HOSPITALITY & TOURISM
Learn the art of hospitality and the science of culinary.

As a vast, dynamic and growing industry, hospitality and tourism provides tremendous opportunities for ambitious young men and women who enjoy working with people.

It is important that those seeking careers as successful professionals develop a strong foundation of customer service skills.

The hospitality and tourism programmes at Nilai U will give you the necessary skills to thrive in this service-oriented industry.

You will be learning from an award-winning faculty at an on-campus facility which consists of culinary training facilities featuring six specialist kitchens, a formal dining restaurant and front office amenities to prepare you for a five-star career in the field of hospitality and tourism.

Our students have been accepted at the following companies for an internship

ALEXIS @ THE GARDENS Mid Valley, AVILLION Port Dickson, BERJAYA TIMES SQUARE Kuala Lumpur, CLUBMED Cherating, IMPIANA HOTEL Cherating, IMPIANA HOTEL Ipoh, NILAI SPRINGS RESORT Nilai, NOVOTEL HOTEL Kota Kinabalu, PULLMAN Putra Jaya, ROYALE BINTANG Seremban, SEPANG GOLDEN PALM Sepang, SWISS GARDEN HOTEL Kuala Lumpur, THE GARDENS HOTEL Mid Valley, THISTLE HOTEL Port Dickson, TRADERS HOTEL Kuala Lumpur, WESTIN HOTEL Kuala Lumpur, INTER EXCEL ADVISORY SDN BHD, MATAHARI TOURS SDN BHD, RH TOURS & TRAVEL SDN BHD and many more....

“The discovery of a new dish confers more happiness on humanity, than the discovery of a new star.”

Brillat Savarin
The Physiology of Taste
1755-1826
WHY NILAI U?

Quality In-House Training
Nilai University’s Flamme Restaurant is a 100-seater formal dining facility which features six specialist kitchens and the latest front-office amenities dedicated to hospitality education and training.

Here, you will be able to expand your culinary talents and hotel managerial skills under the watchful eyes of our experienced teaching staff.

Your training will involve playing different roles in teams, with each team member taking charge of a specific area in the kitchen and dining room.

At the heart of Nilai U’s Flamme Restaurant is the quintessential 5,046 sq. ft kitchen, which includes a well-equipped training kitchen and a demonstration kitchen.
INDUSTRY LINKAGES

The Malaysian Food & Beverage Executives Association

The collaboration between Nilai University and the Malaysian Food and Beverage Executives Association (MFBEA) will provide strong networking opportunities as well as exchanging valuable knowledge and information to promote the highest professional standards of management, education and recruitment in the hospitality industry for the benefit of both parties.

The Certificate of Proficiency

The Malaysian Food and Beverage Executives Association (MFBEA) will award the Certificate of Proficiency to all students who graduate from the Nilai University School of Hospitality and Tourism. The certificate is categorised as follows:

<table>
<thead>
<tr>
<th>Nilai U Qualification</th>
<th>MFBEA Certification</th>
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</thead>
<tbody>
<tr>
<td>Certificate</td>
<td>Certificate of Proficiency (Basic)</td>
</tr>
<tr>
<td>Diploma</td>
<td>Certificate of Proficiency (Intermediate)</td>
</tr>
<tr>
<td>Degree</td>
<td>Certificate of Proficiency (Advanced)</td>
</tr>
</tbody>
</table>

Nilai Springs Resort Hotel & Golf Club

Nilai Springs Resort Hotel is a four-star resort hotel with 183 guest rooms and suites. It is located just 5 minutes away from Nilai U and is equipped with its very own 27-hole championship golf course.

Group Hotel & Golf Club

Nilai University gives you a rewarding experience with industry exposure and privileged placement internship opportunities at Nilai Springs Resort, our very own sister-company hotel and golf club.

You will have 420+ hours of rigorous practical sessions before embarking on your career. You will also be sent to participate in part-time placement activities at selected hotels during weekends and breaks.

This provides you with up to 1,200 hours of real work experience, where you will have opportunities to interact with guests and other employees while performing your duties in a professional workforce.

Other Industry Partners

Eliatt

Barista Lab

MONIN

Ultimate Taste

Ultimate Creativity
<table>
<thead>
<tr>
<th>PROGRAMME LEVEL</th>
<th>NILAI U PROGRAMMES</th>
<th>MINIMUM ENTRY REQUIREMENTS</th>
<th>DURATION (YEARS)</th>
<th>INTAKE</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRE-UNIVERSITY</td>
<td>Foundation in Business</td>
<td>SPM / O-Level -- 5 credits</td>
<td>1</td>
<td>JAN MAY SEPT</td>
</tr>
<tr>
<td>DIPLOMA</td>
<td>Diploma in Hotel Management</td>
<td>SPM / O-Level -- 3 credits, UEC -- 3Bs, MLVK -- Pass with level 3 and 1 credit in SPM (studies to Diploma level should be in a similar field)</td>
<td>2½</td>
<td>JAN MAY JUL OCT</td>
</tr>
<tr>
<td></td>
<td>Diploma in Culinary Arts</td>
<td>SPM / O-Level -- 3 credits, UEC -- 3Bs, MLVK -- Pass with level 3 and 1 credit in SPM (studies to Diploma level should be in a similar field)</td>
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<tr>
<td></td>
<td>Diploma in Tourism Management</td>
<td>SPM / SPMV / O-Level -- 3 credits, UEC -- 3Bs, Certificate (a related field) -- Pass with minimum CGPA 2.0</td>
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<tr>
<td>UNDERGRADUATE</td>
<td>BA (Hons) in Business &amp; Hospitality Management</td>
<td>STPM / A-Level -- 2 principal passes, UEC -- 5Bs, Diploma (a related field) - Pass, Foundation - Pass</td>
<td>3</td>
<td>JAN MAY OCT</td>
</tr>
</tbody>
</table>

Other equivalent qualifications as determined by the Nilai U senate are accepted. For more information, please refer to our education counsellors. Conditional offers are given based on forecast results for the January intake.

**MINIMUM ENGLISH ENTRY REQUIREMENT (FOR INTERNATIONAL STUDENTS ONLY)**

<table>
<thead>
<tr>
<th>IELTS</th>
<th>TOEFL</th>
<th>GCE / GCSE O-LEVEL</th>
<th>NILAI UNIVERSITY IEP</th>
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</thead>
<tbody>
<tr>
<td>BAND 5.0</td>
<td>PAPER BASED : 500</td>
<td>MINIMUM GRADE E</td>
<td>SUCCESSFULLY COMPLETED (OR EXEMPTED)</td>
</tr>
<tr>
<td></td>
<td>COMPUTER BASED : 61</td>
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</table>

For other qualifications, please consult our education counsellors.
WHY NILAI U?

ENRICHMENT FOR LIFE
Nilai University’s 105-acre award-winning campus is dedicated to a sole mission – to bring out the best in you.

We are committed to providing a life-enriching experience that will challenge and stimulate not only the mind and body but also to nurture the soul of the human spirit.

IDEAL LOCATION
Strategically located in the bustling township of Putra Nilai, we are a short 35-minute drive from Kuala Lumpur city centre and 20 minutes from the Kuala Lumpur International Airport.

The Nilai University
BLUEPRINT FOR SUCCESS

STRONG COURSES
Programmes combine a strong base of courses in the chosen field of study.

CHARACTER BUILDING
Course modules to nurture professional development and character building.

HOLISTIC DEVELOPMENT
Co-curriculum involvement to promote self-confidence, independence and resourcefulness.

INDUSTRY INTERNSHIP
Provides practical experience at a supervised field site to complement theoretical learnings.
Nilai Springs Resort Hotel is a four-star resort hotel with 183 guest rooms and suites. It is located just 5 mins away from Nilai U and is equipped with its very own 27-hole championship golf course.

The pastoral care that my lecturers gave me played a key role in what I am doing today. They gave me knowledge and most importantly, they gave me the confidence to believe in my capability. There may be other institutions which shine in terms of their glamorous facilities, but it does not come close to the personal care and attention that I received here.

The confidence and self-worth that you will gain, will take you much farther in life.

C. Ruben Pillay A/L G.Chandra Pillay
Alumni
Diploma in Culinary Arts
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Email: marketing@nilai.edu.my
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MALAYSIA
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MALAYSIA
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H/P: 012 828 6238 / 016 810 6230
Fax: 088 238 855
Email: yappinsim@gmail.com

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Note: For international callers, please dial 00(6) followed by our number.

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