

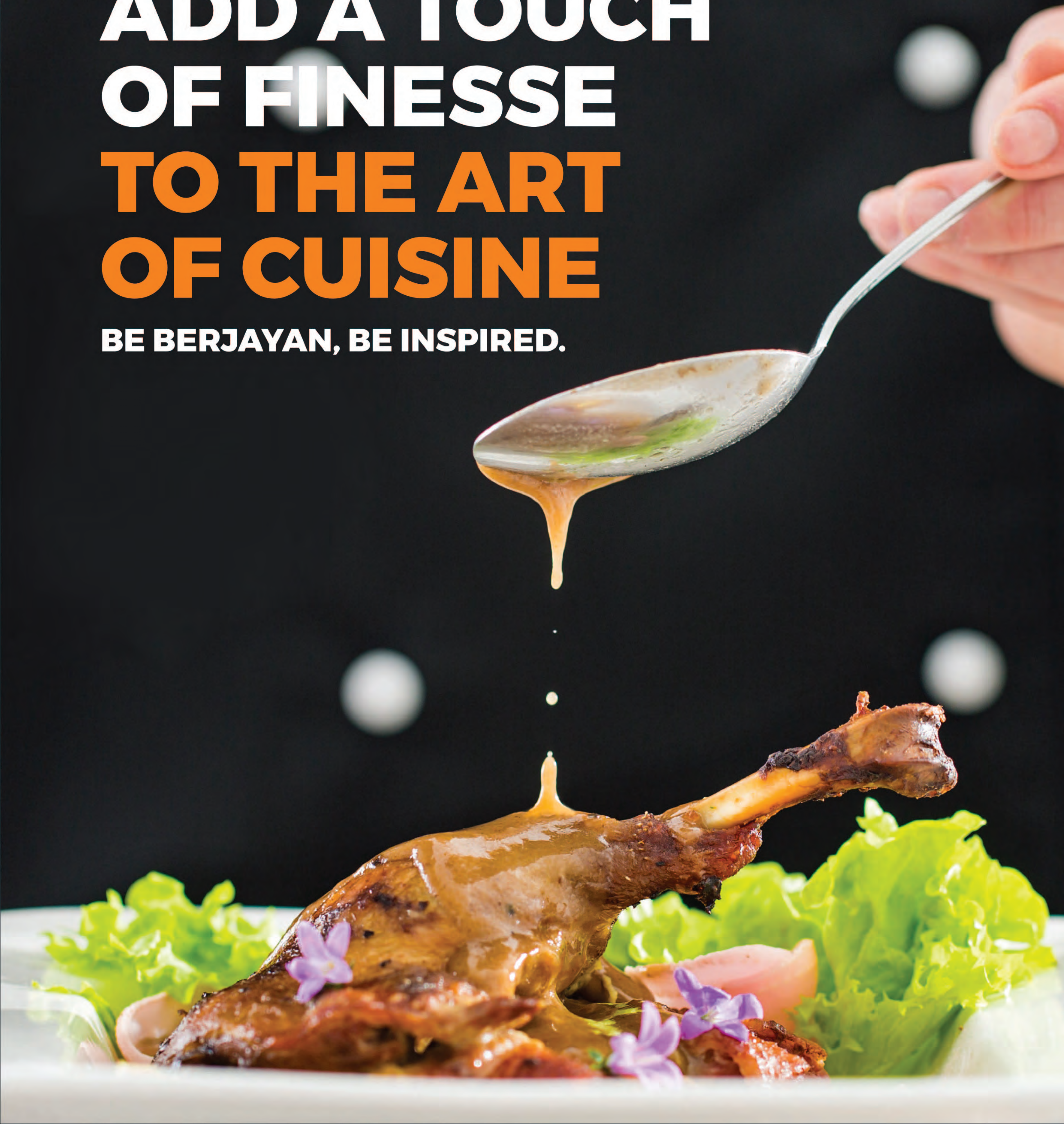
INSPIRING LIVES. WIDENING HORIZONS.



**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 Berjaya 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.



Our Strength, Your Future



Supported by Berjaya Corporation's 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 presence.

ICELAND

- Berjaya Reykjavík Natura Hotel
- Berjaya Reykjavík Marina Hotel
- Berjaya Akureyri Hotel
- Berjaya Hérað Hotel
- Berjaya Mývatn Hotel
- Canopy by Hilton Reykjavík City Centre
- Hilton Reykjavík Nordica
- Reykjavík Konsúlat Hotel
- Curio Collection by Hilton
- Iceland Parliament Hotel
- Curio Collection by Hilton
- Alda Hotel Reykjavík
- Hotel Edda Akureyri
- Hotel Edda Egilsstaðir
- Hotel Edda Höfn



Iceland Parliament Hotel
- Curio Collection by Hilton



Hilton Reykjavík Nordica,
Iceland



Berjaya Eden Park London
Hotel, United Kingdom



Berjaya Beau Vallon Bay
Resort & Casino, Seychelles

UNITED KINGDOM

- Berjaya Eden Park London Hotel
- The Castleton Hotel

SEYCHELLES

- Berjaya Beau Vallon Bay
Resort & Casino
- Berjaya Praslin Resort



**Berjaya Tioman Resort,
Malaysia**



**Berjaya Times Square Hotel,
Kuala Lumpur, Malaysia**



**The Taaras Beach &
Spa Resort, Malaysia**



**Berjaya Langkawi Resort,
Malaysia**



**The Chateau Spa &
Wellness Resort, Berjaya Hills,
Malaysia**



**Colmar Tropicale,
Berjaya Hills, Malaysia**

JAPAN

- ANSA Okinawa Resort
- Berjaya Hakkoda Ski Resort



**Berjaya Hakkoda Ski Resort,
Japan**

PHILIPPINES

- Berjaya Makati Hotel

MALAYSIA

- Berjaya Times Square Hotel, Kuala Lumpur
- ANSA Hotel Kuala Lumpur
- ACES Hotel, 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 & Wellness Resort
- Colmar Tropicale, Berjaya Hills

SRI LANKA



**Berjaya Hotel Colombo,
Sri Lanka**

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 Service 🍽️
- Food Commodities
- Basic Culinary 🍽️
- Personal Development Skills
- Pastry and Baking 🍽️
- Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1
- Cuisine and Restaurant Operations 🍽️
- Advanced Pastry and Baking 🍽️
- Thinking Skills
- Computer Applications
- English for Academic Purposes
- Team Development Skills
- Advanced Cuisine and Restaurant Operations 🍽️
- Menu Planning and Development
- Butchery 🍽️
- Kitchen and Hygiene Management
- Moral Education
- Professional Development Skills

YEAR 2

- Malaysian Cuisine 🍽️
- Food and Beverage Cost Control
- Garde Manger 🍽️
- Nutrition and Sensory Analysis
- Community Services Bahasa Kebangsaan A
- Internship
- Aseana Cuisine 🍽️
- Kitchen Layout and Design
- Entrepreneurship Development
- Managing People in the Service Industry
- Management





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 (WORLDCHefs)

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

(R2/811/4/0348) (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 🍪
- Fundamentals of Pastry 🍪
- Basic Culinary 🍪
- Food Commodities
- Personal Development Skills
- Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1
- Classical and Continental Cakes 🍪
- Artisanal Breads 🍪
- Computer Applications
- English for Academic Purposes
- Team Development Skills
- Chocolate and Confectionary Arts 🍪
- Design and Sugar Craft 🍪
- Asian Kuih and Desserts 🍪
- Introduction to Business
- Professional Development Skills

YEAR 2

- Menu Planning and Development
- Kitchen and Hygiene Management
- Nutrition and Sensory Analysis
- Food and Beverage Cost Control
- Kitchen Layout and Design
- Thinking Skills
- Internship
- Bakery and Pastry Production and Operation 🍪
- Entrepreneurship Development
- Managing People in the Service Industry
- Moral Education
- Community Services





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 essential 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.

PROGRAMME STRUCTURE

YEAR 1

- Fundamentals of Culinary Arts 🍳
- Fundamentals of Baking and Pastry 🍳
- Academic Writing Skills
- Introduction to Cuisine 🍳
- Professional Baking and Pastry 🍳
- Personal Development Skills
- Malaysian Heritage Cuisine 🍳
- IT Applications
- Team Development Skills
- Menu creation and development
- Nutrition and Dietary Requirement in Culinary Arts
- Professional Development Skills

YEAR 2

- Farm-to-Table Restaurant Operation 🍳
- Foodservice Kitchen Layout and Design
- Fundamentals of Management
- Introduction to Food and Beverage Operations
- Purchasing, Costing and Control
- Food Preservation and Toxicology 🍳
- Beverage Operations and Management 🍳
- Economics
- Principles of Marketing
- Human Resource Management
- Social Responsibility
- Japanese Language / French Language
- Business Statistics
- Gastronomy
- Islamic Civilisation and Asian Civilisation / Bahasa Melayu Komunikasi 2

YEAR 3

- Entrepreneurship
- Revenue and Profit Management
- Legal Aspects for Hospitality and Tourism
- Research Methodology
- Professional Ethics
- Honours Seminar Series
- Internship
- Service Quality Management
- Ethnic Relations / Malaysian Studies
- Project Paper



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.

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



Culinaire Malaysia 2022



Penang Battle of the Chefs 2016



HOFEX - Hong Kong International Culinary Classic 2017



Battle Of Chefs 2022



MBCA Cooking Competition 2023



FHM 2019 - Culinaire Malaysia Competition

Your achievement. Our success.

MBCA Cooking Competition 2023

3 Gold, 2 Silver, 3 Bronze

Culinaire Malaysia 2022

Bronze Medal

Battle Of Chefs 2022

Bronze Medal

Raja Sawit 2019

Champion

Culinaire (FHM) 2019

6 Silvers, 2 Bronzes & 5 Diplomas

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

and many more...

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.

We have 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.



Show Kitchen



Production Kitchen



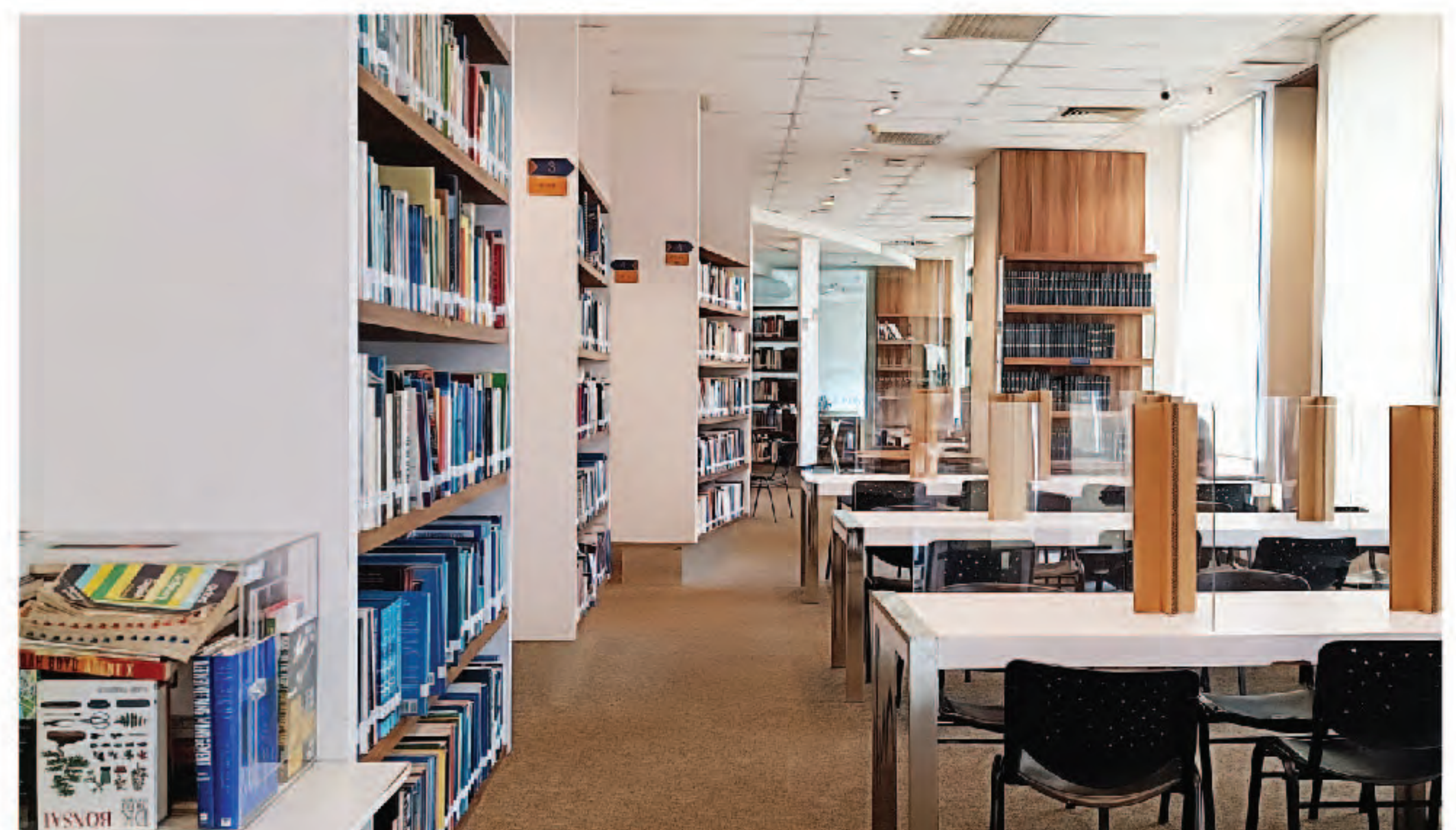
Bakery Lab



Pastry Lab



Upper East Side Deli



Library

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.



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Faculty of
Culinary
Arts

BE DISTINCTIVE
BE EXCELLENT
BE WORLD-CLASS
BE BERJAYAN