the profile of the hospitality, leisure and tourism industry.

As an accredited Awarding Body, the Institute is a recognised and authoritative international body in the field of Accreditation and Endorsement for hospitality, leisure and tourism programmes of learning. The BERJAYA University College has been unconditionally accredited by the Institute, for a period of five years, until December 2027.

Membership of the Institute of Hospitality provides faculty, students and graduates of BERJAYA University College access to a wide range of benefits, promotes networking with industry contacts and helps members develop professionally to achieve their full potential.

The Institute's Education Membership Scheme (EMS) gives students access to valuable industry resources and contribute towards the students' academic and professional journey. Students will have the opportunity to access the online books and e-journals to carry out research-based coursework and projects. As members grow and succeed in their careers, the Institute awards designatory letters after the names of Institute Associates (AIH) , Members (MIH) and Fellows (FIH). The post-nominals are recognised by the industry and acknowledge the members' qualifications, industry experience and commitment to their careers.

Graduates from Berjaya University College are eligible to apply for the Associate (AIH) grade of membership and following an assessment, may also meet requirements for the Member (MIH) grade.

Academic Affiliations

The School of Hospitality is affiliated with several prominent training providers to encourage international experiential learning.

DUCASSE EDUCATION

Professional Advisory Affiliations

With the sound advisory support made available through BERJAYA UC's global professional affiliates, our students' academic development is further enhanced.

Our Strength, Your Future

Supported by the Berjaya Corporation Group of Companies, the School of Hospitality students have the opportunity to gain immediate career advancements upon graduation by leveraging on our Group's global connectivity.

BERJAYA

UNITED KINGDOM

Berjaya Eden Park London Hotel

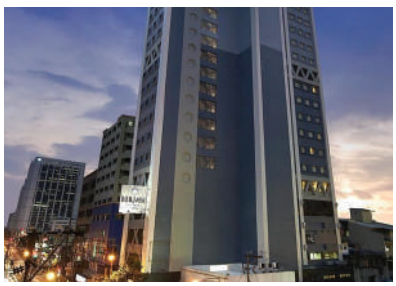
The Castleton Hotel

SEYCHELLES

Berjaya Beau Vallon Bay Resort & Casino

Berjaya Praslin Resort

PHILIPPINES



Berjaya Makati Hotel

SRI LANKA

Berjaya Hotel Colombo

MALAYSIA

Berjaya Times Square Hotel, Kuala Lumpur

Ansa Kuala Lumpur

Berjaya Waterfront Hotel, Johor Bahru

Berjaya Penang Hotel

Berjaya Langkawi Resort

Berjaya Tioman Resort

Redang Island Resort

The Taaras Beach & Spa Resort

The Chateau Spa & Organic Wellness Resort, Berjaya Hills

Colmar Tropicale, Berjaya Hills

Diploma in **Hotel Management**

(R2/811/4/0120) (04/23) (A 9011)

The Diploma in Hotel Management programme covers all the major theoretical and practical components of hospitality operations. This comprehensive skills-driven programme enables you to acquire the mandatory operational skills and business acumen needed to successfully manage hospitality operations profitably, while adhering to world-class standards.

Why choose this programme?

The School of Hospitality offers a hands-on, practical environment, immersion in-and- around Kuala Lumpur's lively hospitality industry, and lecturers with industry experience, know-how and networks. This is a fun, exciting and challenging programme.

What can you expect from this programme?

The programme focuses on key competencies of hospitality and service. Using a blended curriculum, it advances knowledge and skills in hotel operations, food and beverage and service management.

You will be prepared for extensive career opportunities across industry sectors such as hotels, resorts, clubs, restaurants, cruise lines, contract catering, retail outlets, fast food restaurants, and many more.

PROGRAMME STRUCTURE

YEAR 1

- Advanced Cuisine & Restaurant Operations
- Bar, Beverage and Barista
- Computer Applications
- Cuisine and Restaurant Operations
- English for Academic Purposes
- Food and Beverage Cost Control
- Food and Beverage Operations
- Food Hygiene and Nutrition Alimentation
- Front Office Computerised System
- Introduction to Hospitality and Tourism
- Kitchen Operations and Hygiene
- Pastry and Baking
- Personal & Team Development Skills
- Professional Development Skills
- Professional Service

YEAR 2

- Accommodation Management
- Accounting
- Entrepreneurship Development
- Internship
- Legal Aspects for Hospitality & Tourism
- Management
- Managing People in the Service Industry
- Managing Service Excellence
- Principles of Marketing
- Rooms Division Operations

INTERNSHIP

You will undergo a semester of comprehensive internship training programme. It has been especially designed to give you an intensive hands-on learning experience within a challenging work environment.

ENTRY REQUIREMENTS

- SPM / O-Levels with a minimum of 3 credits (3 C's).
- UEC with a minimum of 3 B's.
- SKM Level 3 with SPM 1 C.
- Certificate (MQF Level 3) with a minimum CGPA 2.0.
- Any other qualifications deemed equivalent by the Ministry of Education Malaysia.

INTAKES

January, May and September

DURATION

2 years inclusive of a 16-week internship

COMPULSORY GENERAL COURSES (Mata Pelajaran Umum)

- Penghayatan Etika dan Peradaban / Bahasa Melayu Komunikasi 1
- Moral Education
- Thinking Skills
- Community Services

Bachelor of **Hospitality Management (Hons)**

(R2/811/6/0134) (04/23) (A 9015)

The Bachelor of Hospitality Management (Hons) programme equips you with intellectual and leadership capabilities to allow you to move into a range of international managerial positions within prestigious organisations.

Why choose this programme?

The Bachelor of Hospitality Management (Hons) programme provides you with dynamic and interactive experiential learning specific to the Hospitality industry.

Through a blend of academic theory and applied business projects, students learn to be customer-focused, strategic, critical and analytical. It provides students with a global perspective to meet the growing challenges of the hospitality industry.

What can you expect from this programme?

This programme educates students about the business of hotels, food and beverage and broader service industries.

It offers a balanced curriculum that combines specialist hospitality, tourism and events courses with core business and management modules.

Using a multidisciplinary approach, students knowledge are broader and richer, preparing them to be effective leaders, managers or entrepreneurs in the global hospitality industry and other diverse service businesses.

Graduates from this programme are eligible to apply for the Associate (AIH) grade of membership from the Institute of Hospitality, UK.

Institute of Hospitality
ACCREDITED

PROGRAMME STRUCTURE

YEAR 1
- Accounting
- Beverage Operations and Management
- Food and Beverage Management
- Food and Beverage Revenue Management
- Fundamentals of Management
- Introduction to Culinary and Kitchen Hygiene
- Introduction to Food and Beverage Operations
- IT Applications
- Personal & Team Development Skills
- Principles of Marketing
- Professional Development Skills
- Rooms Division
- Professional Service

YEAR 2
- Business Statistics
- Economics
- Elective 1
- Elective 2
- Elective 3
- Elective 4
- Facilities Management
- Human Resource Management
- Legal Aspects for Hospitality and Tourism
- Revenue and Profit Management
- Rooms Division Management
- Service Quality Management
- Sustainable Operations in Hospitality and Tourism

YEAR 3
- Entrepreneurship
- Elective 5
- Honours Seminar Series
- Internship
- Research Project
- Research Methodology
- Strategic Hospitality Management

INTERNSHIP

You will undergo a semester of comprehensive training in the internship programme. It has been especially designed to give you an intensive hands-on learning experience within a challenging work environment.

ENTRY REQUIREMENTS

- STPM with a minimum CGPA of 2.0.
- A-Levels with a minimum of 2 principal passes.
- UEC with a minimum of 5 B's.
- Foundation / Matriculation with a minimum CGPA of 2.0.
- Diploma with a minimum CGPA of 2.0.
- Any other qualifications deemed equivalent by the Ministry of Education Malaysia will be considered on a case-by-case basis.

INTAKES

January, May and September

DURATION

3 years inclusive of a 16-week internship

COMPULSORY GENERAL COURSES (Mata Pelajaran Umum)

- Philosophy & Contemporary Issues
- Penghayatan Etika dan Peradaban / Bahasa Melayu Komunikasi 2
- Academic Writing Skills
- Professional Ethics
- Social Responsibility

Student-Centred Learning

The BERJAYA Immersion Methodology, an integration of state-of-the-art facilities, high educational standards, and industry expertise, exposes students to learning practices that are innovative and student-centred. This Methodology supports students to think critically, learn to work in teams, solve problems collectively, gain theoretical knowledge and provides interaction with people of extensive industry experience.

The students have the opportunity to present their work to industry representatives through conferences or competitions, providing valuable cross-industry exposure and networking opportunities.

Samplings on the Fourteenth

Coffee & Tea Academy

Upper East Side Café

Oenology Lab

Housekeeping Suite

Library

Grooming Champions

Winning is an attitude we cultivate at the School of Hospitality. However, we don't strive to win just for winning's sake, we work towards fostering within our students a true passion and dedication to master their craft competently, and it shows in the poise, confidence and grace by which they continuously sweep up award after award, many a time besting even industry professionals with decades of experience under their belt. At the School of Hospitality, we strive to groom champions and we are committed to do so for many years to come!

Most Outstanding Team in Catering - FHM/Culinaire Malaysia 2015

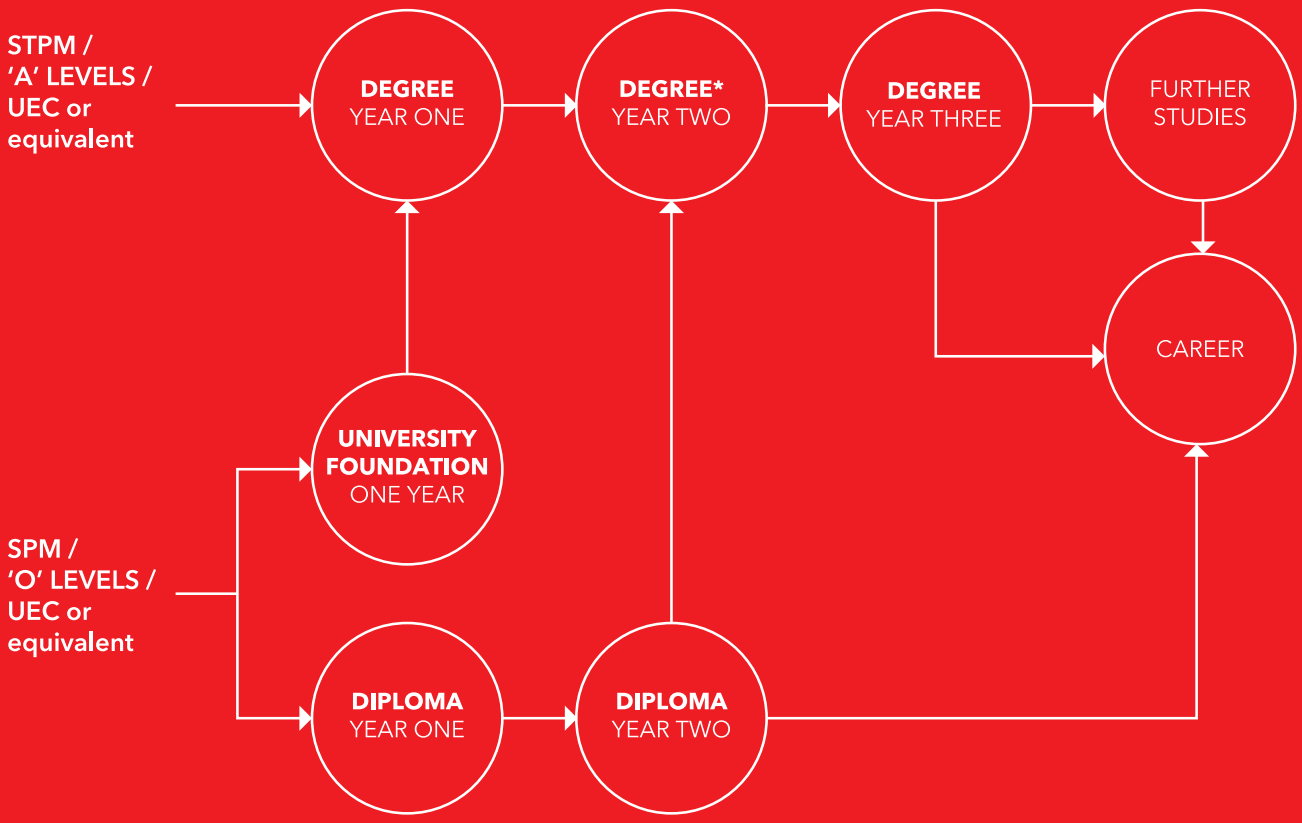
MONIN Coffee Creativity Cup 2017

MONIN Cup 2018

FHM/Culinaire Malaysia 2019 Mixology Challenge

FHM/Culinaire Malaysia 2022 Mixology Challenge

Career Pathways



[*] Diploma holders are eligible for transfer of credits up to 30% into a degree programme.

Career Opportunities

DIPLOMA GRADUATES

- Banquet Manager
- Restaurant Manager
- Chief Concierge
- Front Office Manager
- Executive Housekeeper
- Facilities Manager
- Entrepreneurs
- Franchise Owner
- Leisure and Activity Manager
- Bar Manager
- Sommelier
- Outlet Manager
- Service Executive
- Project Manager

DEGREE GRADUATES

- General Manager
- Resident Manager
- Resort Manager
- Club Manager
- Catering Manager
- Events Manager
- Guest Services Manager
- Group Reservations Manager
- Director of Spa Operations
- Director of Food and Beverage
- Director of Sales and Marketing
- Director of Communications
- Director of Rooms
- Director of Operations
- Director of Revenue

Five-Star City Campus

Situated in the heart of Kuala Lumpur, the BERJAYA University College campus is designed to enhance your educational experience, every step of the way.

As a premier university campus, the reception presents itself with the look and feel of a 5-Star hotel. Recreating the mood of an actual working environment allows learning to remain conducive at all times.

BERJAYA UNIVERSITY COLLEGE

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BE
BERJAYAN

Faculty of
Hospitality
& Tourism

SCHOOL OF HOSPITALITY

BE DISTINCTIVE
BE EXCELLENT
BE WORLD-CLASS
BE BERJAYAN

A MEMBER OF
BERJAYA

BERJAYA University College
DKU007(W)
(Formerly known as BERJAYA University College of Hospitality)