

HOSPITALITY AND TOURISM



5 STARS
IN 4 CATEGORIES
Teaching | Academic Development | Employability
Facilities | Inclusiveness | Specialist Criteria (for MBA)

HOSPITALITY AND TOURISM



DIPLOMA IN CULINARY ARTS

JPT/BPP(R3/013/4/0271) 07/30, (MQA/A5864)

DURATION

2.5 years (including 4 months of internship)

INTAKE

January/June/September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

Year 1

- Introduction to Hospitality and Tourism
- Basic Restaurant Service - Theory
- Basic Restaurant Service - Practicum
- Basic Food Preparation - Theory
- Basic Food Preparation - Practicum
- Co-curriculum
- Food Safety and Sanitation
- Menu Design and Planning
- Intermediate Restaurant Service - Practicum
- Intermediate Food Production - Practicum
- Introduction to Public Speaking
- Introduction to Information Technology
- Basic Pastry and Bakery - Theory & Practicum
- Purchasing
- Integrity and Anti-corruption

Year 2

- Basic Hospitality Accounting
- Nutrition for the Food Industry
- Advanced Food Preparation - Practicum
- Food and Beverage Cost Control
- Hospitality Law
- Basic Business Administration
- Food and Culture
- Design and Layout of a Food Service Facility
- Human Resources Management
- Graduate Preparatory Course
- Penghayatan Etika dan Peradaban
- Summative (Culinary Arts)
- Supervision in the Hospitality Industry

**Internship starts at the completion of year 2*

DIPLOMA IN HOTEL MANAGEMENT

JPT/BPP(R3/013/4/0039) 03/29, (MQA/A4905)

DURATION

2.5 years (including 4 months of internship)

INTAKE

January/June/September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

Year 1

- Introduction to Hospitality and Tourism
- Basic Restaurant Service - Theory
- Basic Restaurant Service - Practicum
- Basic Food Preparation - Theory
- Basic Food Preparation - Practicum
- Co-curriculum
- Food Safety and Sanitation
- Beverage Sales and Service
- Intermediate Restaurant Service - Practicum
- Intermediate Food Production - Practicum
- Introduction to Public Speaking
- Introduction to Information Technology
- Housekeeping Operations and Management
- Sales and Marketing in the Hospitality Industry
- Integrity and Anti-corruption

Year 2

- Basic Hospitality Accounting
- Front Office Operations and Management
- Food and Beverage Control
- Events Management I
- Hospitality Law
- Basic Business Administration
- Entrepreneurship
- Management in the Hospitality Industry
- Events Management II
- Graduate Preparatory Course
- Supervision in the Hospitality Industry
- Penghayatan Etika dan Peradaban
- Summative (Hotel Operations)

**Internship starts at the completion of year 2*

SUMMARY OF ENTRY REQUIREMENTS

Diploma

QUALIFICATIONS	ENTRY REQUIREMENTS
SPM/ O-LEVEL OR EQUIVALENT	A pass with a minimum of three (3) credits in any subject; or
UEC	A pass with at least Grade B in any three (3) subjects; or
STPM	A pass with a minimum Grade C (GP 2.00) in any subject; or
STAM	A pass with minimum grade of Maqbul in any subject; or
SKM (LEVEL 3) IN RELATED FIELD	A pass with minimum CGPA of 2.00; or
CERTIFICATE (LEVEL 3, MQF) IN RELATED FIELD	A pass in the related field with a minimum CGPA of 2.00 or its equivalent



Unlock your gateway to a world of excellence in the exciting hospitality, culinary, and events industries at Nilai University's School of Hospitality and Tourism. Accredited internationally by the Institute of Hospitality (IoH), Nilai University is the only private university in Malaysia to have all three hospitality programs accredited by this reputable body. Among the other prestigious educational institutions that are members of IoH are the University of West London, Dubai College of Tourism (UAE), Shanghai Business School (China), The Hong Kong Polytechnic University (Hong Kong), Manchester Metropolitan University (UK), and SDH Institute (Singapore).

BACHELOR OF EVENTS MANAGEMENT (HONOURS)

JPT/BPP (N/015/6/0014) 04/2029, (MQA/PA17156)

DURATION

3 years (including 6 months of internship)

INTAKE

January/June/September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

Year 1

- Introduction to Financial Accounting
- Principles of Management
- Study Skills
- Fundamentals of Special Events
- Conferences and Conventions
- Etnik & Penghayatan (Malaysian)
- Bahasa Melayu Komunikasi 2 (International)
- Co-curriculum (Compulsory)
- Publication Design
- Sports Events Management
- Integrity and Anti-Corruption
- Introduction to Tourism
- Professional Event Planning
- Event Safety and Risk Management
- Food and Beverage Service 1 Theory
- Production and Operations in Events
- Philosophy and Current Issues

Year 2

- ICT in Managing Events
- Event Marketing
- Events Stakeholder Behaviour
- Hospitality Strategic Management
- Event Logistics
- Public Speaking
- Event Sponsorship
- Research Methodology in Hospitality
- Professional Development
- Hospitality Organizational Behaviour
- Service Quality Management
- Events and Destination Management
- Event Feasibility and Development
- Graduating Seminar in Hospitality and Tourism

Year 3

- Financial Analysis and Control for an Event Organization
- Hospitality Law
- Revenue and Profit Management for Hospitality And Tourism
- Graduate Preparatory Course
- Entrepreneurship
- Managing People in the Hospitality and Tourism Industry
- Final Year Project (Events Management)
- Internship
- Bahasa Kebangsaan A (only for Malaysians without credit in BM for SPM level)

BACHELOR IN HOSPITALITY MANAGEMENT (HONOURS) WITH BUSINESS MANAGEMENT

JPT/BPP(R3/0488/6/0006) 08/28, (MQA/A9197)

DURATION

3 years (including 6 months of internship)

INTAKE

January/June/September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

Year 1

- Introduction to Financial Accounting
- Foundation of Business
- Understanding Hospitality Businesses
- Food and Beverage Service I
- Food Preparation I
- Co-curriculum
- Introduction to Management Accounting
- Principles of Management
- Food and Beverage Service II
- Food Preparation II
- Accommodation Management
- Principles of Marketing
- Developing the Hospitality Business
- Philosophy and Current Issues

Year 2

- Organisational Behaviour
- Strategic Management
- Managing Hospitality Business
- Essentials of Information Skills
- Etnik & Penghayatan (Malaysian) or, Bahasa Melayu Komunikasi 2 (International)
- Consumer Behaviour
- Business Research Methods
- Hospitality Events Management I
- Strategic Marketing Management in Hospitality and Tourism
- Introduction to French I
- Entrepreneurship
- Entrepreneurial Business Planning
- Hospitality Law
- Public Speaking

Year 3

- Business Synoptic
- Hospitality Events Management II
- Managing People in the International Hospitality and Tourism Industries
- Revenue and Profit Management for Hospitality and Tourism
- Integrity and Anti-corruption
- Financial Analysis and Control for Hospitality and Tourism Businesses
- Issues in International Hospitality and Tourism Management
- E-Business
- Graduate Preparatory Course
- Professional Development
- Internship
- Bahasa Kebangsaan A (only for Malaysians without credit in BM for SPM level)

Bachelor Degree

QUALIFICATIONS	ENTRY REQUIREMENTS
STPM	A pass with a minimum of Grade C (GP 2.00) in any two (2) subjects; or
A-LEVEL	A pass with a minimum of Grade D in any two (2) subjects; or
STAM	A pass with minimum grade of Jayyid; or
UEC	A pass with at least Grade B in any five (5) subjects; or
FOUNDATION/MATRICULATION	A pass with a minimum CGPA of 2.00; or
DIPLOMA IN RELATED FIELD (LEVEL 4, MQF)	A pass with a minimum CGPA of 2.00, or its equivalent

CAREER PROSPECTS

HOTEL MANAGEMENT

- Front Office Supervisor
- Rooms Division Manager
- Assistant Director of Operations
- General Manager
- Night Manager
- Guest Relations Manager
- Director of Sales
- Group Regional Manager

F&B

- F&B Outlets Manager (hotel)
- Culinary Director
- Director of F&B
- F&B Coordinator
- F&B Catering & Events Manager
- Entrepreneur

TRAVEL & TOURISM

- Hospitality Services Coordinator (Cruise)
- Guest Experience Manager
- Director of HR & Training
- VIP Lounge Assistant
- Guest Services Coordinator
- Director of Operations
- Communications Specialist
- Digital Marketing Manager
- Business Development Director

OTHERS

- Hotel Event Coordinator
- Conference & Banqueting Manager
- Project Manager
- Sports Event Executive
- VIP Services Manager
- Director of Group Sales
- Spa Attendant
- Wellness Area Manager
- Hospitality Services Director



HOSPITALITY AND TOURISM

**For more information, please contact our Education Counsellors.
Student Recruitment Department
Nilai University**

Nilai University DU032(N)
No. 1, Persiaran Universiti, Putra Nilai,
71800 Nilai, Negeri Sembilan, Malaysia.

Tel: +606-850 2308 | Email: study@nilai.edu.my

Malaysian Students



+6017-350 1188

International Students



+6017-381 6688

Nilai Education Sdn Bhd
Registration No: 19941021936 (307215-P)

Note: For international callers, please dial 006 followed by our number.

All information is correct at the time of printing. Nilai University issues its brochures and other literature only as a general guide to the university's programmes and facilities; they form no part of a contract. The university reserves the right to modify or withdraw any of the content described without notice.

www.nilai.edu.my



@nilaiuniversity

VR171042025