

INSPIRING LIVES. WIDENING HORIZONS.



**FACULTY OF
CULINARY
ARTS**

**ADD A TOUCH
OF FINESSE
TO THE ART
OF CUISINE**

BE BERJAYAN, BE INSPIRED.



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Join the ranks of
elite culinary masters.

Be Inspired

Secure a stellar career in the world of exquisite gastronomical wonders.



Today more than ever before, culinary arts professionals are regarded highly and are in demand worldwide. The ability to take an idea, fuse it with sensory knowledge, and masterfully invent a dish that both nurtures and gives pleasure to someone, is an art indeed.

Whether your dream is to invent amazing new dishes in posh restaurants and exotic hotels whilst mingling with society's *crème de la crème*, or to set up your own gastronomical outlets; the path starts with laying a solid foundation that will arm you with the necessary fundamental knowledge, as well as lifetime industry mentors. This will secure you a stellar career as a world-class culinary professional wherever you choose to venture.

At the Faculty of Culinary Arts

We take the business of food very seriously. We have in our faculty, award-winning instructors and industry chefs with over 400 years of combined artistic culinary experience and knowledge. We invested heavily into providing premier state-of-the-art kitchen facilities and equipment for our students, sparing no expense to ensure that they would be well-versed with the equipment that they will inevitably encounter in the working world.

We take great care too, with delivering a curriculum that would equip our students to soar as high as they desire in their career as a culinary professional. To be a competent chef, one not only need the skills and passion to cook, but also to excel at international tests, to be constantly aware of the latest food trends, to develop signature innovations, as well as to have the executive and leadership skills to climb the ranks.

Hence, we ensure that our students are armed with both key foundational knowledge, as well as the ability to creatively and effectively respond to real-world industry evolutions.

This is why BERJAYA UC's Culinary Arts graduates are distinctive and much sought-after even before they graduate. If a stellar career in the prestigious world of gastronomy is what you desire, enrol now at Malaysia's top culinary school and let the Faculty of Culinary Arts turn your passion into a rewarding career!

The Berjayan Advantage

Berjaya Immersion Methodology

In line with our philosophy of providing experiential learning, the Berjaya Immersion Methodology ensures that exposure to real-world industry practices and professionals are prioritised as a key learning method for our students. From learning about ingredients, visiting farms, factories and restaurants, to meeting with Celebrity and Master Chefs, 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 culinary establishments around the world.

Five-Star City Campus

The Faculty of Culinary Arts 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 fully 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 a Preparation Kitchen, an Aseana Kitchen, a Sausage Lab, a Culinary Theatre, a Culinary Studio, a Pastry Lab, a Chocolate Lab, a deli, café (Upper East Side Café), and a fine-dining restaurant with show kitchen (Samplings on the Fourteenth Restaurant).

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

Award-Winning Chef Lecturers

Only the best lecturers and chefs have been selected to be on our Faculty to guide our students towards the path of a successful culinary career. They have substantial industry experience to draw on and have won numerous awards and recognition in competitions worldwide. Not only does this ensure that their knowledge of industry trends is current and relevant to today's employment market, but it can also mean that our students will have access to valuable contacts when it is time to start a career in the industry.



WORLD CHEFS Global Culinary Certification

World Association of Chefs' Societies (Worldchefs) is a global network that consists of 100 official chefs associations as members, representing over 10 million professional chefs worldwide.

BERJAYA University College (BERJAYA UC) has been awarded international recognition from the World Association of Chefs' Societies (WORLD CHEFS) Recognition of Quality Culinary Education programme for meeting or exceeding the WORLD CHEFS standards of quality culinary education.

With this recognition, BERJAYA UC's culinary graduates will be eligible for the **Fast Track Certifications** at the levels of **Commis De Cuisine***, **Chef De Partie**** and **Certified Master Chef*****. Hence, our culinary graduates are able to take their existing qualifications global!



RECOGNITION
OF QUALITY
CULINARY EDUCATION
**WORLD ASSOCIATION
OF CHEFS SOCIETIES**

Eligibility:

- * Successful completion of Berjaya UC Diploma in Culinary Arts.
- ** Successful completion of Berjaya UC Bachelor of Culinary Arts Management (Hons).
- *** Minimum 24 years-old, 8 years of professional chef experience, A member of a World Association of Chefs Societies (WACS) recognised National Chefs Association.

(BERJAYA UC reserves the right to make any changes without prior notice).

Professional Affiliations

The Faculty of Culinary Arts is supported by international professional affiliations from highly recognised and accredited industry bodies.



Elite International Alliances



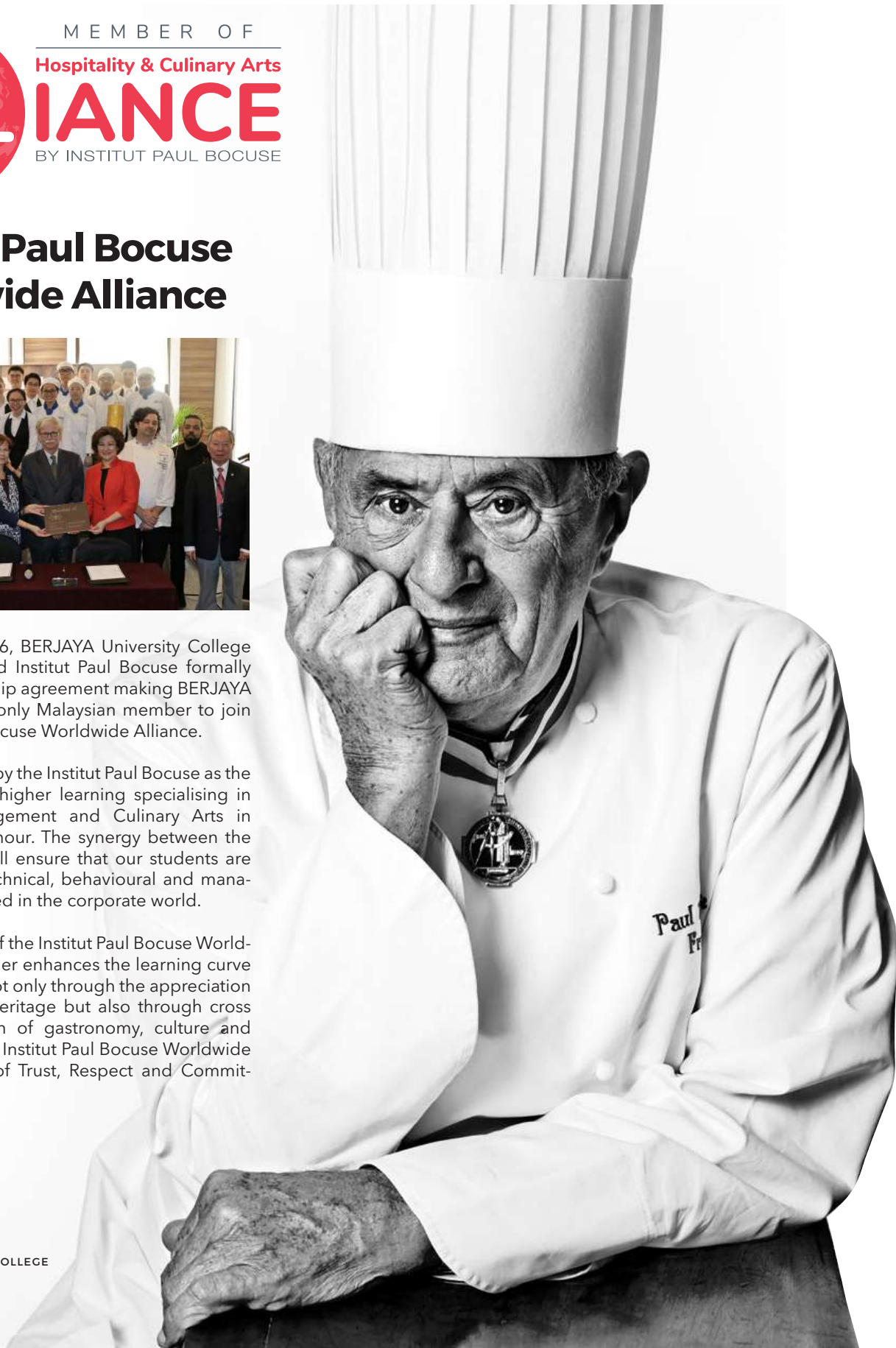
Institut Paul Bocuse Worldwide Alliance



On 17th May 2016, BERJAYA University College (BERJAYA UC) and Institut Paul Bocuse formally signed a partnership agreement making BERJAYA UC the 17th and only Malaysian member to join the Institut Paul Bocuse Worldwide Alliance.

To be recognised by the Institut Paul Bocuse as the top institution of higher learning specialising in Hospitality Management and Culinary Arts in Malaysia is an honour. The synergy between the two institutions will ensure that our students are equipped with technical, behavioural and managerial skills required in the corporate world.

Being a member of the Institut Paul Bocuse Worldwide Alliance further enhances the learning curve for our students not only through the appreciation of their culinary heritage but also through cross cultural promotion of gastronomy, culture and education built on Institut Paul Bocuse Worldwide Alliance's values of Trust, Respect and Commitment.



Ducasse Education

In line with BERJAYA UC Faculty of Culinary Arts' mission to bring forth the next generation of elite culinary professionals, a collaboration was formed with Ducasse Education so that our students have access to programmes that will provide them valuable international exposure. Founded in 1999 by world-renowned chef Alain Ducasse, Ducasse Education's objective of facilitating the transmission of knowledge and expertise in the arena of culinary arts, pastry arts, and management is aligned with BERJAYA UC's aspirations for our students. Our students who join Ducasse Education will benefit from their international restaurant network.

BERJAYA UC's culinary arts and patisserie students who successfully complete their programmes may opt for specialised top-up programmes at Ducasse Education to further refine their skills. Other exciting programmes that our culinary arts and patisserie students have access to through this collaboration include study abroad programmes for bakery, pastry, as well as chocolate and confectionery, all located at Ducasse Education in France.

Undoubtedly, BERJAYA UC students will benefit the most from this world-class collaboration through the varied opportunities designed for them to master their craft and create industry connections across the world.



Our Strength, Your Future



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

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 Culinary Arts

(R2/811/4/0121) (04/23) (A 9013)

The Diploma in Culinary Arts programme is designed for those who have chosen to pursue an exciting career in culinary arts. This unique skills-driven programme takes you through key stages of classical and international cuisine preparation, garde manger, butchery, patisserie and bakery. At the same time, you will learn to develop your professionalism in producing world-class cuisine.

Why choose this programme?

You will gain valuable insights into the industry's latest trends and skills to create consumable masterpieces. This combination will make you a much sought-after professional in this industry. Furthermore, the strong networks garnered by the Faculty will also give you an extra edge in your future career.

While mastering culinary techniques, you will also learn entrepreneurial concepts to help you launch your own business, explore career options and participate in work-based learning experiences (internships).

What can you expect from this programme?

This programme will enhance your supervisory, technical and personal skills. It will also broaden your mind-set to 'think out of the box', as communication and problem-solving skills are essential in the culinary arts industry.

The programme begins with orientation-level courses where you are introduced to topics such as Basic Culinary, Kitchen Hygiene, Nutrition, Pastry and Baking, Kitchen Layout and Design. After mastering the basics, the programme will then focus on advanced-level food preparation which includes cooking and plating whole dishes and desserts to perfection.

PROGRAMME STRUCTURE

YEAR 1

- Basic Food and Beverage Services 🍳
- Pastry and Baking 🍳
- Food Commodities
- Basic Culinary 🍳
- Cuisine and Restaurant Operations 🍳
- Advanced Pastry and Baking 🍳
- Kitchen and Hygiene Management
- Butchery 🍳
- Advanced Cuisine and Restaurant Operations 🍳
- Menu Planning and Development
- English for Academic Purpose
- Personal Development Skills
- Team Development Skills
- Professional Development Skills

YEAR 2

- Garde Manger 🍳
- Malaysian Cuisine 🍳
- Nutrition and Sensory Analysis
- Introduction to Business
- Kitchen Layout and Design
- Aseana Cuisine 🍳
- Entrepreneurship Development
- Food and Beverage Cost Control
- Managing People in the Service Industry
- Internship



Practical Hands-On Courses



PROFESSIONAL CERTIFICATION

Students who have successfully completed the Diploma in Culinary Arts programme have automatic eligibility to the Professional Cook (Commis Chef) level from the World Association of Chefs' Societies (WORLD-CHEFS)

INTERNSHIP

You will undergo a trimester 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

- 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)

- Malaysian Studies 2 / Bahasa Melayu Komunikasi 1
- Moral Education
- Thinking Skills
- Community Services



Diploma in Patisserie

(R/811/4/0348) (11/22) (MQA/FA 2245)

The Diploma in Patisserie programme is designed specifically for those with a passion for creating gourmet pastries, signature breads, cakes and specialty desserts. The programme will offer you a broad overview and introduction to these pastry arts and it is an absolute essential for any aspiring Pastry Chef or Baker.

Why choose this programme?

You will gain valuable insights into the industry's latest trends and the skills to create consumable masterpieces. This combination will make you a much sought-after professional in this industry. Furthermore, the strong networks garnered by the Faculty of Culinary Arts will also give you an extra edge in your future career. While mastering the pastry and baking techniques, you will also learn entrepreneurial concepts that will help you launch your own business career options and participate in work-based learning experiences (internship).

What can you expect from this programme?

This programme teaches you the principles of bakery and pastry operation, practical hands-on and theoretical training in all areas of bakery and pastry production. At the same time, you will learn to develop your professionalism and proficiency in producing pastries and breads of world-class standards.

The programme begins with an orientation level course where you are introduced to topics such as Foundation in Pastry and Baking Technology, Bread Making Technology, Asian Kuih and Desserts, Kitchen Hygiene and Nutrition. After mastering the basics, the programme will then focus on advanced Baking and Pastry skills which includes Chocolate Confectionery and Sugarcraft.

PROGRAMME STRUCTURE

YEAR 1

- Foundation in Baking 🍰
- Food Commodities
- Kitchen and Hygiene Management
- Bread Making Technology 🍰
- Cake Making Technology 🍰
- Pastry Technology 🍰
- Design and Sugarcraft 🍰
- Computer Applications
- Basic Culinary 🍰
- Asian Kuih and Desserts 🍰
- Introduction to Business
- English for Academic Purpose
- Personal Development Skills
- Team Development Skills
- Professional Development Skills

YEAR 2

- Nutrition and Sensory Analysis
- Kitchen Layout and Design
- Food and Beverage Cost Control
- Chocolate and Confectionery Arts 🍰
- Menu Planning and Development
- Bakery and Pastry Production and Operations 🍰
- Entrepreneurship Development
- Internship



Practical Hands-On Courses



INTERNSHIP

You will undergo a trimester 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

- 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)

- Malaysian Studies 2 / Bahasa Melayu Komunikasi 1
- Moral Education
- Thinking Skills
- Community Services



Diploma in Heritage Cuisine

(N/811/4/0245) (01/20) (MQA/PA 4914)

The Diploma in Heritage Cuisine programme is designed for those whose interest resides in the understanding and appreciation for Malaysian Heritage Cuisine. Beyond the basic culinary techniques and theories, the programme analyses the history and distinctive cultural influences on Malaysian cuisine with the hope of preserving the classic Malaysian Culinary Masterpieces.

Why choose this programme?

Your culinary skills are further sharpened by understanding the nature and impact of heritage cuisines on the hospitality industry and/ or the food industry. Furthermore, with the combination of fundamental modules in business and management subjects, students will be equipped to launch their careers either in the private sector or embark on entrepreneurial ventures.

What can you expect from this programme?

Through the programme, students can demonstrate effective principles in heritage cookery and application of basic modern cooking methods to heritage cuisine. The programme enable students to discuss the various elements of heritage basic knowledge and different types of cooking techniques, which also include an understanding of Halal food preparation.

Students will also master their communicative, leadership and teamwork skills in any situation to realise their full potential while studying or when they join the working environment. Students are also offered the opportunity to continue pursuing their degree studies upon completion of the Diploma in Heritage Cuisine.

PROGRAMME STRUCTURE

YEAR 1

- Culinary Techniques 🍳
- Introduction to Heritage Food Commodities
- Basic Food and Beverage Service 🍳
- Kitchen and Hygiene Management
- Malaysian Ethnic Cuisine 🍳
- Asian Kuih and Desserts 🍳
- Fundamentals of Heritage Cuisine 🍳
- Menu Planning and Development
- Vegetable and Fruit Carving 🍳
- Food and Beverage Cost Control
- Computer Applications
- English for Academic Purposes
- Personal Development Skills
- Team Development Skills
- Professional Development Skills

YEAR 2

- Aseana Cuisine 🍳
- Advanced Heritage Cuisine 🍳
- Introduction to Business
- Catering Services
- Kitchen Layout and Design
- Heritage Cuisine - Research and Innovation
- Entrepreneurship Development
- Managing People in the Service Industry
- Internship



Practical Hands-On Courses



INTERNSHIP

You will undergo a trimester 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

- 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)

- Malaysian Studies 2 / Bahasa Melayu Komunikasi 1
- Moral Education
- Thinking Skills
- Community Services



Bachelor of **Culinary Arts Management (Hons)**

(R/811/6/0072) (04/22) (MQA/FA 1081)

The Bachelor of Culinary Arts Management (Hons) programme is designed to develop those who have chosen to pursue and further their career in culinary arts. The programme focuses on a range of administrative, operational and management areas in the culinary industry, in order to refine the practical skills they have learned to enable them to perform effectively in compliance with the industry operational standards.

Why choose this programme?

Culinary Arts is part of the food services industry which requires a variety of businesses, management and communication skills, besides having sound knowledge and understanding of the culinary arts arena. Therefore, acquiring a solid foundation in these areas is critical for those planning to have a thriving career in culinary arts.

What can you expect from this programme?

This programme covers a wide range of areas related to the competency requirements of your future workplace. It enables you to gather critical knowledge and acquire essentials skills required in the culinary industry.

The culinary industry involves multifaceted aspects of businesses. Therefore, the business and management modules cater to the needs of developing competency levels in relation to business. The business modules cover aspects like Customer Relationship Management, Human Resource Issues, IT, Accounting, Management and Marketing, as well as Communications. These components will equip you with the necessary skills in relation to leading, managing, customer relationship, and soft skills.

The components provide a strong connection with the competency levels required to be a part of the dynamic Hospitality and Culinary Industry workforce.





PROFESSIONAL CERTIFICATION

Students who have successfully completed the Bachelor of Culinary Management (Hons) are eligible for automatic eligibility as Certified Chef de Partie level from the World Association of Chefs' Societies (WORLDCHefs).

PROGRAMME STRUCTURE

YEAR 1

- Professional Culinary Studies I 🍳
- Professional Culinary Studies II 🍳
- Professional Culinary Studies III 🍳
- Professional Pastry I 🍳
- Professional Pastry II 🍳
- IT Applications
- Nutrition
- Introduction to Food and Beverage Operations 🍳
- Menu Creation and Development
- Academic Writing Skills
- Personal Development Skills
- Team Development Skills
- Professional Development Skills

YEAR 2

- Kitchen Operations and Management 🍳
- Purchasing for Chefs
- Food Preservation 🍳
- Fundamentals of Management
- Principles of Marketing
- Commercial Kitchen Layout and Design
- Economics
- Human Resource Management
- Beverage Operations and Management
- Gastronomy
- Business Statistics
- Revenue and Profit Management

YEAR 3

- Service Quality Management
- Legal Aspects for Hospitality and Tourism
- Research Methodology
- Entrepreneurship
- Project
- Internship

INTERNSHIP

You will undergo a trimester 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)

- Malaysian Studies 3 / Ethnic Relations
- Bahasa Melayu Komunikasi 2 / Islamic Civilisation and Asian Civilisation
- Academic Writing Skills
- Professional Ethics
- Social Responsibility



Grooming Champions

At BERJAYA UC, we also build strong foundations through having our students take centre stage globally. Discover how we engage our students with the skills and quality experiences leading to opportunities that are often rewarded quickly.

Under the tutelage of Global Master Chef Jochen Kern, our students are specially trained by a team of professional chefs, thereby excelling in competitions and winning awards, making them much sought-after in the industry.



China-ASEAN Vocational Education Students Culinary Skill Competition 2017



iChef Malaysia Culinary Competition 2017



FHM 2017 - Culinaire Malaysia Competition



Penang Battle of the Chefs 2016



HOFEX - Hong Kong International Culinary Classic 2017



California Competition 2016



Food Hero Asia Competition 2016



Nestle Culinary Arts Award 2016

What Our Students Say

"I chose BERJAYA UC to study Diploma in Culinary Arts because it specialises in the growth and development of the hospitality, tourism and services industries. The university also provides complete and modern facilities which contribute to a comfortable learning environment. Besides that, Berjaya Corporation has many connections with other companies which specialise in the hospitality and tourism industries that will help us in building our career."



Samantha Chong Ye Yee
Diploma in Culinary Arts



"The best memory that I experienced while studying in BERJAYA UC are numerous AFC (Asian Food Channel) dinner events that we participated in as part of the immersion methodology. These events helped us as students gain more experience from celebrity chefs that come to visit our university. This allows us to further develop ourselves and also gain more experience on how different chefs work which is vital in the industry."

Muhammad Zahin Zahwan
Diploma in Culinary Arts

"I was initially frightened travelling to a country far away from home. When I arrived in Malaysia, I was really surprised because it's a really beautiful country with really welcoming people. The Malaysians are friendly and willing to teach you about their culture. I really enjoyed and appreciate BERJAYA University College for making me feel at home."

Carla Kirsch Lopez, Mexico
Exchange Student
Institut Paul Bocuse, Lyon France



Your achievement. Our success.

HOFEX - Hong Kong International Culinary Classic 2017

Western Hot Cooking / Apprentice: Lamb Rack, Gold
Western Hot Cooking/ Apprentice: Whole Spring Chicken, Bronze

iChef Battle of the 6 Continents

Class 16 : 6 continents - Apprentice Main Course, Gold
Class 16: 6 continents - Apprentice Main Course, Silver
Class 15 : 6 continents - Meat/ Poultry Main Course, Bronze
Class 1 : Plated Appetizer, Diploma
Class 17 : Create your own pasta, Bronze
Class 14: 6 continents - Fish/Seafood Main Course or Combination, Diploma

Healthy Cook Off Competition in Conjunction with World Kidney Day 2017

Healthy Cook Off Competition, Winner
Healthy Cook Off Competition, 1st Runner Up
Healthy Cook Off Competition, 2nd Runner Up

California Milk Advisory Board Culinary Competition 2016

3 Course Set Meal, First Prize
3 Course Set Meal, Second Prize
3 Course Set Meal, Third Prize

Penang Battle of the Chefs 2016

Greenhorn Category
Main Course (Beef), Gold
Main Course (Lamb), Silver

Nestle Professional Culinary Arts Awards 2016

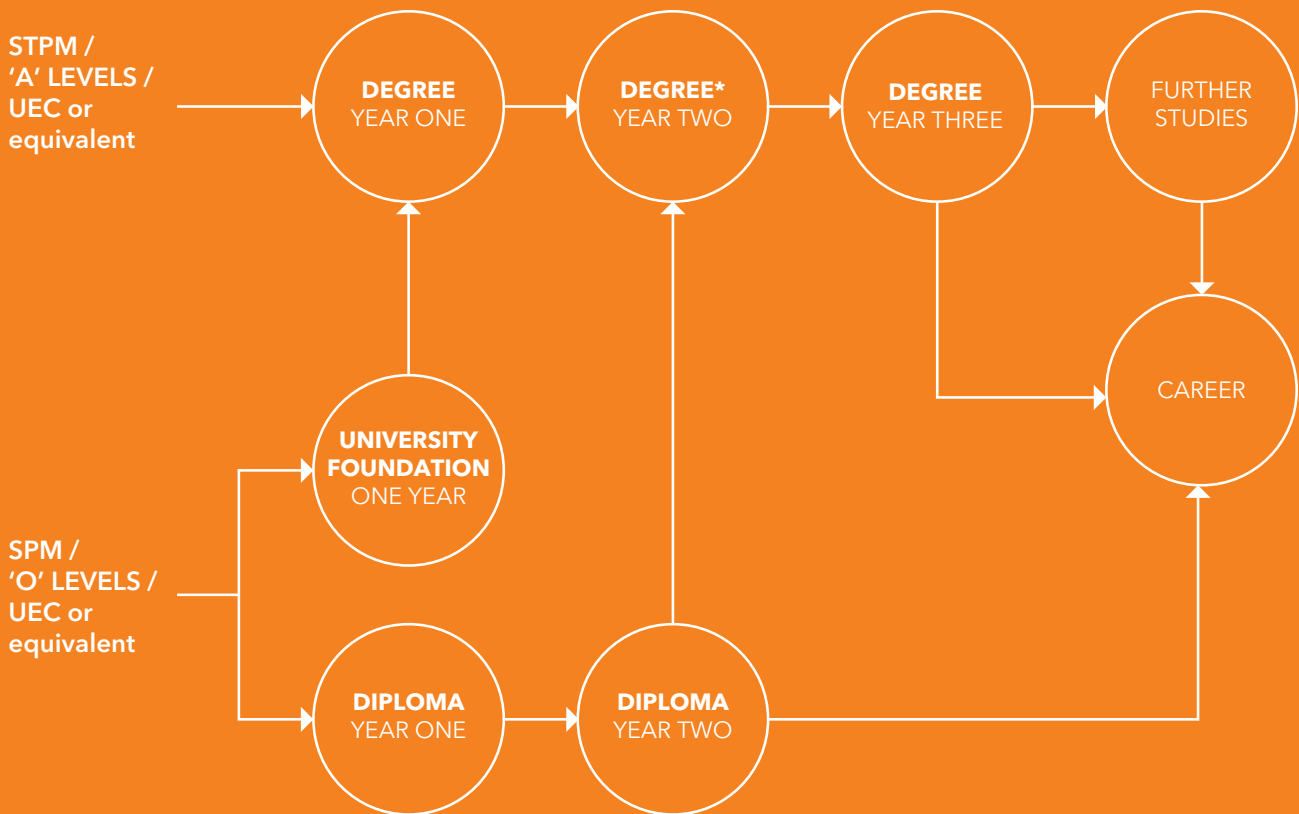
1st Runner Up

IKIP Competition 2015

Class 14 - Main Course (Poultry), Silver & Bronze
Class - Dress the Cake, Silver & Bronze
Class 12 - Live Main Course (Meat), 2 Golds
IACC Trophy Challenge 2015, First Place
Class 2 - Plated Dessert, Silver
Class 15 - Main Course (Fish / Seafood), Silver
Class 13 - Main Course (Lamb), Silver

and many more...

Career Pathways



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

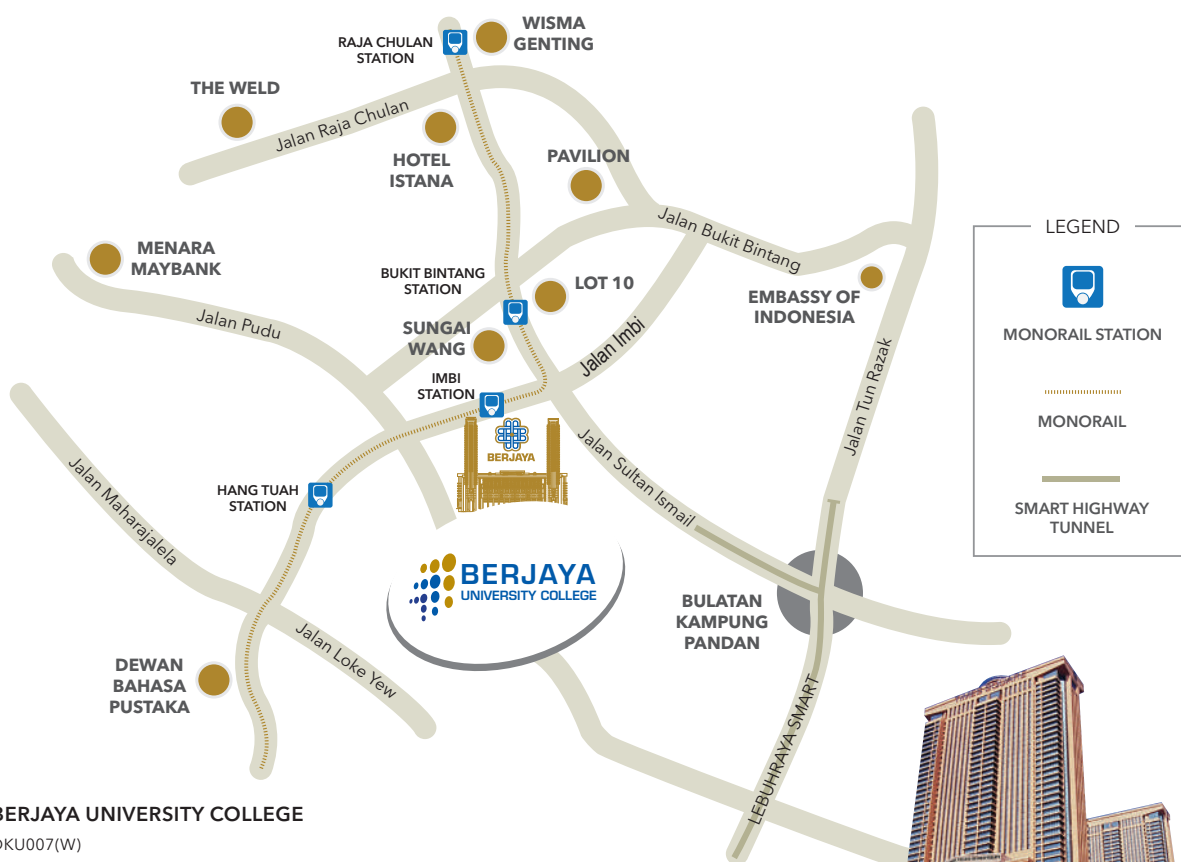
Career Opportunities

- Commis Cook • Chef de Partie • Sous Chef • Celebrity Chef • Michelin Star Restaurant Chef • Chef de Cuisine • Cruise Line Chef • Catering Chef • Executive Sous Chef • Executive Chef • Kitchen Director • Area Executive Chef • Food Critic • Culinary Lecturer • Business Analyst • Food Photographer • Food Promoter • Food Research Specialist • Food Scientist • Food Stylist • Food Writer • Nutritionist • Restaurant Owner • Master Chef • Director Faculty of Culinary Arts

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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Faculty of
Culinary
Arts

BE DISTINCTIVE
BE EXCELLENT
BE WORLD-CLASS
BE BERJAYAN

A MEMBER OF



BERJAYA University College
DKU007(W)

(Formerly known as BERJAYA University College of Hospitality)

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